

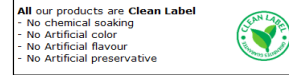


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Version 2025-2-6

OrientBites Cantonese Spring Roll - Chicken (FF-OBCN-123)		
	Master Carton	Inner-Pack
GS1 item number (GTIN)	05425034130205	05425034130199
Information provider GLN	5425034130007	5425034130007
Information provider name	FOOD EXPERT BVBA	FOOD EXPERT BVBA
Product level?	CASE	BASE_UNIT_OR_EACH
Product classification code	10000291	10000291
Is it a consumer unit/Foodservice item?	FALSE	TRUE
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	OrienBites Cantonese Spring Roll - Chicken	OrienBites Cantonese Spring Roll - Chicken
Product description[0] - Language	en-GB	en-GB
Product description[1] - Product description	OrienBites Kantonesische Frühlingsrollen - Hühnchen	OrienBites Kantonesische Frühlingsrollen - Hühnchen
Product description[1] - Language	de-DE	de-DE
Product description[2] - Product description	OrienBites Rouleaux de printemps cantonais - Poulet	OrienBites Rouleaux de printemps cantonais - Poulet
Product description[2] - Language	fr-BE	fr-BE
Product description[3] - Product description	OrienBites Cantonese Loempia's - Kip	OrienBites Cantonese Loempia's - Kip
Product description[3] - Language	nl-BE	nl-BE
Brand (AUDIT)	OrienBites	OrienBites
Net content (AUDIT)[0] - Net content (AUDIT)		10,8
Net content (AUDIT)[0] - Unit of measure (AUDIT)	KGM	Pieces
Net content (AUDIT)[1] - Net content (AUDIT)		900
Net content (AUDIT)[1] - Unit of measure (AUDIT)		GRM
Regulated product name (AUDIT)[0] - Language	en-GB	en-GB
Regulated product name (AUDIT)[0] - Regulated product name (AUDIT)	Frozen pastry filled with chicken meat (15%) and vegetables (41%).	Frozen pastry filled with chicken meat (15%) and vegetables (41%).
Regulated product name (AUDIT)[1] - Language	de-DE	de-DE
Regulated product name (AUDIT)[1] - Regulated product name (AUDIT)	Tiefkühlgebäck gefüllt mit Hühnerfleisch (15%) und Gemüse (41%).	Tiefkühlgebäck gefüllt mit Hühnerfleisch (15%) und Gemüse (41%).
Regulated product name (AUDIT)[2] - Language	fr-BE	fr-BE
Regulated product name (AUDIT)[2] - Regulated product name (AUDIT)	Pâte surgelée fourrée à la viande de poulet (15%) et aux légumes (41%).	Pâte surgelée fourrée à la viande de poulet (15%) et aux légumes (41%).
Regulated product name (AUDIT)[3] - Language	nl-BE	nl-BE
Regulated product name (AUDIT)[3] - Regulated product name (AUDIT)	Diepvriesdeeg gevuld met kippenvlees (15%) en groenten (41%).	Diepvriesdeeg gevuld met kippenvlees (15%) en groenten (41%).
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 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] - 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. Indien ontdooid, niet opnieuw invriezen.	Voor het beste resultaat, kook uit bevroren. Indien ontdooid, 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 aufrechtzuerhalten.	Bei oder unter -18 °C lagern, um die Produktqualität bis zum Mindesthaltbarkeitsdatum aufrechtzuerhalten.
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)	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] - Language	en-GB	en-GB
Net content statement (AUDIT)[0] - Net content statement (AUDIT)	10.8 kg (12 x 900 g e)	900 g e
Net content statement (AUDIT)[1] - Language	de-DE	de-DE
Net content statement (AUDIT)[1] - Net content statement (AUDIT)	10.8 kg (12 x 900 g e)	900 g e
Net content statement (AUDIT)[2] - Language	fr-BE	fr-BE
Net content statement (AUDIT)[2] - Net content statement (AUDIT)	10.8 kg (12 x 900 g e)	900 g e
Net content statement (AUDIT)[3] - Language	nl-BE	nl-BE
Net content statement (AUDIT)[3] - Net content statement (AUDIT)	10.8 kg (12 x 900 g e)	900 g e
Ingredient statement (AUDIT)[0] - Language	en-GB	en-GB
Ingredient statement (AUDIT)[0] - Ingredient statement (AUDIT)	Ingredients: Pastry [WHEAT flour (GLUTEN), water, salt, SOY oil], cabbage 22 %, chicken 15 %, carrot 11 %, shallot leaves 6 %, green bell pepper 2 %, sugar, modified tapioca starch, SOY sauce [water, SOYbean, WHEAT flour (GLUTEN), salt], SOY oil, salt, garlic, white pepper powder.	Ingredients: Pastry [WHEAT flour (GLUTEN), water, salt, SOY oil], cabbage 22 %, chicken 15 %, carrot 11 %, shallot leaves 6 %, green bell pepper 2 %, sugar, modified tapioca starch, SOY sauce [water, SOYbean, WHEAT flour (GLUTEN), salt], SOY oil, salt, garlic, white pepper powder.
Ingredient statement (AUDIT)[1] - Language	de-DE	de-DE
Ingredient statement (AUDIT)[1] - Ingredient statement (AUDIT)	Zutaten: Gebäck [WEIZENmehl (GLUTEN), Wasser, Salz, SOJAöl], Kohl 22 %, Hühnchen 15 %, Karotte 11 %, Schalottenblätter 6 %, grüne Paprika 2 %, Zucker, modifizierte Tapiokastärke, SOJAsauce [Wasser, SOJAbohnen, WEIZENmehl (GLUTEN), Salz], SOJAöl, Salz, Knoblauch, weißes Pfefferpulver.	Zutaten: Gebäck [WEIZENmehl (GLUTEN), Wasser, Salz, SOJAöl], Kohl 22 %, Hühnchen 15 %, Karotte 11 %, Schalottenblätter 6 %, grüne Paprika 2 %, Zucker, modifizierte Tapiokastärke, SOJAsauce [Wasser, SOJAbohnen, WEIZENmehl (GLUTEN), Salz], SOJAöl, Salz, Knoblauch, weißes Pfefferpulver.
Ingredient statement (AUDIT)[2] - Language	fr-BE	fr-BE
Ingredient statement (AUDIT)[2] - Ingredient statement (AUDIT)	Ingrédients: Pâte [farine de BLÉ (GLUTEN), eau, sel, huile de SOJA], chou 22 %, poulet 15 %, carotte 11 %, feuilles d'échalote 6 %, poivron vert 2 %, sucre, féculé de tapioca modifiée, sauce SOJA [eau, SOJA, farine de BLÉ (GLUTEN), sel], huile de SOJA, sel, ail, poudre de poivre blanc.	Ingrédients: Pâte [farine de BLÉ (GLUTEN), eau, sel, huile de SOJA], chou 22 %, poulet 15 %, carotte 11 %, feuilles d'échalote 6 %, poivron vert 2 %, sucre, féculé de tapioca modifiée, sauce SOJA [eau, SOJA, farine de BLÉ (GLUTEN), sel], huile de SOJA, sel, ail, poudre de poivre blanc.
Ingredient statement (AUDIT)[3] - Language	nl-BE	nl-BE
Ingredient statement (AUDIT)[3] - Ingredient statement (AUDIT)	Ingrediënten: Gebak [TARWEBloem (GLUTEN), water, zout, SOJAolie], kool 22 %, kip 15 %, wortel 11 %, sjalottenblad 6 %, groene paprika 2 %, suiker, gemodificeerd tapiocazetmeel, SOJAsaus [water, SOJAbonen, TARWEBloem (GLUTEN), zout], SOJAolie, zout, knoflook, witte peperpoede.	Ingrediënten: Gebak [TARWEBloem (GLUTEN), water, zout, SOJAolie], kool 22 %, kip 15 %, wortel 11 %, sjalottenblad 6 %, groene paprika 2 %, suiker, gemodificeerd tapiocazetmeel, SOJAsaus [water, SOJAbonen, TARWEBloem (GLUTEN), zout], SOJAolie, zout, knoflook, witte peperpoede.
Country of origin code[0]	China	China
Third party accreditation symbol on product package code (AUDIT)[0]	GREEN_DOT	GREEN_DOT
Contacts (AUDIT)[0] - Contact type code (AUDIT)	BZL	CXC
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

