

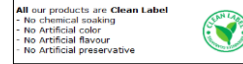


# FoodExpert

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Version 2025-11-28	FF-OBCN-130 Vietnamese spring roll	
	Inner-Pack	Master carton
GS1 item number (GTIN)	05425034130519	05425034130526
Information provider GLN	5425034130007	5425034130007
Information provider name	FOOD EXPERT BVBA	FOOD EXPERT BVBA
Product level?	BASE_UNIT_OR_EACH	CASE
Product classification code	10000270	10000270
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	Vietnamese Spring Roll 30 pieces	Vietnamese Spring Roll 30 pieces
Product description[0] - lang	en-GB	en-GB
Product description[1] - value	Vietnamese Spring Roll 30 stück	Vietnamese Spring Roll 30 stück
Product description[1] - lang	de-DE	de-DE
Product description[2] - value	Vietnamese Spring Roll 30 pièce	Vietnamese Spring Roll 30 pièce
Product description[2] - lang	fr-BE	fr-BE
Product description[3] - value	Vietnamese Spring Roll 30 stuks	Vietnamese Spring Roll 30 stuks
Product description[3] - lang	nl-BE	nl-BE
Brand (AUDIT)	OrienBites	OrienBites
Net content (AUDIT)[0] - quantity	30	8.1
Net content (AUDIT)[0] - uom	Pieces	KGM
Net content (AUDIT)[1] - quantity	2.7	
Net content (AUDIT)[1] - uom	KGM	
Regulated product name (AUDIT)[0] - lang	en-GB	en-GB
Regulated product name (AUDIT)[0] - value	Vietnamese Spring Roll	Vietnamese Spring Roll
Regulated product name (AUDIT)[1] - lang	de-DE	de-DE
Regulated product name (AUDIT)[1] - value	Vietnamese Spring Roll	Vietnamese Spring Roll
Regulated product name (AUDIT)[2] - lang	fr-BE	fr-BE
Regulated product name (AUDIT)[2] - value	Vietnamese Spring Roll	Vietnamese Spring Roll
Regulated product name (AUDIT)[3] - lang	nl-BE	nl-BE
Regulated product name (AUDIT)[3] - value	Vietnamese Spring Roll	Vietnamese Spring Roll
Usage instructions (AUDIT)[0] - lang	en-GB	en-GB
Usage instructions (AUDIT)[0] - value	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] - lang	de-DE	de-DE
Usage instructions (AUDIT)[1] - value	Für die besten Ergebnisse, bereiten Sie das Produkt im gefrorenen Zustand. Nach dem Auftauen nicht wieder einfrieren.	Für die besten Ergebnisse, bereiten Sie das Produkt im gefrorenen Zustand. Nach dem Auftauen nicht wieder einfrieren.
Usage instructions (AUDIT)[2] - lang	fr-BE	fr-BE
Usage instructions (AUDIT)[2] - value	Pas nécessaire de décongeler avant préparation. Ne pas recongeler après décongélation.	Pas nécessaire de décongeler avant préparation. Ne pas recongeler après décongélation.
Usage instructions (AUDIT)[3] - lang	nl-BE	nl-BE
Usage instructions (AUDIT)[3] - value	Niet nodig te ontdooien. Na ontdooing niet opnieuw invriezen.	Niet nodig te ontdooien. Na ontdooing niet opnieuw invriezen.
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	Conservé à -18 °C ou moins pour maintenir la qualité du produit jusqu'à la date de péremption.	Conservé à -18 °C ou moins 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] - value	2.7 kg e	8.1 kg ( 3 x 2.7 kg e)
Ingredient statement (AUDIT)[0] - lang	en-GB	en-GB
Ingredient statement (AUDIT)[0] - value	Ingredients: Pastry [WHEAT flour (GLUTEN), water, salt, vegetable oil (rapeseed)], cabbage 18 %, carrot 12 %, vermicelli (pea starch, mung bean starch), CELERY 9 %, onion 6 %, vegetable oils (rapeseed, SESAME), corn starch, sugar, salt, scallions.	Ingredients: Pastry [WHEAT flour (GLUTEN), water, salt, vegetable oil (rapeseed)], cabbage 18 %, carrot 12 %, vermicelli (pea starch, mung bean starch), CELERY 9 %, onion 6 %, vegetable oils (rapeseed, SESAME), corn starch, sugar, salt, scallions.
Ingredient statement (AUDIT)[1] - lang	de-DE	de-DE
Ingredient statement (AUDIT)[1] - value	Zutaten: Teig [WEIZENmehl (GLUTEN), Wasser, Salz, Pflanzliches Öl (Raps)], Kohl 18 %, Karotten 12 %, Suppennudel (Erbsenstärke, Mungobohnenstärke), SELLERIE 9 %, Zwiebeln 6 %, Pflanzliches Öl (Raps, SESAM), Maisstärke, Zucker, Salz, Schalotten.	Zutaten: Teig [WEIZENmehl (GLUTEN), Wasser, Salz, Pflanzliches Öl (Raps)], Kohl 18 %, Karotten 12 %, Suppennudel (Erbsenstärke, Mungobohnenstärke), SELLERIE 9 %, Zwiebeln 6 %, Pflanzliches Öl (Raps, SESAM), Maisstärke, Zucker, Salz, Schalotten.
Ingredient statement (AUDIT)[2] - lang	fr-BE	fr-BE
Ingredient statement (AUDIT)[2] - value	Ingédients: Pâte [farine de BLÉ (GLUTEN), eau, sel, huile végétale (colza)], chou 18 %, carottes 12 %, vermicelle (amidon de pois, amidon de haricot mungo), CÉLERI 9 %, oignon 6 %, huile végétale (colza, SÉSAME), fécule de maïs, sucre, sel, oignons verts.	Ingédients: Pâte [farine de BLÉ (GLUTEN), eau, sel, huile végétale (colza)], chou 18 %, carottes 12 %, vermicelle (amidon de pois, amidon de haricot mungo), CÉLERI 9 %, oignon 6 %, huile végétale (colza, SÉSAME), fécule de maïs, sucre, sel, oignons verts.
Ingredient statement (AUDIT)[3] - lang	nl-BE	nl-BE
Ingredient statement (AUDIT)[3] - value	Ingrediënten: Deeg [BLOEM (GLUTEN), water, zout, plantaardige olie (koolzaad)], kool 18 %, wortelen 12 %, vermicelli (erwtzetmeel, mungbonenzetmeel), SELDERIJ 9 %, ui 6 %, plantaardige olie (koolzaad, SESAM), maïszetmeel, suiker, zout, lente-uitjes.	Ingrediënten: Deeg [BLOEM (GLUTEN), water, zout, plantaardige olie (koolzaad)], kool 18 %, wortelen 12 %, vermicelli (erwtzetmeel, mungbonenzetmeel), SELDERIJ 9 %, ui 6 %, plantaardige olie (koolzaad, SESAM), maïszetmeel, suiker, zout, lente-uitjes.
Country of origin code[0]	CHINA	CHINA

