

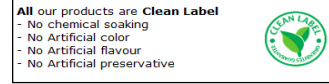


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Version 2025-11-28

FF-CDEC-001 CrocoDeli Crispy Chik'n Cajun		
	Master Carton	Inner-Pack
GS1 item number (GTIN)	05425034130021	05425034130014
Information provider GLN	5425034130007	5425034130007
Information provider name	FOOD EXPERT BVBA	FOOD EXPERT BVBA
Product level?	CASE	BASE_UNIT_OR_EACH
Product classification code	10005769	10005769
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	CrocoDeli Crispy Chik'n Cajun	CrocoDeli Crispy Chik'n Cajun
Product description[0] - Language	en-GB	en-GB
Product description[1] - Product description	CrocoDeli Crispy Chik'n Cajun	CrocoDeli Crispy Chik'n Cajun
Product description[1] - Language	de-DE	de-DE
Product description[2] - Product description	CrocoDeli Crispy Chik'n Cajun	CrocoDeli Crispy Chik'n Cajun
Product description[2] - Language	fr-BE	fr-BE
Product description[3] - Product description	CrocoDeli Crispy Chik'n Cajun	CrocoDeli Crispy Chik'n Cajun
Product description[3] - Language	nl-BE	nl-BE
Brand (AUDIT)	CrocoDeli	CrocoDeli
Net content (AUDIT)[0] - Net content (AUDIT)		6
Net content (AUDIT)[0] - Unit of measure (AUDIT)	KGM	KGM
Regulated product name (AUDIT)[0] - Language	en-GB	en-GB
Regulated product name (AUDIT)[0] - Regulated product name (AUDIT)	Marinated, breaded and frozen chicken breast tenderloin	Marinated, breaded and frozen chicken breast tenderloin
Regulated product name (AUDIT)[1] - Language	de-DE	de-DE
Regulated product name (AUDIT)[1] - Regulated product name (AUDIT)	Mariniertes, paniertes und gefrorenes Hähnchenbrustfilet	Mariniertes, paniertes und gefrorenes Hähnchenbrustfilet
Regulated product name (AUDIT)[2] - Language	fr-BE	fr-BE
Regulated product name (AUDIT)[2] - Regulated product name (AUDIT)	Mariniertes, paniertes und gefrorenes Hähnchenbrustfilet	Mariniertes, paniertes und gefrorenes Hähnchenbrustfilet
Regulated product name (AUDIT)[3] - Language	nl-BE	nl-BE
Regulated product name (AUDIT)[3] - Regulated product name (AUDIT)	Gemarineerde, gepaneerde en bevroren kipfilethaas	Gemarineerde, gepaneerde en bevroren kipfilethaas
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. Naontdooiing niet opnieuw invriezen.	Voor het beste resultaat, kook uit bevroren. Naontdooiing niet opnieuw invriezen.
Storage instructions (AUDIT)[0] - Language	en-GB	en-GB
Storage instructions (AUDIT)[0] - Storage instruction (AUDIT)	Store at or below -18 °C to maintain product quality until best before date	Store at or below -18 °C to maintain product quality until best before date
Storage instructions (AUDIT)[1] - Language	de-DE	de-DE
Storage instructions (AUDIT)[1] - Storage instruction (AUDIT)	Bei oder unter -18 °C lagern, um die Produktqualität bis zum Mindesthaltbarkeitsdatum zu erhalten.	Bei oder unter -18 °C lagern, um die Produktqualität bis zum Mindesthaltbarkeitsdatum zu erhalten.
Storage instructions (AUDIT)[2] - Language	fr-BE	fr-BE

