



# FoodExpert



www.orienbites.com

FOOD EXPERT BV  
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**All our products are Clean Label**

- No chemical soaking
- No Artificial color
- No Artificial flavour
- No Artificial preservative

Version 2024-6-21

	Sweet 'n' Sour Chicken Spring Roll (FF-OBCN-102)	
	Inner-Pack	Master Carton
GS1 item number (GTIN)	08887290059152	08886300090567
Information provider GLN	5425034130007	5425034130007
Information provider name	FOOD EXPERT BVBA	FOOD EXPERT BVBA
Product level?	BASE_UNIT_OR_EACH	CASE
Product classification code	10005769	10005769
Is it a consumer unit/Foodservice item?	TRUE	FALSE
In which countries will the product be sold?[0]	BELGIUM	BELGIUM
In which countries will the product be sold?[1]	NETHERLANDS	NETHERLANDS
Product description[0] - value	Sweet 'n' Sour Chicken Spring Roll	Sweet 'n' Sour Chicken Spring Roll
Product description[0] - lang	en-GB	en-GB
Product description[1] - value	Süßer u. Saurer Huhn-Frühling Rolls	Süßer Saurer Huhn-Frühling Rolls
Product description[1] - lang	de-DE	de-DE
Product description[2] - value	Rouleau Printemps Poulet Aigre-doux	Rouleau Printemps Poulet Aigre-doux
Product description[2] - lang	fr-BE	fr-BE
Product description[3] - value	Mini Kip Loempia Zoetzuur	Mini Kip Loempia Zoetzuur
Product description[3] - lang	nl-BE	nl-BE
Brand (AUDIT)	OrienBites	OrienBites
Net content (AUDIT)[0] - quantity	50	6
Net content (AUDIT)[0] - uom	PIECES	KGM
Net content (AUDIT)[1] - quantity	1	
Net content (AUDIT)[1] - uom	KGM	
Regulated product name (AUDIT)[0] - lang	en-GB	en-GB
Regulated product name (AUDIT)[0] - value	Frozen pastry filled with vegetables (16 %) and chicken.	Frozen pastry filled with vegetables (16 %) and chicken.
Regulated product name (AUDIT)[1] - lang	de-DE	de-DE
Regulated product name (AUDIT)[1] - value	Tiefkühlgebäck gefüllt mit Gemüse (16 %) und Hühnchen.	Tiefkühlgebäck gefüllt mit Gemüse (16 %) und Hühnchen.
Regulated product name (AUDIT)[2] - lang	fr-BE	fr-BE
Regulated product name (AUDIT)[2] - value	Pâte glacée garnie de légumes (16 %) et de poulet.	Pâte glacée garnie de légumes (16 %) et de poulet.
Regulated product name (AUDIT)[3] - lang	nl-BE	nl-BE
Regulated product name (AUDIT)[3] - value	Diepvriesdeeg gevuld met groenten (16 %) en kip.	Diepvriesdeeg gevuld met groenten (16 %) en kip.
Usage instructions (AUDIT)[0] - lang	en-GB	en-GB
Usage instructions (AUDIT)[0] - value	For best results, cook from frozen. If defrosted, do not refreeze.	For best results, cook from frozen. If defrosted, do not refreeze.
Usage instructions (AUDIT)[1] - lang	de-DE	de-DE
Usage instructions (AUDIT)[1] - value	Für die besten Ergebnisse, das Produkt in gefrorenem Zustand zubereiten. Nach dem Auftauen nicht wieder einfrieren.	Für die besten Ergebnisse, das Produkt in gefrorenem Zustand zubereiten. Nach dem Auftauen nicht wieder einfrieren.
Usage instructions (AUDIT)[2] - lang	fr-BE	fr-BE
Usage instructions (AUDIT)[2] - value	Pour de meilleurs résultats, faites cuire surgelé. En cas de décongélation, ne pas recongeler.	Pour de meilleurs résultats, faites cuire surgelé. En cas de décongélation, ne pas recongeler
Usage instructions (AUDIT)[3] - lang	nl-BE	nl-BE
Usage instructions (AUDIT)[3] - value	Voor het beste resultaat, kook uit bevroren. Indien ontdooid, niet opnieuw invriezen.	Voor het beste resultaat, kook uit bevroren. Indien ontdooid, niet opnieuw invriezen.

