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Version 2026-4-14	FF-OBCN-083 OrientBites Sushi Selection	
	Inner-Pack	Master carton
GSI Item number (GTIN)	05425034131172	05425034131189
Information provider GLN	5425034130007	5425034130007
Information provider name	FOOD EXPERT BVBA	FOOD EXPERT BVBA
Product level?	BASE_UNIT_OR_EACH	CASE
Product classification code	10000614	10000614
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	OrientBites Sushi Selection	OrientBites Sushi Selection
Product description(0) - Language	en-GB	en-GB
Product description(1) - Product description	OrientBites Sushi Selection	OrientBites Sushi Selection
Product description(1) - Language	de-DE	de-DE
Product description(2) - Product description	OrientBites Sushi Selection	OrientBites Sushi Selection
Product description(2) - Language	fr-BE	fr-BE
Product description(3) - Product description	OrientBites Sushi Selection	OrientBites Sushi Selection
Product description(3) - Language	nl-BE	nl-BE
Product description(4) - Product description	OrientBites Sushi Selection	OrientBites Sushi Selection
Product description(4) - Language	es-ES	es-ES
Brand (AUDIT)	OrientBites	OrientBites
Net content (AUDIT)[0] - Net content (AUDIT)		56
Net content (AUDIT)[0] - Unit of measure (AUDIT)	Pièces	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 mix of sushi with salmon, shrimp, vegetables.	Frozen mix of sushi with salmon, shrimp, vegetables.
Regulated product name (AUDIT)[1] - Language	de-DE	de-DE
Regulated product name (AUDIT)[1] - Regulated product name (AUDIT)	Gefrorene Mischung aus Sushi mit Lachs, Garnelen, Gemüse.	Gefrorene Mischung aus Sushi mit Lachs, Garnelen, Gemüse.
Regulated product name (AUDIT)[2] - Language	fr-BE	fr-BE
Regulated product name (AUDIT)[2] - Regulated product name (AUDIT)	Mélange surgelé de sushi au saumon, crevettes, légumes.	Mélange surgelé de sushi au saumon, crevettes, légumes.
Regulated product name (AUDIT)[3] - Language	nl-BE	nl-BE
Regulated product name (AUDIT)[3] - Regulated product name (AUDIT)	Bevroren mix van sushi met zalm, garnaal, groenten.	Bevroren mix van sushi met zalm, garnaal, groenten.
Regulated product name (AUDIT)[4] - Language	es-ES	es-ES
Regulated product name (AUDIT)[4] - Regulated product name (AUDIT)	Mezcla congelada de sushi con salmón, camarones, verduras.	Mezcla congelada de sushi con salmón, camarones, verduras.
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. If defrosted, do not re-freeze.	Store at or below -18 °C to maintain product quality until best before date. If defrosted, do not re-freeze.
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. Nach dem Auftauen nicht erneut einfrieren.	Bei oder unter -18 °C lagern, um die Produktqualität bis zum Mindesthaltbarkeitsdatum aufrechtzuerhalten. Nach dem Auftauen nicht erneut einfrieren.
Storage instructions (AUDIT)[2] - Language	fr-BE	fr-BE
Storage instructions (AUDIT)[2] - Storage instruction (AUDIT)	Conserver à -18 °C ou moins pour maintenir la qualité du produit jusqu'à la date de péremption. Ne pas recongeler après décongélation.	Conserver à -18 °C ou moins pour maintenir la qualité du produit jusqu'à la date de péremption. Ne pas recongeler après décongélation.
Storage instructions (AUDIT)[3] - Language	nl-BE	nl-BE
Storage instructions (AUDIT)[3] - Storage instruction (AUDIT)	Invriezen op -18°C of lager om de productkwaliteit tot aan de houdbaarheidsdatum te behouden. Eenmaal ontdooid, niet opnieuw invriezen.	Invriezen op -18°C of lager om de productkwaliteit tot aan de houdbaarheidsdatum te behouden. Eenmaal ontdooid, niet opnieuw invriezen.
Storage instructions (AUDIT)[4] - Language	es-ES	es-ES
Storage instructions (AUDIT)[4] - Storage instruction (AUDIT)	Almacenar a una temperatura igual o inferior a -18 °C para mantener la calidad del producto hasta la fecha de consumo preferente. Una vez descongelado, no volver a congelar.	Almacenar a una temperatura igual o inferior a -18 °C para mantener la calidad del producto hasta la fecha de consumo preferente. Una vez descongelado, no volver a congelar.
