



FoodExpert

FOOD EXPERT BV
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www.orienbites.com

All our products are **Clean Label**
- No chemical soaking
- No Artificial color
- No Artificial flavour
- No Artificial preservative



Version 2025-8-20	FF-OBCN-128 Tempura Shrimp	
	Inner-Pack	Master Carton
GS1 item number (GTIN)	05425034130250	05425034130267
Information provider GLN	5425034130007	5425034130007
Information provider name	FOOD EXPERT BVBA	FOOD EXPERT BVBA
Product level?	BASE_UNIT_OR_EACH	CASE
Product classification code	10000256	10000256
Is it a consumer unit/Foodservice item?	TRUE	FALSE
In which countries will the product be sold?[0]	056	056
In which countries will the product be sold?[1]	528	528
Product description[0] - Product description	Tempura Shrimp	Tempura Shrimp
Product description[0] - Language	en-GB	en-GB
Product description[1] - Product description	Garnelen im Tempurateigmantel	Garnelen im Tempurateigmantel
Product description[1] - Language	de-DE	de-DE
Product description[2] - Product description	Tempura de Gambas	Tempura de Gambas
Product description[2] - Language	fr-BE	fr-BE
Product description[3] - Product description	Tempura Garnalen	Tempura Garnalen
Product description[3] - Language	nl-BE	nl-BE
Brand (AUDIT)	OrienBites	OrienBites
Net content (AUDIT)[0] - Net content (AUDIT)	800	4.8
Net content (AUDIT)[0] - Unit of measure (AUDIT)	GRM	KGM
Regulated product name (AUDIT)[0] - Language	en-GB	en-GB
Regulated product name (AUDIT)[0] - Regulated product name (AUDIT)	Frozen prefried battered shrimp	Frozen prefried battered shrimp
Regulated product name (AUDIT)[1] - Language	de-DE	de-DE
Regulated product name (AUDIT)[1] - Regulated product name (AUDIT)	Gefrorene, vorgebratene, zerschlagene Garnelen	Gefrorene, vorgebratene, zerschlagene Garnelen
Regulated product name (AUDIT)[2] - Language	fr-BE	fr-BE
Regulated product name (AUDIT)[2] - Regulated product name (AUDIT)	Crevettes panées pré-frites surgelées	Crevettes panées pré-frites surgelées
Regulated product name (AUDIT)[3] - Language	nl-BE	nl-BE
Regulated product name (AUDIT)[3] - Regulated product name (AUDIT)	Bevroren voorgebakken gehavende garnalen	Bevroren voorgebakken gehavende garnalen
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 refreeze.	For best results, cook from frozen. If defrosted, do not refreeze.
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.