Sweet 'n' Sour Chicken Spring Roll (FF-OBCN-102)		
	Inner-Pack	Master Carton
Storage instructions (AUDIT)[0] - lang	en-GB	en-GB
Storage instructions (AUDIT)[0] - value	Store at or below -18 °C to maintain product quality until best before date.	Store at or below -18 °C to maintain product quality until best before date.
Storage instructions (AUDIT)[1] - lang	de-DE	de-DE
Storage instructions (AUDIT)[1] - value	Bei oder unter -18 °C lagern, um die Produktqualität bis zum Mindesthaltbarkeitsdatum aufrechtzuerhalten.	Bei oder unter -18 °C lagern, um die Produktqualität bis zum Mindesthaltbarkeitsdatum aufrechtzuerhalten.
Storage instructions (AUDIT)[2] - lang	fr-BE	fr-BE
Storage instructions (AUDIT)[2] - value	Conserver à ou en dessous de -18 °C pour maintenir la qualité du produit jusqu'à la date de péremption.	Conserver à ou en dessous de -18 °C pour maintenir la qualité du produit jusqu'à la date de péremption.
Storage instructions (AUDIT)[3] - lang	nl-BE	nl-BE
Storage instructions (AUDIT)[3] - value	Bewaren bij of onder -18 °C om de productkwaliteit te behouden tot de houdbaarheidsdatum.	Bewaren bij of onder -18 °C om de productkwaliteit te behouden tot de houdbaarheidsdatum.
Net content statement (AUDIT)[0] - lang	en-GB	en-GB
Net content statement (AUDIT)[0] - value	1 kg e	6 kg ( 6 x 1 kg e)
Ingredient statement (AUDIT)[0] - lang	en-GB	en-GB
Ingredient statement (AUDIT)[0] - value	Ingredients: Pastry [water, WHEAT flour (GLUTEN), rice bran oil, salt], chicken breast 16 %, sweet and sour sauce [sugar, vinegar, tomato, chilli, defatted SOYbean, garlic, salt, corn protein, water, modified tapioca starch, fade protector (EDTA)], pineapple, onion, bell pepper, sugar, garlic, modified tapioca starch, palm oil.	Ingredients: Pastry [water, WHEAT flour (GLUTEN), rice bran oil, salt], chicken breast 16 %, sweet and sour sauce [sugar, vinegar, tomato, chilli, defatted SOYbean, garlic, salt, corn protein, water, modified tapioca starch, fade protector (EDTA)], pineapple, onion, bell pepper, sugar, garlic, modified tapioca starch, palm oil.
Ingredient statement (AUDIT)[1] - lang	de-DE	de-DE
Ingredient statement (AUDIT)[1] - value	Zutaten: Gebäck [Wasser, WEIZENmehl (GLUTEN), Reiskleieöl, Salz], Hähnchenbrust 16 %, Süß-Sauer-Sauce [Zucker, Essig, Tomate, Chili, entfettete SOJAbohnen, Knoblauch, Salz, Maisprotein, Wasser, modifizierte Tapiokastärke, Fade Protector (EDTA)], Ananas, Zwiebel, Paprika, Zucker, Knoblauch, modifizierte Tapiokastärke, Palmöl.	Zutaten: Gebäck [Wasser, WEIZENmehl (GLUTEN), Reiskleieöl, Salz], Hähnchenbrust 16 %, Süß-Sauer-Sauce [Zucker, Essig, Tomate, Chili, entfettete SOJAbohnen, Knoblauch, Salz, Maisprotein, Wasser, modifizierte Tapiokastärke, Fade Protector (EDTA)], Ananas, Zwiebel, Paprika, Zucker, Knoblauch, modifizierte Tapiokastärke, Palmöl.
Ingredient statement (AUDIT)[2] - lang	fr-BE	fr-BE
Ingredient statement (AUDIT)[2] - value	Ingrédients: Pâtisserie [eau, farine de BLÉ (GLUTEN), huile de son de riz, sel], poitrine de poulet 16 %, sauce aigre douce [sucre, vinaigre, tomate, piment, SOJA dégraissé, ail, sel, protéine de maïs, eau, amidon de tapioca modifié, protecteur de décoloration (EDTA)], ananas, oignon, poivron, sucre, ail, amidon de tapioca modifié, huile de palme.	Ingrédients: Pâtisserie [eau, farine de BLÉ (GLUTEN), huile de son de riz, sel], poitrine de poulet 16 %, sauce aigre douce [sucre, vinaigre, tomate, piment, SOJA dégraissé, ail, sel, protéine de maïs, eau, amidon de tapioca modifié, protecteur de décoloration (EDTA)], ananas, oignon, poivron, sucre, ail, amidon de tapioca modifié, huile de palme.
Ingredient statement (AUDIT)[3] - lang	nl-BE	nl-BE
Ingredient statement (AUDIT)[3] - value	Ingrediënten: Gebak [water, TARWEBloem (GLUTEN), rijstzemelenolie, zout], kipfilet 16 %, zoetzure saus [suiker, azijn, tomaat, chili, ontvette SOJAbonen, knoflook, zout, maiseiwit, water, gemodificeerd tapiocazetmeel, fade protector (EDTA)], ananas, ui, paprika, suiker, knoflook, gemodificeerd tapiocazetmeel, palmolie.	Ingrediënten: Gebak [water, TARWEBloem (GLUTEN), rijstzemelenolie, zout], kipfilet 16 %, zoetzure saus [suiker, azijn, tomaat, chili, ontvette SOJAbonen, knoflook, zout, maiseiwit, water, gemodificeerd tapiocazetmeel, fade protector (EDTA)], ananas, ui, paprika, suiker, knoflook, gemodificeerd tapiocazetmeel, palmolie.
Country of origin code[0]	THAILAND	THAILAND
Third party accreditation symbol on product package code (AUDIT)[0]	GREEN_DOT	GREEN_DOT
Contacts (AUDIT)[0] - Contact type code (AUDIT)	CXC	BZL
Contacts (AUDIT)[0] - Contact (AUDIT)	Food Expert BV	Food Expert BV
Contacts (AUDIT)[0] - Contact GLN	5425034130007	5425034130007
Contacts (AUDIT)[0] - Address (AUDIT)	Stobbaertsdreef 8, Overijse 3090, Belgium	Stobbaertsdreef 8, Overijse 3090, Belgium