Version 2025-11-28	FF-OBCN-130 Vietnamese spring roll	
	Inner-Pack	Master carton
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	SGS	SGS
Certification Information (AUDIT)[0] - Certification standard	IFS	IFS
Certification Information (AUDIT)[0] - Certification value (AUDIT)	1 year	1 year
Certification Information (AUDIT)[1] - Certification agency	SGS	SGS
Certification Information (AUDIT)[1] - Certification standard	BRC	BRC
Certification Information (AUDIT)[1] - Certification value (AUDIT)	1 year	1 year
Short product name[0] - value	Vietnamese Spring Roll 30 pieces	Vietnamese Spring Roll 30 pieces
Short product name[0] - lang	en-GB	en-GB
Short product name[1] - value	Vietnamese Spring Roll 30 stück	Vietnamese Spring Roll 30 stück
Short product name[1] - lang	de-DE	de-DE
Short product name[2] - value	Vietnamese Spring Roll 30 pièce	Vietnamese Spring Roll 30 pièce
Short product name[2] - lang	fr-BE	fr-BE
Short product name[3] - value	Vietnamese Spring Roll 30 stuks	Vietnamese Spring Roll 30 stuks
Short product name[3] - lang	nl-BE	nl-BE
Functional name[0] - value	Vietnamese Spring Roll	Vietnamese Spring Roll
Functional name[0] - lang	en-GB	en-GB
Functional name[1] - value	Vietnamese Spring Roll	Vietnamese Spring Roll
Functional name[1] - lang	de-DE	de-DE
Functional name[2] - value	Vietnamese Spring Roll	Vietnamese Spring Roll
Functional name[2] - lang	fr-BE	fr-BE
Functional name[3] - value	Vietnamese Spring Roll	Vietnamese Spring Roll
Functional name[3] - lang	nl-BE	nl-BE
Temperature Information[0] - Maximum temperature - quantity	-18	-18
Temperature Information[0] - Maximum temperature - uom	CEL	CEL
Temperature Information[0] - Minimum temperature - quantity	-22	-22
Temperature Information[0] - Minimum temperature - uom	CEL	CEL
Temperature Information[0] - Temperature activity code	STORAGE_HANDLING	STORAGE_HANDLING
Temperature Information[1] - Maximum temperature - quantity	-18	-18
Temperature Information[1] - Maximum temperature - uom	CEL	CEL
Temperature Information[1] - Minimum temperature - quantity	-22	-22
Temperature Information[1] - Minimum temperature - uom	CEL	CEL
Temperature Information[1] - Temperature activity code	TRANSPORTATION	TRANSPORTATION
Additional product identification[0] - Additional product identification	FF-OBCN-130-E	FF-OBCN-130
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	240	585
Depth - uom	MMT	MMT
Height - quantity	155	165
Height - uom	MMT	MMT
Width - quantity	190	250
Width - uom	MMT	MMT
Gross weight - quantity	2.909	9.242
Gross weight - uom	KGM	KGM
Net weight - quantity	2.7	8.1
Net weight - uom	KGM	KGM