Version 2025-8-20	FF-OBCN-128 Tempura Shrimp	
	Inner-Pack	Master Carton
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
Storage instructions (AUDIT)[3] - Storage instruction (AUDIT)	Op een temperatuur van -18 °C of lager bewaren om de productkwaliteit tot de houdbaarheidsdatum.	Op een temperatuur van -18 °C of lager bewaren om de productkwaliteit tot de houdbaarheidsdatum.
Net content statement (AUDIT)[0] - Language	en-GB	en-GB
Net content statement (AUDIT)[0] - Net content statement (AUDIT)	36-37 PIECES 800 g	4.8 kg (6 x 800 g)
Net content statement (AUDIT)[1] - Language	de-DE	de-DE
Net content statement (AUDIT)[1] - Net content statement (AUDIT)	36-37 PIECES 800 g	4.8 kg (6 x 800 g)
Net content statement (AUDIT)[2] - Language	fr-BE	fr-BE
Net content statement (AUDIT)[2] - Net content statement (AUDIT)	36-37 PIECES 800 g	4.8 kg (6 x 800 g)
Net content statement (AUDIT)[3] - Language	nl-BE	nl-BE
Net content statement (AUDIT)[3] - Net content statement (AUDIT)	36-37 PIECES 800 g	4.8 kg (6 x 800 g)
Ingredient statement (AUDIT)[0] - Language	en-GB	en-GB
Ingredient statement (AUDIT)[0] - Ingredient statement (AUDIT)	Ingredients: SHRIMP 47 % [SHRIMP (CRUSTACEAN), water, acidity regulators (citric acid, potassium citrate), stabilizer (potassium chloride), salt], water, breading [WHEAT flour (GLUTEN), starch (corn, cassava), corn grits, vegetable fat powder (sunflower oil, tapioca starch), bread improver (disodium diphosphate, sodium hydrogen carbonate, calcium dihydrogen phosphate, corn starch), salt, EGG white powder], SOYBEAN oil, predest [modified tapioca starch (contain safflower oil), salt].	Ingredients: SHRIMP 47 % [SHRIMP (CRUSTACEAN), water, acidity regulators (citric acid, potassium citrate), stabilizer (potassium chloride), salt], water, breading [WHEAT flour (GLUTEN), starch (corn, cassava), corn grits, vegetable fat powder (sunflower oil, tapioca starch), bread improver (disodium diphosphate, sodium hydrogen carbonate, calcium dihydrogen phosphate, corn starch), salt, EGG white powder], SOYBEAN oil, predest [modified tapioca starch (contain safflower oil), salt].
Ingredient statement (AUDIT)[1] - Language	de-DE	de-DE
Ingredient statement (AUDIT)[1] - Ingredient statement (AUDIT)	Zutaten: GARNELEN 47 % [GARNELEN (KREBSTIER), Wasser, Säureregulator (Zitronensäure, Kaliumcitrate), Stabilisatoren (Kaliumchlorid), Salz], Wasser, Panieren [WEIZENmehl (GLUTEN), Stärke (Mais, Maniok), Maisgrieß, Pflanzenfett Pulver (Sonnenblumenöl, Tapiokastärke), Brotverbesserer (Dinatriumdiphosphat, Natriumhydrogencarbonat, Calciumdihydrogenphosphat, Maisstärke), Salz, Eiweißpulver], SOJAöl, Vormischung [Modifizierte Tapiokastärke (Distelöl enthalten), Salz].	Zutaten: GARNELEN 47 % [GARNELEN (KREBSTIER), Wasser, Säureregulator (Zitronensäure, Kaliumcitrate), Stabilisatoren (Kaliumchlorid), Salz], Wasser, Panieren [WEIZENmehl (GLUTEN), Stärke (Mais, Maniok), Maisgrieß, Pflanzenfett Pulver (Sonnenblumenöl, Tapiokastärke), Brotverbesserer (Dinatriumdiphosphat, Natriumhydrogencarbonat, Calciumdihydrogenphosphat, Maisstärke), Salz, Eiweißpulver], SOJAöl, Vormischung [Modifizierte Tapiokastärke (Distelöl enthalten), Salz].
Ingredient statement (AUDIT)[2] - Language	fr-BE	fr-BE
Ingredient statement (AUDIT)[2] - Ingredient statement (AUDIT)	Ingrédients: CREVETTES 47 % [CREVETTES (CRUSTACÉS), eau, régulateur d'acidité (acide citrique, citrates de potassium), stabilisants (chlorure de potassium), sel], eau, panure [farine de BLÉ (GLUTEN), amidon (maïs, manioc), gruau de maïs, poudre de graisse végétale (huile de tournesol, amidon de tapioca), améliorant de pain (diphosphate disodique, carbonate acide de sodium, dihydrogénophosphate de calcium, fécule de maïs), sel, blanc d'ŒUF en poudre], huile de SOJA, prémélange [amidon de tapioca modifié (contenir huile de carthame), sel].	Ingrédients: CREVETTES 47 % [CREVETTES (CRUSTACÉS), eau, régulateur d'acidité (acide citrique, citrates de potassium), stabilisants (chlorure de potassium), sel], eau, panure [farine de BLÉ (GLUTEN), amidon (maïs, manioc), gruau de maïs, poudre de graisse végétale (huile de tournesol, amidon de tapioca), améliorant de pain (diphosphate disodique, carbonate acide de sodium, dihydrogénophosphate de calcium, fécule de maïs), sel, blanc d'ŒUF en poudre], huile de SOJA, prémélange [amidon de tapioca modifié (contenir huile de carthame), sel].
Ingredient statement (AUDIT)[3] - Language	nl-BE	nl-BE
Ingredient statement (AUDIT)[3] - Ingredient statement (AUDIT)	Ingrediënten: GARNALEN 47 % [GARNALEN (SCHAALDIEREN), water, zuurteregelaar (citroenzuur, kaliumcitraten), stabilisatoren (kaliumchloride), zout], water, paneren [TARWEBLOEM (GLUTEN), zetmeel (maïs, cassave), maïskorrels, plantaardig vetpoeder (zonnebloemolie, tapiocazetmeel), broodverbeteraar (dinatriumdifosfaat, natriumwaterstofcarbonaat, calciumdiwaterstoffosfaat, maïszetmeel), zout, Elwitpoeder], SOJAolie, voormengsel [gemodificeerd tapiocazetmeel (bevatten safflorolie), zout].	Ingrediënten: GARNALEN 47 % [GARNALEN (SCHAALDIEREN), water, zuurteregelaar (citroenzuur, kaliumcitraten), stabilisatoren (kaliumchloride), zout], water, paneren [TARWEBLOEM (GLUTEN), zetmeel (maïs, cassave), maïskorrels, plantaardig vetpoeder (zonnebloemolie, tapiocazetmeel), broodverbeteraar (dinatriumdifosfaat, natriumwaterstofcarbonaat, calciumdiwaterstoffosfaat, maïszetmeel), zout, Elwitpoeder], SOJAolie, voormengsel [gemodificeerd tapiocazetmeel (bevatten safflorolie), zout].
Country of origin code[0]	704	704

