



Version 2024-7-29	FF-OBCN-072 Crispy Veg Deli	
	Inner-Pack	Master Carton
GS1 item number (GTIN)	05425034131011	05425034131028
Information provider GLN	5425034130007	5425034130007
Information provider name	FOOD EXPERT BVBA	FOOD EXPERT BVBA
Product level?	BASE_UNIT_OR_EACH	CASE
Product classification code	10006748	10006748
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
Images and documents[0] - Digital Asset Primary Indicator	TRUE	
Product description[0] - value	OriënBites Crispy Veg Deli	OriënBites Crispy Veg Deli
Product description[0] - lang	en-GB	en-GB
Product description[1] - value	OriënBites Crispy Veg Deli	OriënBites Crispy Veg Deli
Product description[1] - lang	de-DE	de-DE
Product description[2] - value	OriënBites Crispy Veg Deli	OriënBites Crispy Veg Deli
Product description[2] - lang	fr-BE	fr-BE
Product description[3] - value	OriënBites Crispy Veg Deli	OriënBites Crispy Veg Deli
Product description[3] - lang	nl-BE	nl-BE
Brand (AUDIT)	ORIENBITES	ORIENBITES
Net content (AUDIT)[0] - quantity	67	6
Net content (AUDIT)[0] - uom	PIECES	KGM
Net content (AUDIT)[1] - quantity	1	
Net content (AUDIT)[1] - uom	KGM	
Regulated product name (AUDIT)[0] - lang	en-GB	en-GB
Regulated product name (AUDIT)[0] - value	Frozen pastry filled with vegetables, prefried	Frozen pastry filled with vegetables, prefried
Regulated product name (AUDIT)[1] - lang	de-DE	de-DE
Regulated product name (AUDIT)[1] - value	Gefrorenes Gebäck gefüllt mit Gemüse, vorgebackenen	Gefrorenes Gebäck gefüllt mit Gemüse, vorgebackenen
Regulated product name (AUDIT)[2] - lang	fr-BE	fr-BE
Regulated product name (AUDIT)[2] - value	Pâtisserie surgelée garnie de légumes, précuit	Pâtisserie surgelée garnie de légumes, précuit
Regulated product name (AUDIT)[3] - lang	nl-BE	nl-BE
Regulated product name (AUDIT)[3] - value	Bevroren gebak gevuld met groenten, vorgebakken	Bevroren gebak gevuld met groenten, vorgebakken
Usage instructions (AUDIT)[0] - lang	en-GB	en-GB
Usage instructions (AUDIT)[0] - value	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] - lang	de-DE	de-DE
Usage instructions (AUDIT)[1] - value	Für die besten Ergebnisse, bereiten Sie das Produkt im gefrorenen Zustand. Nach dem Auftauen nicht wieder einfrieren.	Für die besten Ergebnisse, bereiten Sie das Produkt im gefrorenen Zustand. Nach dem Auftauen nicht wieder einfrieren.
Usage instructions (AUDIT)[2] - lang	fr-BE	fr-BE
Usage instructions (AUDIT)[2] - value	Pour un résultat optimal, faire cuire les aliments congelés. Ne pas recongeler après décongélation.	Pour un résultat optimal, faire cuire les aliments congelés. Ne pas recongeler après décongélation.
Usage instructions (AUDIT)[3] - lang	nl-BE	nl-BE
Usage instructions (AUDIT)[3] - value	Voor het beste resultaat, in bevroren toestand bereiden. Indien ontdooid, niet opnieuw invriezen.	Voor het beste resultaat, in bevroren toestand bereiden. Indien ontdooid, niet opnieuw invriezen.
Storage instructions (AUDIT)[0] - lang	en-GB	en-GB
Storage instructions (AUDIT)[0] - value	Store at or below -18 °C to maintain product quality until best before date.	Store at or below -18 °C to maintain product quality until best before date.
Storage instructions (AUDIT)[1] - lang	de-DE	de-DE
Storage instructions (AUDIT)[1] - value	Bei oder unter -18 °C lagern, um die Produktqualität bis zum Mindesthaltbarkeitsdatum aufrechtzuerhalten.	Bei oder unter -18 °C lagern, um die Produktqualität bis zum Mindesthaltbarkeitsdatum aufrechtzuerhalten.
Storage instructions (AUDIT)[2] - lang	fr-BE	fr-BE
Storage instructions (AUDIT)[2] - value	Conserver à -18 °C ou moins pour maintenir la qualité du produit jusqu'à la date de péremption.	Conserver à -18 °C ou moins pour maintenir la qualité du produit jusqu'à la date de péremption.
Storage instructions (AUDIT)[3] - lang	nl-BE	nl-BE
Storage instructions (AUDIT)[3] - value	Bewaren bij of onder -18 °C om de productkwaliteit te behouden tot de houdbaarheidsdatum.	Bewaren bij of onder -18 °C om de productkwaliteit te behouden tot de houdbaarheidsdatum.