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	Inner-Pack	Master carton
PackagingInformation[0] - Packaging type code	BBG	BX
PackagingInformation[0] - Packaging material[0] - Packaging material type code	POLYMER_LLDPE	PAPER_PAPER
PackagingInformation[0] - Packaging material[0] - Packaging Material Quantity[0] - quantity	0.024	0.51
PackagingInformation[0] - Packaging material[0] - Packaging Material Quantity[0] - uom	KGM	KGM
PackagingInformation[0] - Packaging material[1] - Packaging material type code	PAPER_OTHER	POLYMER_PE
PackagingInformation[0] - Packaging material[1] - Packaging Material Quantity[0] - quantity	0.185	0.005
PackagingInformation[0] - Packaging material[1] - Packaging Material Quantity[0] - uom	KGM	KGM
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	19059080	19059080
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	30	30
Nutritional header (AUDIT)[0] - Nutritional preparation code (AUDIT)	UNPREPARED	UNPREPARED
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	** Referenzmenge. * Referenzmenge für einen durchschnittlichen Erwachsenen (8400kj/2000kcal).	** 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	1077	1077
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[0] - Quantities (AUDIT)[0] - uom	KJO	KJO
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[0] - Quantities (AUDIT)[1] - quantity	258	258

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	Inner-Pack	Master carton
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[0] - Quantities (AUDIT)[1] - uom	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	2.8	2.8
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	0.2	0.2
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	27	27
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	4.3	4.3
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	1.1	1.1
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	2.7	2.7
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	0.95	0.95
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[7] - Quantities (AUDIT)[0] - uom	GRM	GRM
Allergen declarations indicator	TRUE	TRUE
Allergens (AUDIT)[0] - Allergen type code (AUDIT)	AW	AW
Allergens (AUDIT)[0] - Allergen containment code (AUDIT)	CONTAINS	CONTAINS
Allergens (AUDIT)[1] - Allergen type code (AUDIT)	AS	AS
Allergens (AUDIT)[1] - Allergen containment code (AUDIT)	CONTAINS	CONTAINS