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)
Net content statement (AUDIT)[4] - Language	es-ES	es-ES
Net content statement (AUDIT)[4] - Net content statement (AUDIT)	1 kg e	6 kg (6 x 1 kg e)
Ingredient statement (AUDIT)[0] - Language	en-GB	en-GB

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	<p>Temari with shrimp: Cooked rice 84 % [water, Japanese rice, jasmine rice vinegar, trehalose*, sugar, salt, rice bran oil, SOY fiber], SHRIMP 16 % [cooked SHRIMP (CRUSTACEAN), water, salt], dill.</p> <p>Temari with smoked salmon: Cooked rice 83 % [water, Japanese rice, jasmine rice vinegar, trehalose*, sugar, salt, rice bran oil, SOY fiber], smoked SALMON 16 % [SALMON (FISH), salt, sugar, natural smoke], asparagus 0,5 % [asparagus, water, firming (calcium lactate)], bell pepper 0,5 %.</p> <p>Nigiri with shrimp: Cooked rice 74 % [water, Japanese rice, jasmine rice vinegar, trehalose*, sugar, salt, rice bran oil, SOY fiber], SHRIMP 26 % [cooked SHRIMP (CRUSTACEAN), water, salt], seaweed.</p> <p>Nigiri with raw salmon: Cooked rice 71 % [water, Japanese rice, jasmine rice vinegar, trehalose*, sugar, salt, rice bran oil, SOY fiber], SALMON 29 % (FISH).</p> <p>Square maki with bell pepper and avocado: Cooked rice 78 % [water, Japanese rice, jasmine rice vinegar, trehalose*, sugar, salt, rice bran oil, SOY fiber], bell pepper 10 %, avocado 10 %, seaweed.</p> <p>California with shrimp: Cooked rice 70 % [water, Japanese rice, jasmine rice vinegar, trehalose*, sugar, salt, rice bran oil, SOY fiber], bell pepper 12 %, SHRIMP 8 % [cooked SHRIMP (CRUSTACEAN), water, salt], asparagus 6 % [asparagus, water, firming (calcium lactate)], SESAME, seaweed.</p> <p>Maki with avocado and carrot: Cooked rice 82 % [water, Japanese rice, jasmine rice vinegar, trehalose*, sugar, salt, rice bran oil, SOY fiber], avocado 8 %, carrot 8 %, seaweed.</p> <p>Maki with smoked salmon: Cooked rice 82% [water, Japanese rice, jasmine rice vinegar, trehalose*, sugar, salt, rice bran oil, SOY fiber], smoked SALMON 16 % [SALMON (FISH), salt, sugar, natural smoke], seaweed.</p> <p>Maki with vegetables: Cooked rice 83 % [water, Japanese rice, jasmine rice vinegar, trehalose*, sugar, salt, rice bran oil, SOY fiber], bell pepper 7 %, carrot 5 %, asparagus 4 % [asparagus, water, firming (calcium lactate)], seaweed.</p>	<p>Temari with shrimp: Cooked rice 84 % [water, Japanese rice, jasmine rice vinegar, trehalose*, sugar, salt, rice bran oil, SOY fiber], SHRIMP 16 % [cooked SHRIMP (CRUSTACEAN), water, salt], dill.</p> <p>Temari with smoked salmon: Cooked rice 83 % [water, Japanese rice, jasmine rice vinegar, trehalose*, sugar, salt, rice bran oil, SOY fiber], smoked SALMON 16 % [SALMON (FISH), salt, sugar, natural smoke], asparagus 0,5 % [asparagus, water, firming (calcium lactate)], bell pepper 0,5 %.</p> <p>Nigiri with shrimp: Cooked rice 74 % [water, Japanese rice, jasmine rice vinegar, trehalose*, sugar, salt, rice bran oil, SOY fiber], SHRIMP 26 % [cooked SHRIMP (CRUSTACEAN), water, salt], seaweed.</p> <p>Nigiri with raw salmon: Cooked rice 71 % [water, Japanese rice, jasmine rice vinegar, trehalose*, sugar, salt, rice bran oil, SOY fiber], SALMON 29 % (FISH).</p> <p>Square maki with bell pepper and avocado: Cooked rice 78 % [water, Japanese rice, jasmine rice vinegar, trehalose*, sugar, salt, rice bran oil, SOY fiber], bell pepper 10 %, avocado 10 %, seaweed.</p> <p>California with shrimp: Cooked rice 70 % [water, Japanese rice, jasmine rice vinegar, trehalose*, sugar, salt, rice bran oil, SOY fiber], bell pepper 12 %, SHRIMP 8 % [cooked SHRIMP (CRUSTACEAN), water, salt], asparagus 6 % [asparagus, water, firming (calcium lactate)], SESAME, seaweed.</p> <p>Maki with avocado and carrot: Cooked rice 82 % [water, Japanese rice, jasmine rice vinegar, trehalose*, sugar, salt, rice bran oil, SOY fiber], avocado 8 %, carrot 8 %, seaweed.</p> <p>Maki with smoked salmon: Cooked rice 82% [water, Japanese rice, jasmine rice vinegar, trehalose*, sugar, salt, rice bran oil, SOY fiber], smoked SALMON 16 % [SALMON (FISH), salt, sugar, natural smoke], seaweed.</p> <p>Maki with vegetables: Cooked rice 83 % [water, Japanese rice, jasmine rice vinegar, trehalose*, sugar, salt, rice bran oil, SOY fiber], bell pepper 7 %, carrot 5 %, asparagus 4 % [asparagus, water, firming (calcium lactate)], seaweed.</p>
Ingredient statement (AUDIT)[0] - Ingredient statement (AUDIT)		
Ingredient statement (AUDIT)[1] - Language	de-DE	de-DE
