



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 2025-4-29

FF-OBCN-099 MINI YAKITORI JAPANESE		
	Inner-Pack	Master Carton
GS1 item number (GTIN)	05425034131462	05425034131479
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] - Product description	Mini Yakitori - Japanese	Mini Yakitori - Japanese
Product description[0] - Language	en-GB	en-GB
Product description[1] - Product description	Mini Yakitori - Japanisches	Mini Yakitori - Japanisches
Product description[1] - Language	de-DE	de-DE
Product description[2] - Product description	Mini Yakitori - Japonais	Mini Yakitori - Japonais
Product description[2] - Language	fr-BE	fr-BE
Product description[3] - Product description	Mini Yakitori - Japanse	Mini Yakitori - Japanse
Product description[3] - Language	nl-BE	nl-BE
Brand (AUDIT)	OrienBites	OrienBites
Net content (AUDIT)[0] - Net content (AUDIT)	67	6
Net content (AUDIT)[0] - Unit of measure (AUDIT)	PIECES	KGM
Net content (AUDIT)[1] - Net content (AUDIT)	1	
Net content (AUDIT)[1] - Unit of measure (AUDIT)	KGM	
Regulated product name (AUDIT)[0] - Language	en-GB	en-GB
Regulated product name (AUDIT)[0] - Regulated product name (AUDIT)	Frozen grilled chicken with soy sauce on skewer	Frozen grilled chicken with soy sauce on skewer
Regulated product name (AUDIT)[1] - Language	de-DE	de-DE
Regulated product name (AUDIT)[1] - Regulated product name (AUDIT)	Gefrorenes gegrilltes Hähnchen mit Sojasauce am Spieß	Gefrorenes gegrilltes Hähnchen mit Sojasauce am Spieß
Regulated product name (AUDIT)[2] - Language	fr-BE	fr-BE
Regulated product name (AUDIT)[2] - Regulated product name (AUDIT)	Poulet grillé surgelé à la sauce soja sur brochette	Poulet grillé surgelé à la sauce soja sur brochette
Regulated product name (AUDIT)[3] - Language	nl-BE	nl-BE
Regulated product name (AUDIT)[3] - Regulated product name (AUDIT)	Bevroren gegrilde kip met sojasaus op spies	Bevroren gegrilde kip met sojasaus op spies
Usage instructions (AUDIT)[0] - Language	en-GB	en-GB
Usage instructions (AUDIT)[0] - Usage instruction (AUDIT)	For best results, cook from frozen. If defrosted, do not re-freeze.	For best results, cook from frozen. If defrosted, do not re-freeze.
Usage instructions (AUDIT)[1] - Language	de-DE	de-DE
Usage instructions (AUDIT)[1] - Usage instruction (AUDIT)	Für beste Ergebnisse, das Produkt in gefrorenem Zustand zubereiten. Nach dem Auftauen nicht wieder einfrieren.	Für beste Ergebnisse, das Produkt in gefrorenem Zustand zubereiten. Nach dem Auftauen nicht wieder einfrieren.
Usage instructions (AUDIT)[2] - Language	fr-BE	fr-BE
Usage instructions (AUDIT)[2] - Usage instruction (AUDIT)	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] - Language	nl-BE	nl-BE
Usage instructions (AUDIT)[3] - Usage instruction (AUDIT)	Voor het beste resultaat, kook uit bevroren. Naontdooing niet opnieuw invriezen.	Voor het beste resultaat, kook uit bevroren. Naontdooing niet opnieuw invriezen.
Storage instructions (AUDIT)[0] - Language	en-GB	en-GB
Storage instructions (AUDIT)[0] - Storage instruction (AUDIT)	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] - Language	de-DE	de-DE
Storage instructions (AUDIT)[1] - Storage instruction (AUDIT)	Bei oder unter -18 °C lagern, um die Produktqualität bis zum Mindesthaltbarkeitsdatum zu erhalten.	Bei oder unter -18 °C lagern, um die Produktqualität bis zum Mindesthaltbarkeitsdatum zu erhalten.
Storage instructions (AUDIT)[2] - Language	fr-BE	fr-BE
Storage instructions (AUDIT)[2] - Storage instruction (AUDIT)	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] - Language	nl-BE	nl-BE

	FF-OBCN-099 MINI YAKITORI JAPANESE	
	Inner-Pack	Master Carton
Storage instructions (AUDIT)[3] - Storage instruction (AUDIT)	Op een temperatuur van -18 °C of lager bewaren om de productkwaliteit te behouden tot de houdbaarheidsdatum.	Op een temperatuur van -18 °C of lager bewaren om de productkwaliteit te behouden tot de houdbaarheidsdatum.