Sweet 'n' Sour Chicken Spring Roll (FF-OBCN-102)			
Inner-Pack		Master Carton	
Contacts (AUDIT)[0] - Contact information (AUDIT)[0] - Contact method code (AUDIT)	EMAIL	EMAIL	
Contacts (AUDIT)[0] - Contact information (AUDIT)[0] - Contact details (AUDIT)	febelgium@orienbites.com	febelgium@orienbites.com	
Contacts (AUDIT)[0] - Contact information (AUDIT)[1] - Contact method code (AUDIT)	TELEPHONE	TELEPHONE	
Contacts (AUDIT)[0] - Contact information (AUDIT)[1] - Contact details (AUDIT)	(32) 2 732 28 80	(32) 2 732 28 80	
Contacts (AUDIT)[0] - Contact information (AUDIT)[2] - Contact method code (AUDIT)	WEBSITE	WEBSITE	
Contacts (AUDIT)[0] - Contact information (AUDIT)[2] - Contact details (AUDIT)	www.orienbites.com	www.orienbites.com	
Certification Information (AUDIT)[0] - Certification agency	TUV	TUV	
Certification Information (AUDIT)[0] - Certification standard	IFS	IFS	
Certification Information (AUDIT)[0] - Certification value (AUDIT)	1 year	1 year	
Short product name[0] - value	Sweet 'n' Sour Chicken Spring Roll	Sweet 'n' Sour Chicken Spring Roll	
Short product name[0] - lang	en-GB	en-GB	
Short product name[1] - value	Süsser Saurer Huhn-Frühling Rolls	Süsser Saurer Huhn-Frühling Rolls	
Short product name[1] - lang	de-DE	de-DE	
Short product name[2] - value	Rouleau Printemps Poulet Aigre-doux	Rouleau Printemps Poulet Aigre-doux	
Short product name[2] - lang	fr-BE	fr-BE	
Short product name[3] - value	Mini Kip Loempia Zoetzuur	Mini Kip Loempia Zoetzuur	
Short product name[3] - lang	nl-BE	nl-BE	
Functional name[0] - value	Sweet 'n' Sour Chicken Spring Roll	Sweet 'n' Sour Chicken Spring Roll	
Functional name[0] - lang	en-GB	en-GB	
Functional name[1] - value	Süsser u.Saurer Huhn-Frühling Rolls	Süsser u.Saurer Huhn-Frühling Rolls	
Functional name[1] - lang	de-DE	de-DE	
Functional name[2] - value	Rouleau Printemps Poulet Aigre-doux	Rouleau Printemps Poulet Aigre-doux	
Functional name[2] - lang	fr-BE	fr-BE	
Functional name[3] - value	Mini Kip Loempia Zoetzuur	Mini Kip Loempia Zoetzuur	
Functional name[3] - lang	nl-BE	nl-BE	
Temperature Information[0] - Maximum temperature - quantity			-18
Temperature Information[0] - Maximum temperature - uom	CEL	CEL	
Temperature Information[0] - Minimum temperature - quantity			-22
Temperature Information[0] - Minimum temperature - uom	CEL	CEL	
Temperature Information[0] - Temperature activity code	STORAGE_HANDLING	STORAGE_HANDLING	
Additional product identification[0] - Additional product identification	FF-OBCN-102-E	FF-OBCN-102	
Additional product identification[0] - Additional product identification type code	SUPPLIER_ASSIGNED	SUPPLIER_ASSIGNED	
Is Trade Item A Base Unit	TRUE	FALSE	
Is trade item a despatch unit	FALSE	TRUE	
Is trade item an orderable unit	FALSE	TRUE	
Display type code	SDR		
Display unit indicator	TRUE	FALSE	
Is trade item a variable unit	FALSE	FALSE	
Depth - quantity		25	39.8
Depth - uom	CMT	CMT	
Height - quantity		5	17.5
Height - uom	CMT	CMT	
Width - quantity		19	26.8
Width - uom	CMT	CMT	