Net content statement (AUDIT)[0] - lang	en-GB	en-GB
Net content statement (AUDIT)[0] - value	1 kg e	6 kg (6 x 1 kg e)
Ingredient statement (AUDIT)[0] - lang	en-GB	en-GB
Ingredient statement (AUDIT)[0] - value	Ingredients: Vegetables 46 % (cabbage, onion, carrot), pastry [WHEAT flour (GLUTEN), water, vegetable oil (sunflower), salt], vegetable oils (sunflower, SESAME), garlic, corn starch, basil, sugar, salt, SOY sauce [water, SOYBEAN, WHEAT (GLUTEN), salt], white pepper.	Ingredients: Vegetables 46 % (cabbage, onion, carrot), pastry [WHEAT flour (GLUTEN), water, vegetable oil (sunflower), salt], vegetable oils (sunflower, SESAME), garlic, corn starch, basil, sugar, salt, SOY sauce [water, SOYBEAN, WHEAT (GLUTEN), salt], white pepper.
Ingredient statement (AUDIT)[1] - lang	de-DE	de-DE
Ingredient statement (AUDIT)[1] - value	Zutaten: Gemüse 46 % (Kohl, Zwiebeln, Karotten), Gebäck [WEIZENmehl (GLUTEN), Wasser, Pflanzenöl (Sonnenblume), Salz], Pflanzenöle (Sonnenblume, SESAM), Knoblauch, Maisstärke, Basilikum, Zucker, Salz, Sojasaucen [Wasser, SOJABOHNE, WEIZEN (GLUTEN), Salz], weißer Pfeffer.	Zutaten: Gemüse 46 % (Kohl, Zwiebeln, Karotten), Gebäck [WEIZENmehl (GLUTEN), Wasser, Pflanzenöl (Sonnenblume), Salz], Pflanzenöle (Sonnenblume, SESAM), Knoblauch, Maisstärke, Basilikum, Zucker, Salz, Sojasaucen [Wasser, SOJABOHNE, WEIZEN (GLUTEN), Salz], weißer Pfeffer.
Ingredient statement (AUDIT)[2] - lang	fr-BE	fr-BE
Ingredient statement (AUDIT)[2] - value	Ingrédients: Légumes 46 % (chou, oignon, carotte), pâtisserie [farine de BLÉ (GLUTEN), eau, huile végétale (tournesol), sel], huiles végétales (tournesol, SÉSAME), ail, amidon de maïs, basilic, sucre, sel, sauce soja [eau, SOJA, BLÉ (GLUTEN), sel], poivre blanc.	Ingrédients: Légumes 46 % (chou, oignon, carotte), pâtisserie [farine de BLÉ (GLUTEN), eau, huile végétale (tournesol), sel], huiles végétales (tournesol, SÉSAME), ail, amidon de maïs, basilic, sucre, sel, sauce soja [eau, SOJA, BLÉ (GLUTEN), sel], poivre blanc.
Ingredient statement (AUDIT)[3] - lang	nl-BE	nl-BE

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Ingredient statement (AUDIT)[3] - value	Ingrediënten: Groenten 46 % (kool, ui, wortel), gebak [TARWemeel (GLUTEN), water, plantaardige olie (zonnebloem), zout], plantaardige oliën (zonnebloem, SESAM), knoflook, maïzetmeel, basilicum, suiker, zout, sojasaus [water, SOJA, TARWE (GLUTEN), zout], witte peper.	Ingrediënten: Groenten 46 % (kool, ui, wortel), gebak [TARWemeel (GLUTEN), water, plantaardige olie (zonnebloem), zout], plantaardige oliën (zonnebloem, SESAM), knoflook, maïzetmeel, basilicum, suiker, zout, sojasaus [water, SOJA, TARWE (GLUTEN), zout], witte peper.