Net content statement (AUDIT)[0] - Language	en-GB	en-GB
Net content statement (AUDIT)[0] - Net content statement (AUDIT)	1 kg e	6 kg (6 x 1 kg e)
Net content statement (AUDIT)[1] - Language	de-DE	de-DE
Net content statement (AUDIT)[1] - Net content statement (AUDIT)	1 kg e	6 kg (6 x 1 kg e)
Net content statement (AUDIT)[2] - Language	fr-BE	fr-BE
Net content statement (AUDIT)[2] - Net content statement (AUDIT)	1 kg e	6 kg (6 x 1 kg e)
Net content statement (AUDIT)[3] - Language	nl-BE	nl-BE
Net content statement (AUDIT)[3] - Net content statement (AUDIT)	1 kg e	6 kg (6 x 1 kg e)
Ingredient statement (AUDIT)[0] - Language	en-GB	en-GB
Ingredient statement (AUDIT)[0] - Ingredient statement (AUDIT)	Ingredients: Chicken meat 65 %, water, Japanese SOY sauce [water, SOYBEAN, WHEAT (GLUTEN), salt, alcohol], mirin (water, glucose syrup, rice, alcohol), sweet SOY sauce [brown sugar, white sugar, water, defatted SOYBEAN, WHEAT (GLUTEN), salt], modified tapioca starch, sugar.	Ingredients: Chicken meat 65 %, water, Japanese SOY sauce [water, SOYBEAN, WHEAT (GLUTEN), salt, alcohol], mirin (water, glucose syrup, rice, alcohol), sweet SOY sauce [brown sugar, white sugar, water, defatted SOYBEAN, WHEAT (GLUTEN), salt], modified tapioca starch, sugar.
Ingredient statement (AUDIT)[1] - Language	de-DE	de-DE
Ingredient statement (AUDIT)[1] - Ingredient statement (AUDIT)	Zutaten: Hühnerfleisch 65 %, Wasser, Japanisch SOJAsauce [Wasser, SOJABOHNEN, WEIZEN (GLUTEN), Salz, Alkohol], Mirin (Wasser, Glukosesirup, Reis, alkohol), Süße SOJAsauce [brauner Zucker, Weißzucker, Wasser, entfettete SOJABOHNEN, WEIZEN (GLUTEN), Salz], modifizierte Tapiokastärke, Zucker.	Zutaten: Hühnerfleisch 65 %, Wasser, Japanisch SOJAsauce [Wasser, SOJABOHNEN, WEIZEN (GLUTEN), Salz, Alkohol], Mirin (Wasser, Glukosesirup, Reis, alkohol), Süße SOJAsauce [brauner Zucker, Weißzucker, Wasser, entfettete SOJABOHNEN, WEIZEN (GLUTEN), Salz], modifizierte Tapiokastärke, Zucker.
Ingredient statement (AUDIT)[2] - Language	fr-BE	fr-BE
Ingredient statement (AUDIT)[2] - Ingredient statement (AUDIT)	Ingrédients: Viande de poulet 65 %, eau, sauce au SOJA Japonaise [eau, FÈVES DE SOJA, BLÉ (GLUTEN), sel, alcool], mirin (eau, sirop de glucose, riz, alcool), sauce soja sucrée [cassonade, sucre blanc, eau, SOJA dégraissé, BLÉ (GLUTEN), sel], fécule de tapioca modifiée, sucre.	Ingrédients: Viande de poulet 65 %, eau, sauce au SOJA Japonaise [eau, FÈVES DE SOJA, BLÉ (GLUTEN), sel, alcool], mirin (eau, sirop de glucose, riz, alcool), sauce soja sucrée [cassonade, sucre blanc, eau, SOJA dégraissé, BLÉ (GLUTEN), sel], fécule de tapioca modifiée, sucre.