Sweet 'n' Sour Chicken Spring Roll (FF-OBCN-102)		
	Inner-Pack	Master Carton
Gross weight - quantity	1080	6.775
Gross weight - uom	GRM	KGM
Net weight - quantity	1000	6
Net weight - uom	GRM	KGM
PackagingInformation[0] - Packaging level	1	2
PackagingInformation[0] - Packaging type code	BBG	BX
PackagingInformation[0] - Packaging material[0] - Packaging material type code	PAPER_PAPER	PAPER_PAPER
PackagingInformation[0] - Packaging material[0] - Packaging Material Quantity[0] - quantity	70	0.45
PackagingInformation[0] - Packaging material[0] - Packaging Material Quantity[0] - uom	GRM	KGM
PackagingInformation[0] - Packaging material[1] - Packaging material type code	POLYMER_LLDPE	
PackagingInformation[0] - Packaging material[1] - Packaging Material Quantity[0] - quantity	10	
PackagingInformation[0] - Packaging material[1] - Packaging Material Quantity[0] - uom	GRM	
PackagingInformation[0] - Pallet type code		11
Packaging marked returnable indicator	FALSE	FALSE
Tax information[0] - Target market[0]	BELGIUM	BELGIUM
Tax information[0] - Tax information[0] - Tax agency code	281	281
Tax information[0] - Tax information[0] - Tax type code	VAT	VAT
Tax information[0] - Tax information[0] - Tax category code	LOW	LOW
Tax information[1] - Target market[0]	NETHERLANDS	NETHERLANDS
Tax information[1] - Tax information[0] - Tax agency code	200	200
Tax information[1] - Tax information[0] - Tax type code	VAT	VAT
Tax information[1] - Tax information[0] - Tax category code	LOW	LOW
Customs classification[0] - Customs classification value	19022091	19022091
Customs classification[0] - Customs classification type code	INTRASTAT	INTRASTAT
Date on packaging[0] - Packaging date type code	BEST_BEFORE_DATE	BEST_BEFORE_DATE
Trade item lifespan per target market[0] - Minimum Days of Shelf Life from Production (in days)	730	730
Trade item lifespan per target market[0] - Minimum days of shelf life at arrival (in days)	180	180
Trade item lifespan per target market[0] - Target market[0]	BELGIUM	BELGIUM
Trade item lifespan per target market[0] - Target market[1]	NETHERLANDS	NETHERLANDS
Number of servings per package	50	50
Nutritional header (AUDIT)[0] - Nutritional preparation code (AUDIT)	UNPREPARED	UNPREPARED