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)	CXC	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@orienbites.com	info@orienbites.com
Contacts (AUDIT)[0] - Contact information (AUDIT)[1] - Contact method code (AUDIT)	TELEPHONE	TELEPHONE
Contacts (AUDIT)[0] - Contact information (AUDIT)[1] - Contact details (AUDIT)	(32) 2 732 28 80	(32) 2 732 28 80
Contacts (AUDIT)[0] - Contact information (AUDIT)[2] - Contact method code (AUDIT)	WEBSITE	WEBSITE
Contacts (AUDIT)[0] - Contact information (AUDIT)[2] - Contact details (AUDIT)	www.orienbites.com	www.orienbites.com
Certification Information (AUDIT)[0] - Certification agency	SGS	SGS
Certification Information (AUDIT)[0] - Certification standard	BRC	BRC
Certification Information (AUDIT)[0] - Certification value (AUDIT)	1 YEAR	1 YEAR
Short product name[0] - value	OB Crispy Veg Deli	OB Crispy Veg Deli
Short product name[0] - lang	en-GB	en-GB
Short product name[1] - value	OB Crispy Veg Deli	OB Crispy Veg Deli
Short product name[1] - lang	de-DE	de-DE
Short product name[2] - value	OB Crispy Veg Deli	OB Crispy Veg Deli
Short product name[2] - lang	fr-BE	fr-BE
Short product name[3] - value	OB Crispy Veg Deli	OB Crispy Veg Deli
Short product name[3] - lang	nl-BE	nl-BE
Functional name[0] - value	Crispy Veg Deli	Crispy Veg Deli
Functional name[0] - lang	en-GB	en-GB
Functional name[1] - value	Crispy Veg Deli	Crispy Veg Deli
Functional name[1] - lang	de-DE	de-DE
Functional name[2] - value	Crispy Veg Deli	Crispy Veg Deli
Functional name[2] - lang	fr-BE	fr-BE
Functional name[3] - value	Crispy Veg Deli	Crispy Veg Deli
Functional name[3] - lang	nl-BE	nl-BE
Temperature Information[0] - Maximum temperature - quantity	-18	-18
Temperature Information[0] - Maximum temperature - uom	CEL	CEL
Temperature Information[0] - Minimum temperature - quantity	-22	-22
Temperature Information[0] - Minimum temperature - uom	CEL	CEL
Temperature Information[0] - Temperature activity code	STORAGE_HANDLING	STORAGE_HANDLING
Additional product identification[0] - Additional product identification	FF-OBCN-072-E	FF-OBCN-072
Additional product identification[0] - Additional product identification type code	SUPPLIER_ASSIGNED	SUPPLIER_ASSIGNED
Is Trade Item A Base Unit	TRUE	FALSE
Is trade item a despatch unit	FALSE	TRUE
Is trade item an orderable unit	FALSE	TRUE
Display unit indicator	FALSE	
Is trade item a variable unit	FALSE	FALSE
Depth - quantity	250	395
Depth - uom	MMT	MMT
Height - quantity	63	210
Height - uom	MMT	MMT
Width - quantity	190	265
Width - uom	MMT	MMT
Gross weight - quantity	1.094	7.069
Gross weight - uom	KGM	KGM
Net weight - quantity	1	6
Net weight - uom	KGM	KGM
PackagingInformation[0] - Packaging level	1	
PackagingInformation[0] - Packaging type code	BBG	CT
PackagingInformation[0] - Pallet type code	11	11
PackagingInformation[0] - Packaging material[0] - Packaging material type code	PAPER_PAPER	PAPER_PAPER
PackagingInformation[0] - Packaging material[0] - Is packaging material recoverable	FALSE	
PackagingInformation[0] - Packaging material[0] - Packaging Material Quantity[0] - quantity	82	500
PackagingInformation[0] - Packaging material[0] - Packaging Material Quantity[0] - uom	GRM	GRM
PackagingInformation[0] - Packaging material[1] - Packaging material type code	POLYMER_PE	POLYMER_OPP

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PackagingInformation[0] - Packaging material[1] - Packaging Material Quantity[0] - quantity	12	5
PackagingInformation[0] - Packaging material[1] - Packaging Material Quantity[0] - uom	GRM	GRM
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	19022091	19022091
Customs classification[0] - Customs classification type code	INTRASTAT	INTRASTAT
Date on packaging[0] - Packaging date type code	BEST_BEFORE_DATE	
Trade item lifespan per target market[0] - Minimum Days of Shelf Life from Production (in days)	730	730
Trade item lifespan per target market[0] - Minimum days of shelf life at arrival (in days)	180	180
Trade item lifespan per target market[0] - Target market[0]	BELGIUM	BELGIUM
Trade item lifespan per target market[0] - Target market[1]	NETHERLANDS	NETHERLANDS
Number of servings per package	67	67
Nutritional header (AUDIT)[0] - Nutritional preparation code (AUDIT)	UNPREPARED	UNPREPARED
Nutritional header (AUDIT)[0] - quantity	100	100
Nutritional header (AUDIT)[0] - uom	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	964	964
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[0] - Quantities (AUDIT)[0] - uom	KJO	KJO
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[0] - Quantities (AUDIT)[1] - quantity	230	230
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[0] - Quantities (AUDIT)[1] - uom	KCAL	KCAL
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[1] - Nutrient code (AUDIT)	FAT	FAT
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[1] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[1] - Quantities (AUDIT)[0] - quantity	14	14
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	1.1	1.1
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	23	23