Ingredient statement (AUDIT)[3] - Language	nl-BE	nl-BE
Ingredient statement (AUDIT)[3] - Ingredient statement (AUDIT)	Ingrediënten: Kippenvlees 65 %, water, Japanse SOJAsaus [water, SOJABOON, TARWE (GLUTEN), zout, alcohol], mirin (water, glucosestroop, rijst, alcohol), zoete SOJAsaus [bruine suiker, witte suiker, water, ontvette SOJA, TARWE (GLUTEN), zout], gemodificeerd tapiocazetmeel, suiker.	Ingrediënten: Kippenvlees 65 %, water, Japanse SOJAsaus [water, SOJABOON, TARWE (GLUTEN), zout, alcohol], mirin (water, glucosestroop, rijst, alcohol), zoete SOJAsaus [bruine suiker, witte suiker, water, ontvette SOJA, TARWE (GLUTEN), zout], gemodificeerd tapiocazetmeel, suiker.
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)	The Woods, Ildefonse Vandammestraat 5 / 7, 1560 Hoeilaart, Belgium	The Woods, Ildefonse Vandammestraat 5 / 7, 1560 Hoeilaart, Belgium
Contacts (AUDIT)[0] - Contact information (AUDIT)[0] - Contact method code (AUDIT)	EMAIL	EMAIL
Contacts (AUDIT)[0] - Contact information (AUDIT)[0] - Contact details (AUDIT)	info@orienbites.com	info@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	BV	BV
Certification Information (AUDIT)[0] - Certification standard	IFS	IFS
Certification Information (AUDIT)[0] - Certification value (AUDIT)	1 year	1 year
Short product name[0] - Short product name	Mini Yakitori - Japanese	Mini Yakitori - Japanese
Short product name[0] - Language	en-GB	en-GB
Short product name[1] - Short product name	Mini Yakitori - Japanisches	Mini Yakitori - Japanisches
Short product name[1] - Language	de-DE	de-DE
Short product name[2] - Short product name	Mini Yakitori - Japonais	Mini Yakitori - Japonais
Short product name[2] - Language	fr-BE	fr-BE
Short product name[3] - Short product name	Mini Yakitori - Japanse	Mini Yakitori - Japanse
Short product name[3] - Language	nl-BE	nl-BE
Functional name[0] - Functional name	Mini Yakitori - Japanese	Mini Yakitori - Japanese

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	Inner-Pack	Master Carton
Functional name[0] - Language	en-GB	en-GB
Functional name[1] - Functional name	Mini Yakitori - Japanisches	Mini Yakitori - Japanisches
Functional name[1] - Language	de-DE	de-DE
Functional name[2] - Functional name	Mini Yakitori - Japonais	Mini Yakitori - Japonais
Functional name[2] - Language	fr-BE	fr-BE
Functional name[3] - Functional name	Mini Yakitori - Japanse	Mini Yakitori - Japanse
Functional name[3] - Language	nl-BE	nl-BE
Temperature Information[0] - Maximum temperature - Maximum temperature		-18
Temperature Information[0] - Maximum temperature - Unit of measure	CEL	CEL
Temperature Information[0] - Minimum temperature - Minimum temperature		-22
Temperature Information[0] - Minimum temperature - Unit of measure	CEL	CEL
Temperature Information[0] - Temperature activity code	STORAGE_HANDLING	STORAGE_HANDLING
Additional product identification[0] - Additional product identification	FF-OBCN-099-E	FF-OBCN-099
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 unit indicator	FALSE	FALSE
Is trade item a variable unit	FALSE	FALSE
Depth - Depth		263,5
Depth - Unit of measure	MMT	MMT
Height - Height		50
Height - Unit of measure	MMT	MMT
Width - Width		190,5
Width - Unit of measure	MMT	MMT
Gross weight - Gross weight		1,075
Gross weight - Unit of measure	KGM	KGM
Net weight - Net weight		1
Net weight - Unit of measure	KGM	KGM
PackagingInformation[0] - Packaging level		1
PackagingInformation[0] - Packaging type code	BBG	BX
PackagingInformation[0] - Packaging material[0] - Packaging material type code	PAPER_OTHER	PAPER_PAPER
PackagingInformation[0] - Packaging material[0] - Is packaging material recoverable	FALSE	FALSE
PackagingInformation[0] - Packaging material[0] - Packaging Material Quantity[0] - Packaging Material Quantity		70
PackagingInformation[0] - Packaging material[0] - Packaging Material Quantity[0] - Unit of measure	GRM	GRM
PackagingInformation[0] - Packaging material[0] - Packaging material colour code reference	NON_TRANSPARENT_OTHER	NON_TRANSPARENT_OTHER
PackagingInformation[0] - Packaging material[0] - Packaging material classification code	FLEXIBLE	FLEXIBLE
PackagingInformation[0] - Packaging material[1] - Packaging material type code	POLYMER_LLDPE	POLYMER_OPP
PackagingInformation[0] - Packaging material[1] - Is packaging material recoverable	FALSE	FALSE
PackagingInformation[0] - Packaging material[1] - Packaging Material Quantity[0] - Packaging Material Quantity		9
PackagingInformation[0] - Packaging material[1] - Packaging Material Quantity[0] - Unit of measure	GRM	GRM
PackagingInformation[0] - Packaging material[1] - Packaging material colour code reference	TRANSPARENT_OTHER	TRANSPARENT_OTHER