	<p>Temari mit Garnelen: Gekochter Reis 84 % [Wasser, Japonica-Reis, Jasminreisessig, Trehalose*, Zucker, Salz, Reiskleieöl, SOJAFaser], GARNELEN 16 % [Gekochte GARNELEN (KREBSTIER), Wasser, Salz], Dill.</p> <p>Temari mit geräucherten Lachs: Gekochter Reis 83 % [Wasser, Japonica-Reis, Jasminreisessig, Trehalose*, Zucker, Salz, Reiskleieöl, SOJAFaser], RäucherLACHS 16 % [LACHS (FISCH), Salz, Zucker, Naturreis, Spargel 0,5 % [Spargel, Wasser, Straffung (Kalziumlaktat)], Paprika 0,5 %.</p> <p>Nigiri mit Garnelen: Gekochter Reis 74 % [Wasser, Japonica-Reis, Jasminreisessig, Trehalose*, Zucker, Salz, Reiskleieöl, SOJAFaser], GARNELEN 26 % [Gekochte GARNELEN (KREBSTIER), Wasser, Salz], Algen.</p> <p>Nigiri mit rohen Lachs: Gekochter Reis 71 % [Wasser, Japonica-Reis, Jasminreisessig, Trehalose*, Zucker, Salz, Reiskleieöl, SOJAFaser], LACHS 29 % (FISCH).</p> <p>Quadrat Maki mit Paprika, und Avocado: Gekochter Reis 78 % [Wasser, Japonica-Reis, Jasminreisessig, Trehalose*, Zucker, Salz, Reiskleieöl, SOJAFaser], Paprika 10 %, Avocado 10 %, Algen.</p> <p>Kalifornien mit Garnelen: Gekochter Reis 70 % [Wasser, Japonica-Reis, Jasminreisessig, Trehalose*, Zucker, Salz, Reiskleieöl, SOJAFaser], Paprika 12 %, GARNELEN 8 % [Gekochte GARNELEN (KREBSTIER), Wasser, Salz], Spargel 6 % [Spargel, Wasser, Straffung (Kalziumlaktat)], SESAM, Algen.</p> <p>Maki mit Avocado und Karotten: Gekochter Reis 82 % [Wasser, Japonica-Reis, Jasminreisessig, Trehalose*, Zucker, Salz, Reiskleieöl, SOJAFaser], Avocado 8 %, Karotten 8 %, Algen.</p> <p>Maki mit Räucherlachs: Gekochter Reis 82 % [Wasser, Japonica-Reis, Jasminreisessig, Trehalose*, Zucker, Salz, Reiskleieöl, SOJAFaser], RäucherLACHS 16 % [LACHS (FISCH), Salz, Zucker, Naturreis, Algen].</p> <p>Maki mit Gemüse: Gekochter Reis 83 % [Wasser, Japonica-Reis, Jasminreisessig, Trehalose*, Zucker, Salz, Reiskleieöl, SOJAFaser], Paprika 7 %, Karotten 5 %, Spargel 4 % [Spargel, Wasser, Straffung (Kalziumlaktat)], Algen.</p>	<p>Temari mit Garnelen: Gekochter Reis 84 % [Wasser, Japonica-Reis, Jasminreisessig, Trehalose*, Zucker, Salz, Reiskleieöl, SOJAFaser], GARNELEN 16 % [Gekochte GARNELEN (KREBSTIER), Wasser, Salz], Dill.</p> <p>Temari mit geräucherten Lachs: Gekochter Reis 83 % [Wasser, Japonica-Reis, Jasminreisessig, Trehalose*, Zucker, Salz, Reiskleieöl, SOJAFaser], RäucherLACHS 16 % [LACHS (FISCH), Salz, Zucker, Naturreis, Spargel 0,5 % [Spargel, Wasser, Straffung (Kalziumlaktat)], Paprika 0,5 %.</p> <p>Nigiri mit Garnelen: Gekochter Reis 74 % [Wasser, Japonica-Reis, Jasminreisessig, Trehalose*, Zucker, Salz, Reiskleieöl, SOJAFaser], GARNELEN 26 % [Gekochte GARNELEN (KREBSTIER), Wasser, Salz], Algen.</p> <p>Nigiri mit rohen Lachs: Gekochter Reis 71 % [Wasser, Japonica-Reis, Jasminreisessig, Trehalose*, Zucker, Salz, Reiskleieöl, SOJAFaser], LACHS 29 % (FISCH).</p> <p>Quadrat Maki mit Paprika, und Avocado: Gekochter Reis 78 % [Wasser, Japonica-Reis, Jasminreisessig, Trehalose*, Zucker, Salz, Reiskleieöl, SOJAFaser], Paprika 10 %, Avocado 10 %, Algen.</p> <p>Kalifornien mit Garnelen: Gekochter Reis 70 % [Wasser, Japonica-Reis, Jasminreisessig, Trehalose*, Zucker, Salz, Reiskleieöl, SOJAFaser], Paprika 12 %, GARNELEN 8 % [Gekochte GARNELEN (KREBSTIER), Wasser, Salz], Spargel 6 % [Spargel, Wasser, Straffung (Kalziumlaktat)], SESAM, Algen.</p> <p>Maki mit Avocado und Karotten: Gekochter Reis 82 % [Wasser, Japonica-Reis, Jasminreisessig, Trehalose*, Zucker, Salz, Reiskleieöl, SOJAFaser], Avocado 8 %, Karotten 8 %, Algen.</p> <p>Maki mit Räucherlachs: Gekochter Reis 82 % [Wasser, Japonica-Reis, Jasminreisessig, Trehalose*, Zucker, Salz, Reiskleieöl, SOJAFaser], RäucherLACHS 16 % [LACHS (FISCH), Salz, Zucker, Naturreis, Algen].</p> <p>Maki mit Gemüse: Gekochter Reis 83 % [Wasser, Japonica-Reis, Jasminreisessig, Trehalose*, Zucker, Salz, Reiskleieöl, SOJAFaser], Paprika 7 %, Karotten 5 %, Spargel 4 % [Spargel, Wasser, Straffung (Kalziumlaktat)], Algen.</p>
Ingredient statement (AUDIT)[1] - Ingredient statement (AUDIT)		
Ingredient statement (AUDIT)[2] - Language	fr-BE	fr-BE