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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 te behouden tot de houdbaarheidsdatum.	Op een temperatuur van -18 °C of lager bewaren om de productkwaliteit te behouden tot de houdbaarheidsdatum.
Net content statement (AUDIT)[0] - Language	en-GB	en-GB
Net content statement (AUDIT)[0] - Net content statement (AUDIT)	6 kg (6 x 1 kg)	1 kg (20-36 pieces)
Ingredient statement (AUDIT)[0] - Language	en-GB	en-GB
Ingredient statement (AUDIT)[0] - Ingredient statement (AUDIT)	Ingredients: Marinated chicken {chicken meat 61 %, water, Cajun marinade [salt, spices and spice extracts (black pepper, cumin, cayenne pepper, garlic), flavouring], wine}, breadcrumbs [WHEAT flour (GLUTEN), water, olive oil, salt, garlic, parsley, raising agents (diphosphates, sodium carbonates)], water, WHEAT flour (GLUTEN), paprika.	Ingredients: Marinated chicken {chicken meat 61 %, water, Cajun marinade [salt, spices and spice extracts (black pepper, cumin, cayenne pepper, garlic), flavouring], wine}, breadcrumbs [WHEAT flour (GLUTEN), water, olive oil, salt, garlic, parsley, raising agents (diphosphates, sodium carbonates)], water, WHEAT flour (GLUTEN), paprika.
Ingredient statement (AUDIT)[1] - Language	de-DE	de-DE
Ingredient statement (AUDIT)[1] - Ingredient statement (AUDIT)	Zutaten: Marinierte Hühnerfleisch {Hühnerfleisch 61 %, Wasser, Cajun-Marinade [Salz, Gewürze und Gewürzextrakte (Schwarzer Pfeffer, Kreuzkümmel, Cayennepfeffer, Knoblauch), Geschmacksstoff], Wein}, Paniermehl [WEIZENmehl (GLUTEN), Wasser, Olivenöl, Salz, Knoblauch, Petersilie, Treibmittel (Diphosphate, Natriumcarbonate)], Wasser, WEIZENmehl (GLUTEN), Paprika.	Zutaten: Marinierte Hühnerfleisch {Hühnerfleisch 61 %, Wasser, Cajun-Marinade [Salz, Gewürze und Gewürzextrakte (Schwarzer Pfeffer, Kreuzkümmel, Cayennepfeffer, Knoblauch), Geschmacksstoff], Wein}, Paniermehl [WEIZENmehl (GLUTEN), Wasser, Olivenöl, Salz, Knoblauch, Petersilie, Treibmittel (Diphosphate, Natriumcarbonate)], Wasser, WEIZENmehl (GLUTEN), Paprika.
Ingredient statement (AUDIT)[2] - Language	fr-BE	fr-BE
Ingredient statement (AUDIT)[2] - Ingredient statement (AUDIT)	Ingrédients: poulet mariné {viande de poulet 61 %, eau, marinade cajun [sel, épices et extraits d'épices (poivre noir, cumin, piment de cayenne, ail), arôme], vin}, chapelure [farine de BLÉ (GLUTEN), eau, huile d'olive, sel, ail, persil, agent levant (diphosphates, carbonate de sodiums)], eau, farine de BLÉ (GLUTEN), paprika.	Ingrédients: poulet mariné {viande de poulet 61 %, eau, marinade cajun [sel, épices et extraits d'épices (poivre noir, cumin, piment de cayenne, ail), arôme], vin}, chapelure [farine de BLÉ (GLUTEN), eau, huile d'olive, sel, ail, persil, agent levant (diphosphates, carbonate de sodiums)], eau, farine de BLÉ (GLUTEN), paprika.
Ingredient statement (AUDIT)[3] - Language	nl-BE	nl-BE
Ingredient statement (AUDIT)[3] - Ingredient statement (AUDIT)	Ingrediënten: Gemarineerde kip {kippenvlees 61 %, water, Cajun-marinade [zout, specerijen en specerijenextracten (zwarte peper, komijn, cayennepeper, knoflook), smaakstof], wijn}, paneermeel [TARWEbloem (GLUTEN), water, olijfolie, zout, knoflook, peterselie, rijsmiddelen (difosfaten, natriumcarbonaats)], water, TARWEbloem (GLUTEN), paprika.	Ingrediënten: Gemarineerde kip {kippenvlees 61 %, water, Cajun-marinade [zout, specerijen en specerijenextracten (zwarte peper, komijn, cayennepeper, knoflook), smaakstof], wijn}, paneermeel [TARWEbloem (GLUTEN), water, olijfolie, zout, knoflook, peterselie, rijsmiddelen (difosfaten, natriumcarbonaats)], water, TARWEbloem (GLUTEN), paprika.
Country of origin code[0]	SPAIN	SPAIN
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)	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@crocodeli.com	info@crocodeli.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.crocodeli.com	www.crocodeli.com
Certification Information (AUDIT)[0] - Certification agency	NSF	NSF
Certification Information (AUDIT)[0] - Certification standard	BRC	BRC
Certification Information (AUDIT)[0] - Certification value (AUDIT)	1 year	1 year