PackagingInformation[0] - Packaging material[1] - Packaging material classification code	FLEXIBLE	FLEXIBLE
PackagingInformation[0] - Pallet type code		11
Packaging marked returnable indicator	FALSE	FALSE
Tax information per target market[0] - Target market[0]	Belgium	Belgium

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	Inner-Pack	Master Carton
Tax information per target market[0] - Tax information[0] - Tax agency code	281	281
Tax information per target market[0] - Tax information[0] - Tax type code	VAT	VAT
Tax information per target market[0] - Tax information[0] - Tax category code	LOW	LOW
Tax information per target market[1] - Target market[0]	Netherlands	Netherlands
Tax information per target market[1] - Tax information[0] - Tax agency code	200	200
Tax information per target market[1] - Tax information[0] - Tax type code	VAT	VAT
Tax information per target market[1] - Tax information[0] - Tax category code	LOW	LOW
Customs classification[0] - Customs classification value	16023219	16023219
Customs classification[0] - Customs classification type code	INTRASTAT	INTRASTAT
Date on packaging[0] - Packaging date type code	BEST_BEFORE_DATE	BEST_BEFORE_DATE
Date on packaging[1] - Packaging date type code	PRODUCTION_DATE	PRODUCTION_DATE
Trade item lifespan per target market[0] - Target market[0]	Belgium	Belgium
Trade item lifespan per target market[0] - Target market[1]	Netherlands	Netherlands
Trade item lifespan per target market[0] - Lifespan - Minimum Days of Shelf Life from Production (in days)	730	730
Trade item lifespan per target market[0] - Lifespan - Minimum days of shelf life at arrival (in days)	180	180
Number of servings per package	67	67
Nutritional header (AUDIT)[0] - Nutritional preparation code (AUDIT)	UNPREPARED	UNPREPARED
Nutritional header (AUDIT)[0] - Nutrient basis quantity (AUDIT)	100	100
Nutritional header (AUDIT)[0] - Unit of measure (AUDIT)	GRM	GRM
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 (AUDIT)	562	562
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[0] - Quantities (AUDIT)[0] - Unit of measure (AUDIT)	KJO	KJO
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[0] - Quantities (AUDIT)[1] - Quantity (AUDIT)	133	133
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[0] - Quantities (AUDIT)[1] - Unit of measure (AUDIT)	kcal	kcal
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 (AUDIT)	3,6	3,6
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[1] - Quantities (AUDIT)[0] - Unit of measure (AUDIT)	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 (AUDIT)	1,7	1,7
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[2] - Quantities (AUDIT)[0] - Unit of measure (AUDIT)	GRM	GRM

FF-OBCN-099 MINI YAKITORI JAPANESE		
	Inner-Pack	Master Carton
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 (AUDIT)	5,2	5,2
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[3] - Quantities (AUDIT)[0] - Unit of measure (AUDIT)	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 (AUDIT)	4,6	4,6
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[4] - Quantities (AUDIT)[0] - Unit of measure (AUDIT)	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 (AUDIT)	0,9	0,9
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[5] - Quantities (AUDIT)[0] - Unit of measure (AUDIT)	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 (AUDIT)	20	20
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[6] - Quantities (AUDIT)[0] - Unit of measure (AUDIT)	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 (AUDIT)	1	1
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[7] - Quantities (AUDIT)[0] - Unit of measure (AUDIT)	GRM	GRM
Provenance statements (AUDIT)[0] - Language	en-GB	en-GB
Provenance statements (AUDIT)[0] - Provenance statement (AUDIT)	Product of Thailand	Product of Thailand
Provenance statements (AUDIT)[1] - Language	de-DE	de-DE
Provenance statements (AUDIT)[1] - Provenance statement (AUDIT)	Erzeugnis aus Thailand	Erzeugnis aus Thailand
Provenance statements (AUDIT)[2] - Language	fr-BE	fr-BE
Provenance statements (AUDIT)[2] - Provenance statement (AUDIT)	Fabriqué au Thaïlande	Fabriqué au Thaïlande
Provenance statements (AUDIT)[3] - Language	nl-BE	nl-BE
Provenance statements (AUDIT)[3] - Provenance statement (AUDIT)	In Thailand geproduceerd	In Thailand geproduceerd
Product Temperature Condition Code	FROZEN	FROZEN
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[0] - Language	en-GB	en-GB
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[0] - Preparation Instruction (AUDIT)	Cooking Instructions: Microwave: Heat frozen yakitori at 750 W for 3-4 minutes.	Cooking Instructions: Microwave: Heat frozen yakitori at 750 W for 3-4 minutes.