	<p>Ingédients:</p> <p>Temari aux crevettes: Riz cuit 84 % [eau, riz japonais, vinaigre de riz au jasmin, tréhalose*, sucre, sel, huile de son de riz, fibre de SOJA], CREVETTES 16 % [CREVETTES cuites (CRUSTACÉ), eau, sel], aneth.</p> <p>Temari au saumon fumé: Riz cuit 83 % [eau, riz japonais, vinaigre de riz au jasmin, tréhalose*, sucre, sel, huile de son de riz, fibre de SOJA], SAUMON fumé 16 % [SAUMON (POISSON), sel, sucre, fumée naturelle], asperges 0,5 % [asperges, eau, raffermissant (lactate de calcium)], poivron 0,5 %.</p> <p>Nigiri aux crevettes: Riz cuit 74 % [eau, riz japonais, vinaigre de riz au jasmin, tréhalose*, sucre, sel, huile de son de riz, fibre de SOJA], CREVETTES 26 % [CREVETTES cuites (CRUSTACÉ), eau, sel], algues.</p> <p>Nigiri au saumon cru: Riz cuit 71 % [eau, riz japonais, vinaigre de riz au jasmin, tréhalose*, sucre, sel, huile de son de riz, fibre de SOJA], SAUMON 29 % (POISSON).</p> <p>Maki carré au poivron et avocat: Riz cuit 78 % [eau, riz japonais, vinaigre de riz au jasmin, tréhalose*, sucre, sel, huile de son de riz, fibre de SOJA], poivron 10 %, avocat 10 %, algues.</p> <p>Californie aux crevettes: Riz cuit 70 % [eau, riz japonais, vinaigre de riz au jasmin, tréhalose*, sucre, sel, huile de son de riz, fibre de SOJA], poivron 12 %, CREVETTES 8 % [CREVETTES cuites (CRUSTACÉ), eau, sel], asperges 6 % [asperges, eau, raffermissant (lactate de calcium)], SÉSAME, algues.</p> <p>Maki à l'avocat et à la carotte: Riz cuit 82 % [eau, riz japonais, vinaigre de riz au jasmin, tréhalose*, sucre, sel, huile de son de riz, fibre de SOJA], avocat 8 %, carotte 8 %, algues. Maki au saumon fumé: Riz cuit 82 % [eau, riz japonais, vinaigre de riz au jasmin, tréhalose*, sucre, sel, huile de son de riz, fibre de SOJA], SAUMON fumé 16 % [SAUMON (POISSON), sel, sucre, fumée naturelle], algues.</p> <p>Maki aux légumes: Riz cuit 83 % [eau, riz japonais, vinaigre de riz au jasmin, tréhalose*, sucre, sel, huile de son de riz, fibre de SOJA], poivron 7 %, carotte 5 %, asperges 4 % [asperges, eau, raffermissant (lactate de calcium)], algues.</p>	<p>Ingédients:</p> <p>Temari aux crevettes: Riz cuit 84 % [eau, riz japonais, vinaigre de riz au jasmin, tréhalose*, sucre, sel, huile de son de riz, fibre de SOJA], CREVETTES 16 % [CREVETTES cuites (CRUSTACÉ), eau, sel], aneth.</p> <p>Temari au saumon fumé: Riz cuit 83 % [eau, riz japonais, vinaigre de riz au jasmin, tréhalose*, sucre, sel, huile de son de riz, fibre de SOJA], SAUMON fumé 16 % [SAUMON (POISSON), sel, sucre, fumée naturelle], asperges 0,5 % [asperges, eau, raffermissant (lactate de calcium)], poivron 0,5 %.</p> <p>Nigiri aux crevettes: Riz cuit 74 % [eau, riz japonais, vinaigre de riz au jasmin, tréhalose*, sucre, sel, huile de son de riz, fibre de SOJA], CREVETTES 26 % [CREVETTES cuites (CRUSTACÉ), eau, sel], algues.</p> <p>Nigiri au saumon cru: Riz cuit 71 % [eau, riz japonais, vinaigre de riz au jasmin, tréhalose*, sucre, sel, huile de son de riz, fibre de SOJA], SAUMON 29 % (POISSON).</p> <p>Maki carré au poivron et avocat: Riz cuit 78 % [eau, riz japonais, vinaigre de riz au jasmin, tréhalose*, sucre, sel, huile de son de riz, fibre de SOJA], poivron 10 %, avocat 10 %, algues.</p> <p>Californie aux crevettes: Riz cuit 70 % [eau, riz japonais, vinaigre de riz au jasmin, tréhalose*, sucre, sel, huile de son de riz, fibre de SOJA], poivron 12 %, CREVETTES 8 % [CREVETTES cuites (CRUSTACÉ), eau, sel], asperges 6 % [asperges, eau, raffermissant (lactate de calcium)], SÉSAME, algues.</p> <p>Maki à l'avocat et à la carotte: Riz cuit 82 % [eau, riz japonais, vinaigre de riz au jasmin, tréhalose*, sucre, sel, huile de son de riz, fibre de SOJA], avocat 8 %, carotte 8 %, algues. Maki au saumon fumé: Riz cuit 82 % [eau, riz japonais, vinaigre de riz au jasmin, tréhalose*, sucre, sel, huile de son de riz, fibre de SOJA], SAUMON fumé 16 % [SAUMON (POISSON), sel, sucre, fumée naturelle], algues.</p> <p>Maki aux légumes: Riz cuit 83 % [eau, riz japonais, vinaigre de riz au jasmin, tréhalose*, sucre, sel, huile de son de riz, fibre de SOJA], poivron 7 %, carotte 5 %, asperges 4 % [asperges, eau, raffermissant (lactate de calcium)], algues.</p>
Ingredient statement (AUDIT)[2] - Ingredient statement (AUDIT)		
Ingredient statement (AUDIT)[3] - Language	nl-BE	nl-BE

Version 2026-4-14	FF-OBCN-083 OrientBites Sushi Selection	
	Inner-Pack	Master carton