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	2.3	2.3
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[4] - Quantities (AUDIT)[0] - uom	GRM	GRM
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[5] - Nutrient code (AUDIT)	FIBTG	FIBTG

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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	2	2
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[5] - Quantities (AUDIT)[0] - uom	GRM	GRM
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[6] - Nutrient code (AUDIT)	PRO-	PRO-
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[6] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[6] - Quantities (AUDIT)[0] - quantity	3.3	3.3
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[6] - Quantities (AUDIT)[0] - uom	GRM	GRM
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[7] - Nutrient code (AUDIT)	SALTEQ	SALTEQ
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[7] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[7] - Quantities (AUDIT)[0] - quantity	0.81	0.81
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[7] - Quantities (AUDIT)[0] - uom	GRM	GRM
Provenance statements (AUDIT)[0] - lang	en-GB	en-GB
Provenance statements (AUDIT)[0] - value	Product of China	Product of China
Provenance statements (AUDIT)[1] - lang	de-DE	de-DE
Provenance statements (AUDIT)[1] - value	Hergestellt in China	Hergestellt in China
Provenance statements (AUDIT)[2] - lang	fr-BE	fr-BE
Provenance statements (AUDIT)[2] - value	Produit fabriqué en Chine	Produit fabriqué en Chine
Provenance statements (AUDIT)[3] - lang	nl-BE	nl-BE
Provenance statements (AUDIT)[3] - value	Product uit China	Product uit China
Diet type information (AUDIT)[0] - Diet type code (AUDIT)	VEGAN	VEGAN
Diet type information (AUDIT)[0] - Is the diet type marked on the package?	TRUE	TRUE
Preparation and serving (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 170 °C. Cook for 3-4 minutes.	Cooking Instructions: Deep Fry: Preheat the oil to 170 °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	Zubereitungsanweisungen: Frittieren: Das Öl auf 170 °C erhitzen. 3-4 Minuten kochen lassen.	Zubereitungsanweisungen: Frittieren: Das Öl auf 170 °C erhitzen. 3-4 Minuten kochen lassen.
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: A la friteuse: Préchauffer l'huile à 170 °C. Cuire pendant 3-4 minutes.	Instructions de cuisson: A la friteuse: Préchauffer l'huile à 170 °C. Cuire pendant 3-4 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	Kookinstructies: Frituren: Verhit de olie tot 170 °C. Kook gedurende 3-4 minuten.	Kookinstructies: Frituren: Verhit de olie tot 170 °C. Kook gedurende 3-4 minuten.
Preparation and serving (AUDIT)[0] - Preparation Type Code	DEEP_FRY	DEEP_FRY
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[0] - lang	en-GB	en-GB
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[0] - value	Cooking Instructions: Oven Bake: Preheat the oven to 180 °C. Cook for 8-10 minutes.	Cooking Instructions: Oven Bake: Preheat the oven to 180 °C. Cook for 8-10 minutes.
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[1] - lang	de-DE	de-DE
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[1] - value	Zubereitungsanweisungen: Ofen: Den Ofen vorheizen auf 180 °C. 8-10 Minuten kochen lassen.	Zubereitungsanweisungen: Ofen: Den Ofen vorheizen auf 180 °C. 8-10 Minuten kochen lassen.
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[2] - lang	fr-BE	fr-BE
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[2] - value	Instructions de cuisson: Au four: Préchauffer le four à 180 °C. Cuire pendant 8 à 10 minutes.	Instructions de cuisson: Au four: Préchauffer le four à 180 °C. Cuire pendant 8 à 10 minutes.
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[3] - lang	nl-BE	nl-BE
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[3] - value	Kookinstructies: In de oven: Oven voorverwarmen tot 180 °C. Kook gedurende 8-10 minuten.	Kookinstructies: In de oven: Oven voorverwarmen tot 180 °C. Kook gedurende 8-10 minuten.
Preparation and serving (AUDIT)[1] - Preparation Type Code	BAKE	BAKE
Seasonal product indicator	FALSE	
Genetically modified declaration code	FREE_FROM	FREE_FROM
Next lower level trade item[0] - GS1 item number (GTIN) child item level		05425034131011
Next lower level trade item[0] - Count of each specific product		6
Non-GTIN Logistic Unit Depth/Length - quantity		118.5
Non-GTIN Logistic Unit Depth/Length - uom		CMT
Non-GTIN Logistic Unit Height - quantity		183
Non-GTIN Logistic Unit Height - uom		CMT
Non-GTIN Logistic Unit Width - quantity		79.5
Non-GTIN Logistic Unit Width - uom		CMT
Non-GTIN Logistic Unit Gross Weight - quantity		533.968
Non-GTIN Logistic Unit Gross Weight - uom		KGM
Stacking Factor for non-GTIN Pallet		1
Number of Layers per non-GTIN Pallet		8
Count of This Specific Item in a Non-GTIN Logistic Unit		72
Number of Units per Layer in a non-GTIN Pallet		9

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			
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