	FF-OBCN-099 MINI YAKITORI JAPANESE	
	Inner-Pack	Master Carton
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[1] - Language	de-DE	de-DE
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[1] - Preparation Instruction (AUDIT)	Zubereitung: Mikrowelle: Bei 750 W für 3–4 Minuten garen.	Zubereitung: Mikrowelle: Bei 750 W für 3–4 Minuten garen.
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[2] - Language	fr-BE	fr-BE
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[2] - Preparation Instruction (AUDIT)	Instructions de cuissons: Au micro-ondes: micro-ondes à 750 W pendant 3-4 minutes.	Instructions de cuissons: Au micro-ondes: micro-ondes à 750 W pendant 3-4 minutes.
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[3] - Language	nl-BE	nl-BE
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[3] - Preparation Instruction (AUDIT)	Bereidingsinstructies: Magnetron: Gaar 3 tot 4 minuten in een magnetron op 750 watt.	Bereidingsinstructies: Magnetron: Gaar 3 tot 4 minuten in een magnetron op 750 watt.
Preparation and serving (AUDIT)[0] - Preparation Type Code	MICROWAVE	MICROWAVE
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[0] - Language	en-GB	en-GB
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[0] - Preparation Instruction (AUDIT)	Cooking Instructions: Oven bake: Preheat oven to 175 °C. Cook for 11-12 minutes.	Cooking Instructions: Oven bake: Preheat oven to 175 °C. Cook for 11-12 minutes.
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[1] - Language	de-DE	de-DE
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[1] - Preparation Instruction (AUDIT)	Zubereitung: Backofen: Den Backofen auf 175 °C vorheizen. 11-12 Minuten backen.	Zubereitung: Backofen: Den Backofen auf 175 °C vorheizen. 11-12 Minuten backen.
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[2] - Language	fr-BE	fr-BE
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[2] - Preparation Instruction (AUDIT)	Instructions de cuissons: Au four: Préchauffer le four à 175 °C. Cuire pendant 11-12 minutes.	Instructions de cuissons: Au four: Préchauffer le four à 175 °C. Cuire pendant 11-12 minutes.
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[3] - Language	nl-BE	nl-BE
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[3] - Preparation Instruction (AUDIT)	Bereidingsinstructies: Oven: Verwarm de oven voor op 175 °C. Gaar 11 tot 12 minuten.	Bereidingsinstructies: Oven: Verwarm de oven voor op 175 °C. Gaar 11 tot 12 minuten.
Preparation and serving (AUDIT)[1] - Preparation Type Code	BAKE	BAKE
Loose or Pre-Packed Code	PRE_PACKED	PRE_PACKED
Next lower level trade item[0] - GS1 item number (GTIN) child item level		05425034131462
Next lower level trade item[0] - Count of each specific product		6
Seasonal product indicator		FALSE
Non-GTIN Logistic Unit Depth/Length - Non-GTIN Logistic Unit Depth/Length		120
Non-GTIN Logistic Unit Depth/Length - Unit of measure		CMT
Non-GTIN Logistic Unit Height - Non-GTIN Logistic Unit Height		200
Non-GTIN Logistic Unit Height - Unit of measure		CMT
Non-GTIN Logistic Unit Width - Non-GTIN Logistic Unit Width		80
Non-GTIN Logistic Unit Width - Unit of measure		CMT
Non-GTIN Logistic Unit Gross Weight - Non-GTIN Logistic Unit Gross Weight		456,36
Non-GTIN Logistic Unit Gross Weight - Unit of measure		KGM
Stacking Factor for non-GTIN Pallet		1
Number of Layers per non-GTIN Pallet		8
Count of This Specific Item in a Non-GTIN Logistic Unit		64
Number of Units per Layer in a non-GTIN Pallet		8
Genetically modified declaration code		FREE_FROM

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 ₂ 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	