	<p>Ingrediënten:</p> <p>Temari met garnaal: Gekookte rijst 84 % [water, Japanse rijst, jasmijnrijstazijn, trehalose*, suiker, zout, rijstzemenolie, SOJAVEZEL], GARNAAL 16 % [gekookte GARNAAL (SCHAALDIER), water, zout], dille.</p> <p>Temari met geroekte zalm: Gekookte rijst 83 % [water, Japanse rijst, jasmijnrijstazijn, trehalose*, suiker, zout, rijstzemenolie, SOJAVEZEL], geroekte ZALM 16 % [ZALM (VIS), zout, suiker, natuurlijke rook], asperges 0,5 % [asperges, water, versterking (calciumlactaat)], paprika 0,5 %.</p> <p>Nigiri met garnaal: Gekookte rijst 74 % [water, Japanse rijst, jasmijnrijstazijn, trehalose*, suiker, zout, rijstzemenolie, SOJAVEZEL], GARNAAL 26 % [gekookte GARNAAL (SCHAALDIER), water, zout], zeewier.</p> <p>Nigiri met rauwe zalm: Gekookte rijst 71 % [water, Japanse rijst, jasmijnrijstazijn, trehalose*, suiker, zout, rijstzemenolie, SOJAVEZEL], ZALM 29 % (VIS).</p> <p>Vierkante maki met paprika en avocado: Gekookte rijst 78 % [water, Japanse rijst, jasmijnrijstazijn, trehalose*, suiker, zout, rijstzemenolie, SOJAVEZEL], paprika 10 %, avocado 10 %, zeewier.</p> <p>California met garnaal: Gekookte rijst 70 % [water, Japanse rijst, jasmijnrijstazijn, trehalose*, suiker, zout, rijstzemenolie, SOJAVEZEL], paprika 12 %, GARNAAL 8 % [gekookte GARNAAL (SCHAALDIER), water, zout], asperges 6 % [asperges, water, versterking (calciumlactaat)], SESAM, zeewier.</p> <p>Maki met avocado en wortel: Gekookte rijst 82 % [water, Japanse rijst, jasmijnrijstazijn, trehalose*, suiker, zout, rijstzemenolie, SOJAVEZEL], avocado 8 %, wortel 8 %, zeewier.</p> <p>Maki met geroekte zalm: Gekookte rijst 82 % [water, Japanse rijst, jasmijnrijstazijn, trehalose*, suiker, zout, rijstzemenolie, SOJAVEZEL], geroekte ZALM 16 % [ZALM (VIS), zout, suiker, natuurlijke rook], zeewier.</p> <p>Maki met groenten: Gekookte rijst 83 % [water, Japanse rijst, jasmijnrijstazijn, trehalose*, suiker, zout, rijstzemenolie, SOJAVEZEL], paprika 7 %, wortel 5 %, asperges 4 % [asperges, water, versterking (calciumlactaat)], zeewier.</p>	<p>Ingrediënten:</p> <p>Temari met garnaal: Gekookte rijst 84 % [water, Japanse rijst, jasmijnrijstazijn, trehalose*, suiker, zout, rijstzemenolie, SOJAVEZEL], GARNAAL 16 % [gekookte GARNAAL (SCHAALDIER), water, zout], dille.</p> <p>Temari met geroekte zalm: Gekookte rijst 83 % [water, Japanse rijst, jasmijnrijstazijn, trehalose*, suiker, zout, rijstzemenolie, SOJAVEZEL], geroekte ZALM 16 % [ZALM (VIS), zout, suiker, natuurlijke rook], asperges 0,5 % [asperges, water, versterking (calciumlactaat)], paprika 0,5 %.</p> <p>Nigiri met garnaal: Gekookte rijst 74 % [water, Japanse rijst, jasmijnrijstazijn, trehalose*, suiker, zout, rijstzemenolie, SOJAVEZEL], GARNAAL 26 % [gekookte GARNAAL (SCHAALDIER), water, zout], zeewier.</p> <p>Nigiri met rauwe zalm: Gekookte rijst 71 % [water, Japanse rijst, jasmijnrijstazijn, trehalose*, suiker, zout, rijstzemenolie, SOJAVEZEL], ZALM 29 % (VIS).</p> <p>Vierkante maki met paprika en avocado: Gekookte rijst 78 % [water, Japanse rijst, jasmijnrijstazijn, trehalose*, suiker, zout, rijstzemenolie, SOJAVEZEL], paprika 10 %, avocado 10 %, zeewier.</p> <p>California met garnaal: Gekookte rijst 70 % [water, Japanse rijst, jasmijnrijstazijn, trehalose*, suiker, zout, rijstzemenolie, SOJAVEZEL], paprika 12 %, GARNAAL 8 % [gekookte GARNAAL (SCHAALDIER), water, zout], asperges 6 % [asperges, water, versterking (calciumlactaat)], SESAM, zeewier.</p> <p>Maki met avocado en wortel: Gekookte rijst 82 % [water, Japanse rijst, jasmijnrijstazijn, trehalose*, suiker, zout, rijstzemenolie, SOJAVEZEL], avocado 8 %, wortel 8 %, zeewier.</p> <p>Maki met geroekte zalm: Gekookte rijst 82 % [water, Japanse rijst, jasmijnrijstazijn, trehalose*, suiker, zout, rijstzemenolie, SOJAVEZEL], geroekte ZALM 16 % [ZALM (VIS), zout, suiker, natuurlijke rook], zeewier.</p> <p>Maki met groenten: Gekookte rijst 83 % [water, Japanse rijst, jasmijnrijstazijn, trehalose*, suiker, zout, rijstzemenolie, SOJAVEZEL], paprika 7 %, wortel 5 %, asperges 4 % [asperges, water, versterking (calciumlactaat)], zeewier.</p>
Ingredient statement (AUDIT)[3] - Ingredient statement (AUDIT)	es-ES	es-ES
Ingredient statement (AUDIT)[4] - Language	es-ES	es-ES
	<p>Temari con camarón: Arroz cocido 84 % [agua, arroz japonés, vinagre de arroz jazmín, trehalosa*, azúcar, sal, aceite de salvado de arroz, fibra de SOJA], CAMARÓN 16 % [CAMARÓN cocidos (CRUSTÁCEO), agua, sal], eneldo.</p> <p>Temari con salmón ahumado: Arroz cocido 83 % [agua, arroz japonés, vinagre de arroz jazmín, trehalosa*, azúcar, sal, aceite de salvado de arroz, fibra de SOJA], SALMÓN ahumado 16 % [SALMÓN (PESCADO), sal, azúcar, ahumado natural], espárragos 0,5% [espárragos, agua, reafirmante (lactato cálcico)], pimentón 0,5 %.</p> <p>Nigiri con camarón: Arroz cocido 74% [agua, arroz japonés, vinagre de arroz jazmín, trehalosa*, azúcar, sal, aceite de salvado de arroz, fibra de SOJA], CAMARÓN 26 % [CAMARÓN cocido (CRUSTÁCEO), agua, sal], algas marinas.</p> <p>Nigiri con salmón crudo: Arroz cocido 71 % [agua, arroz japonés, vinagre de arroz jazmín, trehalosa*, azúcar, sal, aceite de salvado de arroz, fibra de SOJA], SALMÓN 29 % (PESCADO). Maki cuadrado con pimentón y aguacate: Arroz cocido 78 % [agua, arroz japonés, vinagre de arroz jazmín, trehalosa*, azúcar, sal, aceite de salvado de arroz, fibra de soja], pimentón 10 %, aguacate 10 %, algas.