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	Inner-Pack	Master Carton
Start availability date time	2022-01-01T00:00:00	2016-11-14T00:00:00
Third party accreditation symbol on product package code (AUDIT)[0]	GREEN_DOT	GREEN_DOT
Certification Information (AUDIT)[0] - Certification agency	Bureau Veritas	Bureau Veritas
Certification Information (AUDIT)[0] - Certification standard	BRC	BRC
Certification Information (AUDIT)[0] - Certification value (AUDIT)	1 year	1 year
Certification Information (AUDIT)[1] - Certification agency	Bureau Veritas	Bureau Veritas
Certification Information (AUDIT)[1] - Certification standard	IFS	IFS
Certification Information (AUDIT)[1] - Certification value (AUDIT)	1 year	1 year
Certification Information (AUDIT)[2] - Certification agency	HCA	HCA
Certification Information (AUDIT)[2] - Certification standard	HALAL	HALAL
Certification Information (AUDIT)[2] - Certification value (AUDIT)	3 years	3 years
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
Short product name[0] - Short product name	Tempura Shrimp	Tempura Shrimp
Short product name[0] - Language	en-GB	en-GB
Short product name[1] - Short product name	Garnelen im Tempurateigmantel	Garnelen im Tempurateigmantel
Short product name[1] - Language	de-DE	de-DE
Short product name[2] - Short product name	Tempura de Gambas	Tempura de Gambas
Short product name[2] - Language	fr-BE	fr-BE
Short product name[3] - Short product name	Tempura Garnalen	Tempura Garnalen
Short product name[3] - Language	nl-BE	nl-BE
Functional name (AUDIT)[0] - Functional name (AUDIT)	Tempura Shrimp	Tempura Shrimp
Functional name (AUDIT)[0] - Language	en-GB	en-GB
Functional name (AUDIT)[1] - Functional name (AUDIT)	Garnelen im Tempurateigmantel	Garnelen im Tempurateigmantel
Functional name (AUDIT)[1] - Language	de-DE	de-DE
Functional name (AUDIT)[2] - Functional name (AUDIT)	Tempura de Gambas	Tempura de Gambas

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	Inner-Pack	Master Carton
Functional name (AUDIT)[2] - Language	fr-BE	fr-BE
Functional name (AUDIT)[3] - Functional name (AUDIT)	Tempura Garnalen	Tempura Garnalen
Functional name (AUDIT)[3] - Language	nl-BE	nl-BE
Temperature Information[0] - Maximum temperature - Maximum temperature	-18	-18
Temperature Information[0] - Maximum temperature - Unit of measure	CEL	CEL
Temperature Information[0] - Minimum temperature - Minimum temperature	-22	-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-128-E	FF-OBCN-128
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	235	400
Depth - Unit of measure	MMT	MMT
Height - Height	63	210
Height - Unit of measure	MMT	MMT
Width - Width	190	250
Width - Unit of measure	MMT	MMT
Gross weight - Gross weight	885	5.855
Gross weight - Unit of measure	GRM	KGM
Net weight - Net weight	800	4.8
Net weight - Unit of measure	GRM	KGM
PackagingInformation[0] - Packaging level	1	2
PackagingInformation[0] - Packaging type code	BBG	BX
PackagingInformation[0] - Packaging material[0] - Packaging material type code	COMPOSITE	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	45	540
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] - Composite material detail[0] - Composite material detail packaging material type code	PAPER_PAPER	
PackagingInformation[0] - Packaging material[0] - Composite material detail[0] - Composite material detail packaging material composition quantity[0] - Composite material detail packaging material composition quantity	43.28	

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	Inner-Pack	Master Carton
PackagingInformation[0] - Packaging material[0] - Composite material detail[0] - Composite material detail packaging material composition quantity[0] - Unit of measure	GRM	
PackagingInformation[0] - Packaging material[0] - Composite material detail[1] - Composite material detail packaging material type code	POLYMER_OPP	
PackagingInformation[0] - Packaging material[0] - Composite material detail[1] - Composite material detail packaging material composition quantity[0] - Composite material detail packaging material composition quantity	1.72	
PackagingInformation[0] - Packaging material[0] - Composite material detail[1] - Composite material detail packaging material composition quantity[0] - Unit of measure	GRM	
PackagingInformation[0] - Packaging material[0] - Composite material detail[1] - Composite packaging material classification	FLEXIBLE	
PackagingInformation[0] - Packaging material[1] - Packaging material type code	POLYMER_PE	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	5
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 (AUDIT)	FALSE	FALSE
Tax information per target market[0] - Target market[0]	056	056
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]	528	528
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	16052110	
Customs classification[0] - Customs classification type code	INTRASTAT	
Product information effective date/time	2016-11-14T00:00:00	2016-11-14T00:00:00