Contacts (AUDIT)[0] - Contact information (AUDIT)[0] - Contact method code (AUDIT)	EMAIL	EMAIL
Contacts (AUDIT)[0] - Contact information (AUDIT)[0] - Contact details (AUDIT)	sales@orienbites.com	sales@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	Micron	Micron
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	Shandong Halal Certification Service	Shandong Halal Certification Service
Certification Information (AUDIT)[1] - Certification standard	Halal	Halal
Certification Information (AUDIT)[1] - Certification value (AUDIT)	3 years	3 years
Short product name[0] - Short product name	Cantonese Spring Roll	Cantonese Spring Roll
Short product name[0] - Language	en-GB	en-GB
Short product name[1] - Short product name	Kantonesische Frühlingsrollen	Kantonesische Frühlingsrollen
Short product name[1] - Language	de-DE	de-DE
Short product name[2] - Short product name	Rouleaux de printemps cantonais	Rouleaux de printemps cantonais
Short product name[2] - Language	fr-BE	fr-BE
Short product name[3] - Short product name	Cantonese loempia's	Cantonese Loempia's
Short product name[3] - Language	nl-BE	nl-BE
Functional name[0] - Functional name	Cantonese Spring Roll	Cantonese Spring Roll
Functional name[0] - Language	en-GB	en-GB
Functional name[1] - Functional name	Kantonesische Frühlingsrollen	Kantonesische Frühlingsrollen
Functional name[1] - Language	de-DE	de-DE
Functional name[2] - Functional name	Rouleaux de printemps cantonais	Rouleaux de printemps cantonais
Functional name[2] - Language	fr-BE	fr-BE
Functional name[3] - Functional name	Cantonese Loempia's	Cantonese Loempia's
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
Next lower level trade item[0] - GS1 item number (GTIN) child item level	05425034130199	
Next lower level trade item[0] - Count of each specific product		12
Additional product identification[0] - Additional product identification	FF-OBCN-123	FF-OBCN-123-E