</p> <p>California con camarón: Arroz cocido 70 % [agua, arroz japonés, vinagre de arroz jazmín, trehalosa*, azúcar, sal, aceite de salvado de arroz, fibra de SOJA], pimentón 12 %, CAMARÓN 8 % [CAMARÓN cocido (CRUSTÁCEO), agua, sal], espárragos 6 % [espárragos, agua, reafirmante (lactate de calcio)], SESAMO, algas.</p> <p>Maki con aguacate y zanahoria: Arroz cocido 82% [agua, arroz japonés, vinagre de arroz jazmín, trehalosa*, azúcar, sal, aceite de salvado de arroz, fibra de SOJA], aguacate 8 %, zanahoria 8 %, algas.</p> <p>Maki con salmón ahumado: Arroz cocido 82% [agua, arroz japonés, vinagre de arroz jazmín, trehalosa*, azúcar, sal, aceite de salvado de arroz, fibra de SOJA], SALMÓN ahumado 16 % [SALMÓN (PESCADO), sal, azúcar, humo natural], algas.</p> <p>Maki con verduras: Arroz cocido 83 % [agua, arroz japonés, vinagre de arroz jazmín, trehalosa*, azúcar, sal, aceite de salvado de arroz, fibra de SOJA], pimentón 7 %, zanahoria 5 %, espárragos 4 % [espárragos, agua, reafirmante (lactato de calcio)], algas.</p>	<p>Temari con camarón: Arroz cocido 84 % [agua, arroz japonés, vinagre de arroz jazmín, trehalosa*, azúcar, sal, aceite de salvado de arroz, fibra de SOJA], CAMARÓN 16 % [CAMARÓN cocidos (CRUSTÁCEO), agua, sal], eneldo.</p> <p>Temari con salmón ahumado: Arroz cocido 83 % [agua, arroz japonés, vinagre de arroz jazmín, trehalosa*, azúcar, sal, aceite de salvado de arroz, fibra de SOJA], SALMÓN ahumado 16 % [SALMÓN (PESCADO), sal, azúcar, ahumado natural], espárragos 0,5% [espárragos, agua, reafirmante (lactato cálcico)], pimentón 0,5 %.</p> <p>Nigiri con camarón: Arroz cocido 74% [agua, arroz japonés, vinagre de arroz jazmín, trehalosa*, azúcar, sal, aceite de salvado de arroz, fibra de SOJA], CAMARÓN 26 % [CAMARÓN cocido (CRUSTÁCEO), agua, sal], algas marinas.</p> <p>Nigiri con salmón crudo: Arroz cocido 71 % [agua, arroz japonés, vinagre de arroz jazmín, trehalosa*, azúcar, sal, aceite de salvado de arroz, fibra de SOJA], SALMÓN 29 % (PESCADO). Maki cuadrado con pimentón y aguacate: Arroz cocido 78 % [agua, arroz japonés, vinagre de arroz jazmín, trehalosa*, azúcar, sal, aceite de salvado de arroz, fibra de soja], pimentón 10 %, aguacate 10 %, algas.</p> <p>California con camarón: Arroz cocido 70 % [agua, arroz japonés, vinagre de arroz jazmín, trehalosa*, azúcar, sal, aceite de salvado de arroz, fibra de SOJA], pimentón 12 %, CAMARÓN 8 % [CAMARÓN cocido (CRUSTÁCEO), agua, sal], espárragos 6 % [espárragos, agua, reafirmante (lactate de calcio)], SESAMO, algas.</p> <p>Maki con aguacate y zanahoria: Arroz cocido 82% [agua, arroz japonés, vinagre de arroz jazmín, trehalosa*, azúcar, sal, aceite de salvado de arroz, fibra de SOJA], aguacate 8 %, zanahoria 8 %, algas.</p> <p>Maki con salmón ahumado: Arroz cocido 82% [agua, arroz japonés, vinagre de arroz jazmín, trehalosa*, azúcar, sal, aceite de salvado de arroz, fibra de SOJA], SALMÓN ahumado 16 % [SALMÓN (PESCADO), sal, azúcar, humo natural], algas.</p> <p>Maki con verduras: Arroz cocido 83 % [agua, arroz japonés, vinagre de arroz jazmín, trehalosa*, azúcar, sal, aceite de salvado de arroz, fibra de SOJA], pimentón 7 %, zanahoria 5 %, espárragos 4 % [espárragos, agua, reafirmante (lactato de calcio)], algas.</p>
Country of origin code[0]	Thailand	Thailand
Third party accreditation symbol on product package code (AUDIT)[0]	GREEN_DOT	GREEN_DOT
Certification Information (AUDIT)[0] - Certification agency (AUDIT)	Lloyd's register	Lloyd's register
Certification Information (AUDIT)[0] - Certification standard (AUDIT)	BRC	BRC
Certification Information (AUDIT)[0] - Certification value (AUDIT)	1 year	1 year
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 Hoellaart, Belgium.	The Woods, Ildefonse Vandammestraat 5 / 7, 1560 Hoellaart, 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@orientbites.com	info@orientbites.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.orientbites.com	www.orientbites.com
Short product name[0] - Short product name	OrientBites Sushi Selection	OrientBites Sushi Selection
Short product name[0] - Language	en-GB	en-GB
Short product name[1] - Short product name	OrientBites Sushi Selection	OrientBites Sushi Selection
Short product name[1] - Language	de-DE	de-DE
Short product name[2] - Short product name	OrientBites Sushi Selection	OrientBites Sushi Selection