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	Inner-Pack	Master Carton
Date on packaging (AUDIT)[0] - Packaging date type code (AUDIT)	BEST_BEFORE_DATE	BEST_BEFORE_DATE
Trade item lifespan per target market[0] - Target market[0]	056	056
Trade item lifespan per target market[0] - Target market[1]	528	528
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
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)	705	705
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)	162	162
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[0] - Quantities (AUDIT)[1] - Unit of measure (AUDIT)	E14	E14
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)	5.5	5.5
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)	2.4	2.4
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[2] - Quantities (AUDIT)[0] - Unit of measure (AUDIT)	GRM	GRM
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[3] - Nutrient code (AUDIT)	CHOAVL	CHOAVL

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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)	18	18
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)	LESS_THAN	LESS_THAN
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[4] - Quantities (AUDIT)[0] - Quantity (AUDIT)	0.5	0.5
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)	2	2
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)	11	11
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)	0.61	0.61
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)	Produced in Vietnam	produced in Vietnam
Provenance statements (AUDIT)[1] - - Language	de-DE	de-DE

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	Inner-Pack	Master Carton
Provenance statements (AUDIT)[1] - Provenance statement (AUDIT)	Hergestellt in Vietnam	Hegestellt in Vietnam
Provenance statements (AUDIT)[2] - Language	fr-BE	fr-BE
Provenance statements (AUDIT)[2] - Provenance statement (AUDIT)	Produit en Vietnam	Produit en Vietnam
Provenance statements (AUDIT)[3] - Language	nl-BE	nl-BE
Provenance statements (AUDIT)[3] - Provenance statement (AUDIT)	Geproduceerd in Vietnam	Geproduceerd in Vietnam
Diet type information (AUDIT)[0] - Diet type code (AUDIT)	HALAL	HALAL
Diet type information (AUDIT)[0] - Is the diet type marked on the package? (AUDIT)	TRUE	TRUE
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: Deep Fry: Preheat oil to 175 °C. Cook for 3 minutes.	Cooking Instructions: Deep Fry: Preheat oil to 175 °C. Cook for 3 minutes.
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: Frittieren: Das Öl auf 175 °C erhitzen. 3 Minuten frittieren.	Zubereitung: Fritteuse: Das Öl auf 175 °C erhitzen. 3 Minuten frittieren.
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 cuisson: À la friteuse: préchauffer l'huile à 175 °C. Cuire pendant 3 minutes.	Instructions de cuisson: À la friteuse: préchauffer l'huile à 175 °C. Cuire pendant 3 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: Frituren: Verwarm de olie tot 175 °C. Gaar de 3 minuten.	Bereidingsinstructies: Frituren: Verwarm de olie tot 175 °C. Gaar de 3 minuten.
Preparation and serving (AUDIT)[0] - Preparation Type Code (AUDIT)	DEEP_FRY	DEEP_FRY
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: Air fryer: Preheat fryer to 200 °C. Cook for 10-12 minutes.	Cooking Instructions: Air fryer: Preheat fryer to 200 °C. Cook for 10-12 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: Heißluftfritteuse: Die Fritteuse auf 200 °C vorheizen. 10- 12 Minuten lang garen.	Zubereitung: Heißluftfritteuse: Die Fritteuse auf 200 °C vorheizen. 10- 12 Minuten lang garen.
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 cuisson: À l'Airfryer: préchauffer la friteuse à 200 °C. Cuire pendant 10 à 12 minutes.	Instructions de cuisson: À l'Airfryer: préchauffer la friteuse à 200 °C. Cuire pendant 10 à 12 minutes.
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[3] - Language	nl-BE	nl-BE

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	Inner-Pack	Master Carton
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[3] - Preparation Instruction (AUDIT)	Bereidingsinstructies: Airfryer: Verwarm de airfryer voor op 200 °C. Gaar de 10-12 minuten.	Bereidingsinstructies: Airfryer: Verwarm de airfryer voor op 200 °C. Gaar de 10-12 minuten.
Preparation and serving (AUDIT)[1] - Preparation Type Code (AUDIT)	AIR_FRY	AIR_FRY
Seasonal product indicator	FALSE	FALSE
Loose or Pre-Packed Code	PRE_PACKED	PRE_PACKED
Next lower level trade item[0] - GS1 item number (GTIN) child item level		05425034130250
Next lower level trade item[0] - Count of each specific product		6
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		183
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		434.032
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		72
Number of Units per Layer in a non-GTIN Pallet		9
Genetically modified declaration code		FREE_FROM

Allergen**Tempura shrimp (FF-OBCN-128)**

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	