Additional product identification[0] - Additional product identification type code	SUPPLIER_ASSIGNED	SUPPLIER_ASSIGNED
Is Trade Item A Base Unit	FALSE	TRUE
Is trade item a despatch unit	TRUE	FALSE
Is trade item an orderable unit	TRUE	FALSE
Display unit indicator	FALSE	FALSE
Is trade item a variable unit	FALSE	FALSE
Depth - Depth	39,8	24,5

Depth - Unit of measure	CMT	CMT
Height - Height	28,7	4,5
Height - Unit of measure	CMT	CMT
Width - Width	25,8	19
Width - Unit of measure	CMT	CMT
Gross weight - Gross weight	12,024	977
Gross weight - Unit of measure	KGM	GRM
Net weight - Net weight	10,8	900
Net weight - Unit of measure	KGM	GRM
PackagingInformation[0] - Packaging level	2	1
PackagingInformation[0] - Packaging type code	BX	BBG
PackagingInformation[0] - Pallet type code	11	
PackagingInformation[0] - Packaging material[0] - Packaging material type code	PAPER_PAPER	PAPER_OTHER
PackagingInformation[0] - Packaging material[0] - Is packaging material recoverable	FALSE	
PackagingInformation[0] - Packaging material[0] - Packaging Material Quantity[0] - Packaging Material Quantity	300	65
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[1] - Packaging material type code	POLYMER_OPP	POLYMER_PE
PackagingInformation[0] - Packaging material[1] - Is packaging material recoverable	FALSE	
PackagingInformation[0] - Packaging material[1] - Packaging Material Quantity[0] - Packaging Material Quantity	5	12
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
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] - 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	60	60
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)	501	501
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)	120	120
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)	2	2
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)	0,2	0,2
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
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)		20	20
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)		3	3
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)		5,6	5,6
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)		0,86	0,86
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 China		Product of China
Provenance statements (AUDIT)[1] - Language	de-DE		de-DE
Provenance statements (AUDIT)[1] - Provenance statement (AUDIT)	Produkt von China		Produkt von China
Provenance statements (AUDIT)[2] - Language	fr-BE		fr-BE
Provenance statements (AUDIT)[2] - Provenance statement (AUDIT)	Produit de Chine		Produit de Chine
Provenance statements (AUDIT)[3] - Language	nl-BE		nl-BE
Provenance statements (AUDIT)[3] - Provenance statement (AUDIT)	Product van China		Product van China

Diet type information (AUDIT)[0] - Diet type code (AUDIT)	HALAL	HALAL
Diet type information (AUDIT)[0] - Is the diet type marked on the package?	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 the oil to 170 °C. Fry for 3-4 minutes or until golden brown.	Cooking Instructions: Deep Fry: Preheat the oil to 170 °C. Fry for 3-4 minutes or until golden brown.
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 170 °C erhitzen. 3-4 Minuten frittieren oder solange bis das Frittiergut goldgelb gebacken ist.	Zubereitung: Frittieren: Das Öl auf 170 °C erhitzen. 3-4 Minuten frittieren oder solange bis das Frittiergut goldgelb gebacken ist.
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: A la friteuse: Préchauffer l'huile à 170 °C. Faire frire pendant 3-4 minutes ou jusqu'à l'obtention d'une couleur brun doré.	Instructions de cuissons: A la friteuse: Préchauffer l'huile à 170 °C. Faire frire pendant 3-4 minutes ou jusqu'à l'obtention d'une couleur brun doré.
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: Verhit de olie tot 170 °C. Bak gedurende 3 à 4 min. of tot een goudbruine kleur.	Bereidingsinstructies: Frituren: Verhit de olie tot 170 °C. Bak gedurende 3 à 4 min. of tot een goudbruine kleur.
Preparation and serving (AUDIT)[0] - Preparation Type Code	DEEP_FRY	DEEP_FRY
Seasonal product indicator	FALSE	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		180
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		566,08
Non-GTIN Logistic Unit Gross Weight - Unit of measure	KGM	
Stacking Factor for non-GTIN Pallet		1
Number of Layers per non-GTIN Pallet		5
Count of This Specific Item in a Non-GTIN Logistic Unit		45
Number of Units per Layer in a non-GTIN Pallet		9
Loose or Pre-Packed Code	PRE_PACKED	PRE_PACKED
Genetically modified declaration code		FREE_FROM

Allergen		OrienBites Cantonese Spring Roll - Chicken (FF-OBCN-123)		
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