Sweet 'n' Sour Chicken Spring Roll (FF-OBCN-102)		
	Inner-Pack	Master Carton
Nutritional header (AUDIT)[0] - nutrientBasisQuantity - quantity	100	100
Nutritional header (AUDIT)[0] - nutrientBasisQuantity - uom	GRM	GRM
Nutritional header (AUDIT)[0] - Daily intake reference (AUDIT)[0] - lang	en-GB	en-GB
Nutritional header (AUDIT)[0] - Daily intake reference (AUDIT)[0] - value	** RI=Reference intake. * Reference intake of an average adult (8400kJ / 2000kcal).	** RI=Reference intake. * Reference intake of an average adult (8400kJ / 2000kcal).
Nutritional header (AUDIT)[0] - Daily intake reference (AUDIT)[1] - lang	de-DE	de-DE
Nutritional header (AUDIT)[0] - Daily intake reference (AUDIT)[1] - value	** RI=Referenzmenge. * Referenzmenge für einen durchschnittlichen Erwachsenen (8400kJ / 2000kcal).	** RI=Referenzmenge. * Referenzmenge für einen durchschnittlichen Erwachsenen (8400kJ / 2000kcal).
Nutritional header (AUDIT)[0] - Daily intake reference (AUDIT)[2] - lang	fr-BE	fr-BE
Nutritional header (AUDIT)[0] - Daily intake reference (AUDIT)[2] - value	** AR=Apport de référence. * Apport de référence pour un adulte-type (8400kJ / 2000kcal).	** AR=Apport de référence. * Apport de référence pour un adulte-type (8400kJ / 2000kcal).
Nutritional header (AUDIT)[0] - Daily intake reference (AUDIT)[3] - lang	nl-BE	nl-BE
Nutritional header (AUDIT)[0] - Daily intake reference (AUDIT)[3] - value	** RI=Referentie-inname. * Referentie-inname van een gemiddelde volwassene (8400kJ / 2000kcal).	** RI=Referentie-inname. * Referentie-inname van een gemiddelde volwassene (8400kJ / 2000kcal).
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[0] - Nutrient code (AUDIT)	ENER-	ENER-
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[0] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[0] - Quantities (AUDIT)[0] - quantity	227	227
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[0] - Quantities (AUDIT)[0] - uom	E14	E14
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[0] - Quantities (AUDIT)[1] - quantity	956	956
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[0] - Quantities (AUDIT)[1] - uom	KJO	KJO
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[1] - Nutrient code (AUDIT)	FAT	FAT
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[1] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[1] - Quantities (AUDIT)[0] - quantity	8.2	8.2
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[1] - Quantities (AUDIT)[0] - uom	GRM	GRM
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[2] - Nutrient code (AUDIT)	FASAT	FASAT
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[2] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[2] - Quantities (AUDIT)[0] - quantity	3.9	3.9