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Certification Information (AUDIT)[1] - Certification agency	SGS	SGS
Certification Information (AUDIT)[1] - Certification standard	IFS	IFS
Certification Information (AUDIT)[1] - Certification value (AUDIT)	1 year	1 year
Short product name[0] - Short product name	Crispy Chik'n Cajun	Crispy Chik'n Cajun
Short product name[0] - Language	en-GB	en-GB
Short product name[1] - Short product name	Crispy Chik'n Cajun	Crispy Chik'n Cajun
Short product name[1] - Language	de-DE	de-DE
Short product name[2] - Short product name	Crispy Chik'n Cajun	Crispy Chik'n Cajun
Short product name[2] - Language	fr-BE	fr-BE
Short product name[3] - Short product name	Crispy Chik'n Cajun	Crispy Chik'n Cajun
Short product name[3] - Language	nl-BE	nl-BE
Functional name[0] - Functional name	Crispy Chik'n Cajun	Crispy Chik'n Cajun
Functional name[0] - Language	en-GB	en-GB
Functional name[1] - Functional name	Crispy Chik'n Cajun	Crispy Chik'n Cajun
Functional name[1] - Language	de-DE	de-DE
Functional name[2] - Functional name	Crispy Chik'n Cajun	Crispy Chik'n Cajun
Functional name[2] - Language	fr-BE	fr-BE
Functional name[3] - Functional name	Crispy Chik'n Cajun	Crispy Chik'n Cajun
Functional name[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
Next lower level trade item[0] - GS1 item number (GTIN) child item level	05425034130014	
Next lower level trade item[0] - Count of each specific product	6	
Additional product identification[0] - Additional product identification	FF-CDEC-001	FF-CDEC-001-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	TRUE
Is trade item a variable unit	FALSE	FALSE
Depth - Depth	39.5	31.25
Depth - Unit of measure	CMT	CMT
Height - Height	18.8	26
Height - Unit of measure	CMT	CMT
Width - Width	26	4
Width - Unit of measure	CMT	CMT
Gross weight - Gross weight	6.368	1011
Gross weight - Unit of measure	KGM	GRM
Net weight - Net weight	6	1000
Net weight - Unit of measure	KGM	GRM
PackagingInformation[0] - Packaging level	2	1
PackagingInformation[0] - Packaging type code	BX	BG
PackagingInformation[0] - Pallet type code	11	
PackagingInformation[0] - Packaging material[0] - Packaging material type code	PAPER_PAPER	POLYMER_LDPE
PackagingInformation[0] - Packaging material[0] - Is packaging material recoverable	FALSE	FALSE
PackagingInformation[0] - Packaging material[0] - Packaging Material Quantity[0] - Packaging Material Quantity	297	11

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	Master Carton	Inner-Pack
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_PP	
PackagingInformation[0] - Packaging material[1] - Is packaging material recoverable	FALSE	
PackagingInformation[0] - Packaging material[1] - Packaging Material Quantity[0] - Packaging Material Quantity		5
PackagingInformation[0] - Packaging material[1] - Packaging Material Quantity[0] - Unit of measure	GRM	
PackagingInformation[0] - Packaging material[1] - Packaging material colour code reference	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	16023230	16023230
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
Trade item lifespan per target market[0] - Lifespan - Minimum days of shelf life at arrival (in days)		180
Nutritional header (AUDIT)[0] - Nutritional preparation code (AUDIT)	UNPREPARED	UNPREPARED
Nutritional header (AUDIT)[0] - Nutrient basis quantity (AUDIT)		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		539
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[0] - Quantities (AUDIT)[0] - uom	KJO	KJO