Short product name[2] - Language	fr-BE	fr-BE
Short product name[3] - Short product name	OrientBites Sushi Selection	OrientBites Sushi Selection
Short product name[3] - Language	nl-BE	nl-BE
Short product name[4] - Short product name	OrientBites Sushi Selection	OrientBites Sushi Selection
Short product name[4] - Language	es-ES	es-ES
Functional name (AUDIT)[0] - Functional name (AUDIT)	OrientBites Sushi Selection	OrientBites Sushi Selection
Functional name (AUDIT)[0] - Language	de-DE	en-GB
Functional name (AUDIT)[1] - Functional name (AUDIT)	OrientBites Sushi Selection	OrientBites Sushi Selection
Functional name (AUDIT)[1] - Language	en-GB	de-DE
Functional name (AUDIT)[2] - Functional name (AUDIT)	OrientBites Sushi Selection	OrientBites Sushi Selection
Functional name (AUDIT)[2] - Language	fr-BE	fr-BE
Functional name (AUDIT)[3] - Functional name (AUDIT)	OrientBites Sushi Selection	OrientBites Sushi Selection
Functional name (AUDIT)[3] - Language	nl-BE	nl-BE
Functional name (AUDIT)[4] - Functional name (AUDIT)	OrientBites Sushi Selection	OrientBites Sushi Selection
Functional name (AUDIT)[4] - Language	es-ES	es-ES

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	Inner-Pack		Master carton	
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-083-E		FF-OBCN-083	
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 - Depth		205		425
Depth - Unit of measure	MMT		CMT	
Height - Height		70		216
Height - Unit of measure	MMT		CMT	
Width - Width		205		215
Width - Unit of measure	MMT		CMT	
Gross weight - Gross weight		1.168		7.458
Gross weight - Unit of measure	KGM		KGM	
Net weight - Net weight		1		6
Net weight - Unit of measure	KGM		KGM	
PackagingInformation[0] - Packaging type code (AUDIT)	BGG		BX	
PackagingInformation[0] - Pallet type code	11		11	
PackagingInformation[0] - Packaging material[0] - Packaging material type code	PAPER_OTHER		PAPER_PAPER	
PackagingInformation[0] - Packaging material[0] - Packaging Material Quantity[0] - Packaging Material Quantity		87.6		447.2
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_PP		POLYMER_OPP	
PackagingInformation[0] - Packaging material[1] - Packaging Material Quantity[0] - Packaging Material Quantity		24.7		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] - Packaging material[2] - Packaging material type code	POLYMER_LLDEPE			
PackagingInformation[0] - Packaging material[2] - Packaging Material Quantity[0] - Packaging Material Quantity		15.3		
PackagingInformation[0] - Packaging material[2] - Packaging Material Quantity[0] - Unit of measure	GRM			
PackagingInformation[0] - Packaging material[2] - Packaging material colour code reference	TRANSPARENT_OTHER			
PackagingInformation[0] - Packaging material[2] - Packaging material classification code	FLEXIBLE			
PackagingInformation[0] - Packaging level				2
Packaging marked returnable indicator (AUDIT)	FALSE		FALSE	
Tax information per target market[0] - Target market[0]	Belgium		Belgium	
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 type code	VAT		VAT	
Tax information per target market[1] - Tax information[0] - Tax category code	LOW		LOW	
Customs classification[0] - Customs classification value	19049010		19049010	
Customs classification[0] - Customs classification type code	INTRASTAT		INTRASTAT	
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]	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)		545		545
Trade item lifespan per target market[0] - Lifespan - Minimum days of shelf life at arrival (In days)		136		136
Number of servings per package(AUDIT)		56		56
Nutritional header (AUDIT)[0] - Nutritional preparation code (AUDIT)	UNPREPARED		UNPREPARED	
Nutritional header (AUDIT)[0] - Nutrient basis quantity (AUDIT) - Nutrient basis quantity (AUDIT)		100		100
Nutritional header (AUDIT)[0] - Nutrient basis quantity (AUDIT) - Unit of measure (AUDIT)	GRM		GRM	
Nutritional header (AUDIT)[0] - Daily intake reference (AUDIT)[0] - Language	en-GB		en-GB	
Nutritional header (AUDIT)[0] - Daily intake reference (AUDIT)[0] - Daily intake reference (AUDIT)	** RI=Reference intake. * Reference intake of an average adult (8400k/2000kcal).		** RI=Reference intake. * Reference intake of an average adult (8400k/2000kcal).	
Nutritional header (AUDIT)[1] - Language	de-DE		de-DE	
Nutritional header (AUDIT)[0] - Daily intake reference (AUDIT)[1] - Daily intake reference (AUDIT)	** RI=Referenzmenge. * Referenzmenge für einen durchschnittlichen Erwachsenen (8400k/2000kcal).		** RI=Referenzmenge. * Referenzmenge für einen durchschnittlichen Erwachsenen (8400k/2000kcal).	