Sweet 'n' Sour Chicken Spring Roll (FF-OBCN-102)		
	Inner-Pack	Master Carton
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[2] - Quantities (AUDIT)[0] - uom	GRM	GRM
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[3] - Nutrient code (AUDIT)	CHOAVL	CHOAVL
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[3] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[3] - Quantities (AUDIT)[0] - quantity	28	27.9
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[3] - Quantities (AUDIT)[0] - uom	GRM	GRM
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[4] - Nutrient code (AUDIT)	SUGAR-	SUGAR-
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[4] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[4] - Quantities (AUDIT)[0] - quantity	4.7	4.7
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[4] - Quantities (AUDIT)[0] - uom	GRM	GRM
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[5] - Nutrient code (AUDIT)	FIBTG	FIBTG
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[5] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[5] - Quantities (AUDIT)[0] - quantity	2.6	2.6
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[5] - Quantities (AUDIT)[0] - uom	GRM	GRM
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[6] - Nutrient code (AUDIT)	PRO-	PRO-
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[6] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[6] - Quantities (AUDIT)[0] - quantity	10.5	10.5
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[6] - Quantities (AUDIT)[0] - uom	GRM	GRM
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[7] - Nutrient code (AUDIT)	SALTEQ	SALTEQ
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[7] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[7] - Quantities (AUDIT)[0] - quantity	1	1
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[7] - Quantities (AUDIT)[0] - uom	GRM	GRM
Provenance statements (AUDIT)[0] - lang	en-GB	en-GB

Sweet 'n' Sour Chicken Spring Roll (FF-OBCN-102)		
	Inner-Pack	Master Carton
Provenance statements (AUDIT)[0] - value	Product of Thailand	Product of Thailand
Provenance statements (AUDIT)[1] - lang	de-DE	de-DE
Provenance statements (AUDIT)[1] - value	Produkt von Thailand	Produkt von Thailand
Provenance statements (AUDIT)[2] - lang	fr-BE	fr-BE
Provenance statements (AUDIT)[2] - value	Produit de Thaïlande	Produit de Thaïlande
Provenance statements (AUDIT)[3] - lang	nl-BE	nl-BE
Provenance statements (AUDIT)[3] - value	Product uit Thailand	Product uit Thailand
Product Temperature Condition Code	FROZEN	FROZEN
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[0] - lang	en-GB	en-GB
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[0] - value	Cooking Instructions: Deep Fry: Preheat oil until 170 °C, fry for about 4 minutes or until its colour turns golden brown.	Cooking Instructions: Deep Fry: Preheat oil until 170 °C, fry for about 4 minutes or until its colour turns golden brown.
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[1] - lang	de-DE	de-DE
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[1] - value	Zubereitung: Frittieren: Öl auf 170 °C vorheizen, ca. 4 Minuten braten oder bis die Farbe goldbraun wird.	Zubereitung: Frittieren: Öl auf 170 °C vorheizen, ca. 4 Minuten braten oder bis die Farbe goldbraun wird.
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[2] - lang	fr-BE	fr-BE
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[2] - value	Méthodes de préparation: A la friteuse: Préchauffer l'huile jusqu'à 170 °C, faire frire pendant environ 4 minutes ou jusqu'à ce que sa couleur devienne brun doré.	Méthodes de préparation: A la friteuse: Préchauffer l'huile jusqu'à 170 °C, faire frire pendant environ 4 minutes ou jusqu'à ce que sa couleur devienne brun doré.
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[3] - lang	nl-BE	nl-BE
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[3] - value	Bereidingswijze: Frituren: Verwarm de olie voor tot 170 °C, bak ongeveer 4 minuten of tot het goudbruin kleurt.	Bereidingswijze: Frituren: Verwarm de olie voor tot 170 °C, bak ongeveer 4 minuten of tot het goudbruin kleurt.
Preparation and serving (AUDIT)[0] - Preparation Type Code	DEEP_FRY	DEEP_FRY
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[0] - lang	en-GB	en-GB
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[0] - value	Cooking Instructions: Oven Bake: Preheat the oven to 180 °C. Place the items on the baking tray, cook for 12 minutes or until golden brown and turn half way during cook.	Cooking Instructions: Oven Bake: Preheat the oven to 180 °C. Place the items on the baking tray, cook for 12 minutes or until golden brown and turn half way during cook.
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[1] - lang	de-DE	de-DE
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[1] - value	Zubereitung: Ofen: Den Backofen auf 180 °C vorheizen. Legen Sie die Artikel auf das Backblech, kochen Sie sie 12 Minuten lang oder bis sie goldbraun sind und wenden Sie sie während des Garvorgangs zur Hälfte.	Zubereitung: Ofen: Den Backofen auf 180 °C vorheizen. Legen Sie die Artikel auf das Backblech, kochen Sie sie 12 Minuten lang oder bis sie goldbraun sind und wenden Sie sie während des Garvorgangs zur Hälfte.
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[2] - lang	fr-BE	fr-BE
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[2] - value	Méthodes de préparation: Au four: Préchauffer le four à 180°C. Placer les articles sur la plaque de cuisson, cuire pendant 12 minutes ou jusqu'à ce qu'ils soient dorés et tourner à mi-cuisson pendant la cuisson.	Méthodes de préparation: Au four: Préchauffer le four à 180°C. Placer les articles sur la plaque de cuisson, cuire pendant 12 minutes ou jusqu'à ce qu'ils soient dorés et tourner à mi-cuisson pendant la cuisson.
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[3] - lang	nl-BE	nl-BE