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	Master Carton	Inner-Pack
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[0] - Quantities (AUDIT)[1] - quantity	128	128
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[0] - Quantities (AUDIT)[1] - uom	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	2	2
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[1] - Quantities (AUDIT)[0] - uom	GRM	GRM
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[2] - Nutrient code (AUDIT)	FASAT	FASAT
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[2] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[2] - Quantities (AUDIT)[0] - quantity	0.5	0.5
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[2] - Quantities (AUDIT)[0] - uom	GRM	GRM
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[3] - Nutrient code (AUDIT)	CHOAVL	CHOAVL
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[3] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[3] - Quantities (AUDIT)[0] - quantity	11	11
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[3] - Quantities (AUDIT)[0] - uom	GRM	GRM
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[4] - Nutrient code (AUDIT)	SUGAR-	SUGAR-
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[4] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[4] - Quantities (AUDIT)[0] - quantity	2.6	2.6
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[4] - Quantities (AUDIT)[0] - uom	GRM	GRM
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[5] - Nutrient code (AUDIT)	SALTEQ	SALTEQ
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	0.8	0.8
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[5] - Quantities (AUDIT)[0] - uom	GRM	GRM
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[6] - Nutrient code (AUDIT)	PRO-	PRO-
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[6] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY

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	Master Carton	Inner-Pack
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[6] - Quantities (AUDIT)[0] - quantity	16	16
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[6] - Quantities (AUDIT)[0] - uom	GRM	GRM
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[7] - Nutrient code (AUDIT)	FIBTG	FIBTG
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	1.5	1.5
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[7] - Quantities (AUDIT)[0] - uom	GRM	GRM
Provenance statements (AUDIT)[0] - Language	en-GB	en-GB
Provenance statements (AUDIT)[0] - Provenance statement (AUDIT)	Produced in Spain	Produced in Spain
Provenance statements (AUDIT)[1] - Language	de-DE	de-DE
Provenance statements (AUDIT)[1] - Provenance statement (AUDIT)	Erzeugnis aus Spanien	Erzeugnis aus Spanien
Provenance statements (AUDIT)[2] - Language	fr-BE	fr-BE
Provenance statements (AUDIT)[2] - Provenance statement (AUDIT)	Fabriqué au Espagne	Fabriqué au Espagne
Provenance statements (AUDIT)[3] - Language	nl-BE	nl-BE
Provenance statements (AUDIT)[3] - Provenance statement (AUDIT)	In Spanje geproduceerd	In Spanje geproduceerd
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[0] - lang	en-GB	en-GB
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[0] - value	Cooking Instructions: Deep Fry: Preheat the oil to 180 °C. Cook for 3-4 minutes.	Cooking Instructions: Deep Fry: Preheat the oil to 180 °C. Cook for 3-4 minutes.
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[1] - lang	de-DE	de-DE
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[1] - value	Zubereitung: Fritteuse: Das Öl auf 180 °C erhitzen. 3-4 Minuten.	Zubereitung: Fritteuse: Das Öl auf 180 °C erhitzen. 3-4 Minuten.
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[2] - lang	fr-BE	fr-BE
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[2] - value	Instructions de cuisson: À la friteuse: préchauffer l'huile à 180 °C. Cuire pendant 3 à 4 minutes.	Instructions de cuisson: À la friteuse: préchauffer l'huile à 180 °C. Cuire pendant 3 à 4 minutes.
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[3] - lang	nl-BE	nl-BE
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[3] - value	Bereidingsinstructies: Frituren: Verwarm de olie tot 180 °C. Gaar 3- tot 4 minuten.	Bereidingsinstructies: Frituren: Verwarm de olie tot 180 °C. Gaar 3- tot 4 minuten.
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	118.5	
Non-GTIN Logistic Unit Depth/Length - Unit of measure	CMT	
Non-GTIN Logistic Unit Height - Non-GTIN Logistic Unit Height	184.2	
Non-GTIN Logistic Unit Height - Unit of measure	CMT	
Non-GTIN Logistic Unit Width - Non-GTIN Logistic Unit Width	78	
Non-GTIN Logistic Unit Width - Unit of measure	CMT	
Non-GTIN Logistic Unit Gross Weight - Non-GTIN Logistic Unit Gross Weight	540.808	
Non-GTIN Logistic Unit Gross Weight - Unit of measure	KGM	

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	Master Carton	Inner-Pack
Stacking Factor for non-GTIN Pallet		1
Number of Layers per non-GTIN Pallet		9
Count of This Specific Item in a Non-GTIN Logistic Unit		81
Number of Units per Layer in a non-GTIN Pallet		9
Loose or Pre-Packed Code	PRE_PACKED	PRE_PACKED

Allergen

FF-CDEC-001 CrocoDeli Crispy Chik'n Cajun

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	