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	Inner-Pack	Master carton
Nutritional header (AUDIT)[0] - Daily intake reference (AUDIT)[2] - Language	fr-BE	fr-BE
Nutritional header (AUDIT)[0] - Daily intake reference (AUDIT)[2] - Daily intake reference (AUDIT)	** 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] - Language	nl-BE	nl-BE
Nutritional header (AUDIT)[0] - Daily intake reference (AUDIT)[3] - Daily intake reference (AUDIT)	** 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] - Daily intake reference (AUDIT)[4] - Language	es-ES	es-ES
Nutritional header (AUDIT)[0] - Daily intake reference (AUDIT)[4] - Daily intake reference (AUDIT)	** IR=Ingesta de referencia. * La ingesta de referencia de un adulto promedio (8400kJ/2000kcal).	** IR=Ingesta de referencia. * La ingesta de referencia de un adulto promedio (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] - Daily nutrient value percentage (AUDIT)		8
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[0] - Quantities (AUDIT)[0] - Quantity (AUDIT)	630	630
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)	150	150
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] - Daily nutrient value percentage (AUDIT)	2	2
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[1] - Quantities (AUDIT)[0] - Quantity (AUDIT)	1.5	1.5
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] - Daily nutrient value percentage (AUDIT)	0	0
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[2] - Quantities (AUDIT)[0] - Quantity (AUDIT)	0	0
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] - Daily nutrient value percentage (AUDIT)	12	12
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[3] - Quantities (AUDIT)[0] - Quantity (AUDIT)	30	30
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[3] - Quantities (AUDIT)[0] - Unit of measure (AUDIT)	GRM	GRM

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	Inner-Pack	Master carton
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] - Daily nutrient value percentage (AUDIT)	1	1
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[4] - Quantities (AUDIT)[0] - Quantity (AUDIT)	1	1
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] - Daily nutrient value percentage (AUDIT)	1	1
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[5] - Quantities (AUDIT)[0] - Quantity (AUDIT)	1	1
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] - Daily nutrient value percentage (AUDIT)	12	12
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[6] - Quantities (AUDIT)[0] - Quantity (AUDIT)	6	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] - Daily nutrient value percentage (AUDIT)	15	15
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[7] - Quantities (AUDIT)[0] - Quantity (AUDIT)	0.88	0.88
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 Thailand	Produced in Thailand
Provenance statements (AUDIT)[1] - Language	de-DE	de-DE
Provenance statements (AUDIT)[1] - Provenance statement (AUDIT)	Hergestellt in Thailand	Hergestellt in Thailand
Provenance statements (AUDIT)[2] - Language	fr-BE	fr-BE
Provenance statements (AUDIT)[2] - Provenance statement (AUDIT)	Produit en Thaïlande	Produit en Thaïlande
Provenance statements (AUDIT)[3] - Language	nl-BE	nl-BE
Provenance statements (AUDIT)[3] - Provenance statement (AUDIT)	Geproduceerd in Thailand	Geproduceerd in Thailand
Provenance statements (AUDIT)[4] - Language	es-ES	es-ES
Provenance statements (AUDIT)[4] - Provenance statement (AUDIT)	Producido en Tailandia	Producido en Tailandia
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 Instruction: Thaw unopened bag at ambient temperature at 20 °C for 2-3 hours or in the refrigerator (4-6 °C) for 6-8 hours.	Cooking Instruction: Thaw unopened bag at ambient temperature at 20 °C for 2-3 hours or in the refrigerator (4-6 °C) for 6-8 hours.
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: Den ungeöffneten Beutel bei Raumtemperatur von 20 °C für 2-3 Stunden oder im Kühlschrank (4-6 °C) für 6-8 Stunden auftauen.	Zubereitung: Den ungeöffneten Beutel bei Raumtemperatur von 20 °C für 2-3 Stunden oder im Kühlschrank (4-6 °C) für 6-8 Stunden auftauen.
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: décongeler le sac non ouvert à température ambiante à 20 °C pendant 2 à 3 heures ou au réfrigérateur (4-6 °C) pendant 6 à 8 heures.	Instructions de cuisson: décongeler le sac non ouvert à température ambiante à 20 °C pendant 2 à 3 heures ou au réfrigérateur (4-6 °C) pendant 6 à 8 heures.
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: Ontdooi de ongeopende zak bij kamertemperatuur van 20 °C gedurende 2-3 uur of in de koelkast (4-6 °C) gedurende 6-8 uur.	Bereidingsinstructies: Ontdooi de ongeopende zak bij kamertemperatuur van 20 °C gedurende 2-3 uur of in de koelkast (4-6 °C) gedurende 6-8 uur.
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[4] - Language	es-ES	es-ES
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[4] - Preparation Instruction (AUDIT)	Instrucciones de preparación: Descongelar la bolsa sin abrir a temperatura ambiente a 20 °C durante 2-3 horas o en el refrigerador (4-6 °C) durante 6-8 horas.	Instrucciones de preparación: Descongelar la bolsa sin abrir a temperatura ambiente a 20 °C durante 2-3 horas o en el refrigerador (4-6 °C) durante 6-8 horas.
Preparation and serving (AUDIT)[0] - Preparation Type Code (AUDIT)	THAW	THAW
Seasonal product indicator	FALSE	FALSE
Genetically modified declaration code	FREE_FROM	FREE_FROM
Loose or Pre-Packaged Code	PRE_PACKED	PRE_PACKED
Next lower level trade item[0] - GS1 item number (GTIN) child item level		05425034131172
Next lower level trade item[0] - Count of each specific product		6
Non-GTIN Logistic Unit Depth/Length - Non-GTIN Logistic Unit Depth/Length		110.1
Non-GTIN Logistic Unit Depth/Length - Unit of measure	CMT	
Non-GTIN Logistic Unit Height - Non-GTIN Logistic Unit Height		185.8
Non-GTIN Logistic Unit Height - Unit of measure	CMT	
Non-GTIN Logistic Unit Width - Non-GTIN Logistic Unit Width		68.1
Non-GTIN Logistic Unit Width - Unit of measure	CMT	
Non-GTIN Logistic Unit Gross Weight - Non-GTIN Logistic Unit Gross Weight		390.442
Non-GTIN Logistic Unit Gross Weight - Unit of measure	KGM	
Stacking Factor for non-GTIN Pallet		1
Number of Layers per non-GTIN Pallet		7
Count of This Specific Item in a Non-GTIN Logistic Unit		49
Number of Units per Layer in a non-GTIN Pallet		7

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