Sweet 'n' Sour Chicken Spring Roll (FF-OBCN-102)		
	Inner-Pack	Master Carton
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[3] - value	Bereidingswijze: In de oven: Verwarm de oven voor op 180 °C. Plaats de items op de bakplaat, kook gedurende 12 minuten of tot ze goudbruin zijn en draai ze halverwege om.	Bereidingswijze: In de oven: Verwarm de oven voor op 180 °C. Plaats de items op de bakplaat, kook gedurende 12 minuten of tot ze goudbruin zijn en draai ze halverwege om.
Preparation and serving (AUDIT)[1] - Preparation Type Code	BAKE	BAKE
Next lower level trade item[0] - GS1 item number (GTIN) child item level		08887290059152
Next lower level trade item[0] - Count of each specific product		6
Non-GTIN Logistic Unit Depth/Length - quantity		107.2
Non-GTIN Logistic Unit Depth/Length - uom		CMT
Non-GTIN Logistic Unit Height - quantity		172.5
Non-GTIN Logistic Unit Height - uom		CMT
Non-GTIN Logistic Unit Width - quantity		79.6
Non-GTIN Logistic Unit Width - uom		CMT
Non-GTIN Logistic Unit Gross Weight - quantity		512.8
Non-GTIN Logistic Unit Gross Weight - uom		KGM
Stacking Factor for non-GTIN Pallet		1
Number of Layers per non-GTIN Pallet		9
Count of This Specific Item in a Non- GTIN Logistic Unit		72
Number of Units per Layer in a non- GTIN Pallet		8

**Allergen**
**Sweet 'n' Sour Chicken Spring Roll (FF-OBCN-102)**

No.	Allergen	Presence	Presence unintentionally	Absence guaranteed
1	Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except: (a) wheat based glucose syrups including dextrose (1); (b) wheat based maltodextrins (1); (c) glucose syrups based on barley; (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;	Yes		
2	Crustaceans and products thereof		Yes	
3	Eggs and products thereof		Yes	
4	Fish and products thereof, except: (a) fish gelatine used as carrier for vitamin or carotenoid preparations; (b) fish gelatine or Isinglass used as fining agent in beer and wine;		Yes	
5	Peanuts and products thereof		Yes	
6	Soybeans and products thereof, except: (a) fully refined soybean oil and fat ( 1 ); (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources; (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources; (d) plant stanol ester produced from vegetable oil sterols from soybean sources;	Yes		
7	Milk and products thereof (including lactose), except: (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; (b) lactitol;		Yes	
8	Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;			Yes
9	Celery and products thereof;			Yes
10	Mustard and products thereof		Yes	
11	Sesame seeds and products thereof		Yes	
12	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;		Yes	
13	Lupin and products thereof			Yes
14	Molluscs and products thereof		Yes	