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	Inner-Pack	Master carton
Allergens (AUDIT)[2] - Allergen type code (AUDIT)	BC	BC
Allergens (AUDIT)[2] - Allergen containment code (AUDIT)	CONTAINS	CONTAINS
Allergens (AUDIT)[3] - Allergen type code (AUDIT)	AY	AY
Allergens (AUDIT)[3] - Allergen containment code (AUDIT)	MAY_CONTAIN	MAY_CONTAIN
Provenance statements (AUDIT)[0] - lang	en-GB	en-GB
Provenance statements (AUDIT)[0] - value	Product of China	Product of China
Provenance statements (AUDIT)[1] - lang	de-DE	de-DE
Provenance statements (AUDIT)[1] - value	Hergestellt in China	Hergestellt in China
Provenance statements (AUDIT)[2] - lang	fr-BE	fr-BE
Provenance statements (AUDIT)[2] - value	Produit fabriqué en Chine	Produit fabriqué en Chine
Provenance statements (AUDIT)[3] - lang	nl-BE	nl-BE
Provenance statements (AUDIT)[3] - value	Product uit China	Product uit China
Diet type information (AUDIT)[0] - Diet type code (AUDIT)	VEGAN	VEGAN
Diet type information (AUDIT)[0] - Is the diet type marked on the package?	TRUE	TRUE
Preparation and serving[0] - Preparation Instructions (AUDIT)[0] - lang	en-GB	en-GB
Preparation and serving[0] - Preparation Instructions (AUDIT)[0] - value	Cooking Instructions: Deep Fry: Preheat the oil to 170 °C. Fry for 8-10 minutes or until golden brown.	Cooking Instructions: Deep Fry: Preheat the oil to 170 °C. Fry for 8-10 minutes or until golden brown.
Preparation and serving[0] - Preparation Instructions (AUDIT)[1] - lang	de-DE	de-DE
Preparation and serving[0] - Preparation Instructions (AUDIT)[1] - value	Zubereitung: Frittieren: Das Öl auf 170 °C erhitzen. 8-10 Minuten frittieren oder solange bis das Frittieren goldgelb gebacken ist.	Zubereitung: Frittieren: Das Öl auf 170 °C erhitzen. 8-10 Minuten frittieren oder solange bis das Frittieren goldgelb gebacken ist.
Preparation and serving[0] - Preparation Instructions (AUDIT)[2] - lang	fr-BE	fr-BE
Preparation and serving[0] - Preparation Instructions (AUDIT)[2] - value	Méthode de préparation: A la friteuse: Préchauffer l'huile à 170 °C. Faire frire pendant 8-10 minutes ou jusqu'à l'obtention d'une couleur brun doré.	Méthode de préparation: A la friteuse: Préchauffer l'huile à 170 °C. Faire frire pendant 8-10 minutes ou jusqu'à l'obtention d'une couleur brun doré.
Preparation and serving[0] - Preparation Instructions (AUDIT)[3] - lang	nl-BE	nl-BE
Preparation and serving[0] - Preparation Instructions (AUDIT)[3] - value	Bereidingswijze: Frituren: Verhit de olie tot 170 °C. Gedurende 8 à 10 minuten bakken of tot goudbruine kleur.	Bereidingswijze: Frituren: Verhit de olie tot 170 °C. Gedurende 8 à 10 minuten bakken of tot goudbruine kleur.
Type Code	DEEP_FRY	DEEP_FRY
Seasonal product indicator	FALSE	FALSE
Genetically modified declaration code	FREE_FROM	FREE_FROM
Next lower level trade item[0] - GS1 item number (GTIN) child item level		05425034130519
Next lower level trade item[0] - Count of each specific product		3
Non-GTIN logistic unit depth/length - quantity		120
Non-GTIN logistic unit depth/length - uom		CMT
Non-GTIN pallet height - quantity		180
Non-GTIN pallet height - uom		CMT
Non-GTIN pallet width - quantity		80
Non-GTIN pallet width - uom		CMT
Non-GTIN pallet gross weight - quantity		579.52
Non-GTIN pallet gross weight - uom		KGM
Non-GTIN pallet stacking factor		1
Quantity of layers per non-GTIN pallet		10
Quantity of trade items per non-GTIN pallet		60
Number of units per layer in a non-GTIN pallet		6

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