



# FoodExpert



www.orientbites.com

FOOD EXPERT BV  
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All our products are Clean Label  
 - No chemical soaking  
 - No Artificial color  
 - No Artificial flavour  
 - No Artificial preservative



Version 2025-9-4	FF-OBCN-078 THAI SPRING ROLL	
	Inner-Pack	Master carton
GS1 item number (GTIN)	05425034130953	05425034130960
Information provider GLN	5425034130007	5425034130007
Information provider name	FOOD EXPERT BVBA	FOOD EXPERT BVBA
Product level?	BASE_UNIT_OR_EACH	CASE
Product classification code	10000270	10000270
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	OrienBites Thai Spring Roll	OrienBites Thai Spring Roll
Product description[0] - Language	en-GB	en-GB
Product description[1] - Product description	OrienBites Thai Spring Roll	OrienBites Thai Spring Roll
Product description[1] - Language	de-DE	de-DE
Product description[2] - Product description	OrienBites Thai Spring Roll	OrienBites Thai Spring Roll
Product description[2] - Language	fr-BE	fr-BE
Product description[3] - Product description	OrienBites Thai Spring Roll	OrienBites Thai Spring Roll
Product description[3] - Language	nl-BE	nl-BE
Brand (AUDIT)	OrienBites	OrienBites
Net content (AUDIT)[0] - Net content (AUDIT)		1
Net content (AUDIT)[0] - Unit of measure (AUDIT)	KGM	KGM
Net content (AUDIT)[1] - Net content (AUDIT)		50
Net content (AUDIT)[1] - Unit of measure (AUDIT)	PIECES	
Regulated product name (AUDIT)[0] - Language	en-GB	en-GB
Regulated product name (AUDIT)[0] - Regulated product name (AUDIT)	Frozen pastry filled with vegetables	Frozen pastry filled with vegetables
Regulated product name (AUDIT)[1] - Language	de-DE	de-DE
Regulated product name (AUDIT)[1] - Regulated product name (AUDIT)	Gefrorener Teig, gefüllt mit Gemüse	Gefrorener Teig, gefüllt mit Gemüse
Regulated product name (AUDIT)[2] - Language	fr-BE	fr-BE
Regulated product name (AUDIT)[2] - Regulated product name (AUDIT)	Pâte congelée remplie de légumes	Pâte congelée remplie de légumes
Regulated product name (AUDIT)[3] - Language	nl-BE	nl-BE
Regulated product name (AUDIT)[3] - Regulated product name (AUDIT)	Diepvriesgebak gevuld met groenten	Diepvriesgebak gevuld met groenten
Usage instructions (AUDIT)[0] - Language	en-GB	en-GB
Usage instructions (AUDIT)[0] - Consumer usage instruction (AUDIT)	For best results, cook from frozen. If defrosted, do not re-freeze.	For best results, cook from frozen. If defrosted, do not re-freeze.
Usage instructions (AUDIT)[1] - Language	de-DE	de-DE
Usage instructions (AUDIT)[1] - Consumer 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] - Consumer 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] - Consumer 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
Storage instructions (AUDIT)[2] - Storage instruction (AUDIT)	Conserver à ou en dessous de -18 °C pour maintenir la qualité du produit jusqu'à la date de péremption.	Conserver à ou en dessous de -18 °C pour maintenir la qualité du produit jusqu'à la date de péremption.
Storage instructions (AUDIT)[3] - Language	nl-BE	nl-BE
Storage instructions (AUDIT)[3] - Storage instruction (AUDIT)	Op een temperatuur van -18 °C of lager bewaren om de productkwaliteit tot de houdbaarheidsdatum.	Op een temperatuur van -18 °C of lager bewaren om de productkwaliteit tot de houdbaarheidsdatum.
Net content statement (AUDIT)[0] - Language	en-GB	en-GB
Net content statement (AUDIT)[0] - Net content statement (AUDIT)	1 kg e	6 kg ( 6 x 1 kg e)
Ingredient statement (AUDIT)[0] - Language	en-GB	en-GB
Ingredient statement (AUDIT)[0] - Ingredient statement (AUDIT)	Ingredients: SOYBEAN sprout 42 %, pastry 35 % [WHEAT flour (GLUTEN), water, palm oil, salt], carrot 8 %, onion 4 %, green peas 2 %, coconut milk powder, green curry paste (green chilli, shallot, lemongrass, salt, garlic, galangal, kaffir lime peel, cumin powder, coriander, turmeric), sugar, vegetable oil (SOYBEAN, SESAME), basil leaf, salt, corn flour, lime leaf.	Ingredients: SOYBEAN sprout 42 %, pastry 35 % [WHEAT flour (GLUTEN), water, palm oil, salt], carrot 8 %, onion 4 %, green peas 2 %, coconut milk powder, green curry paste (green chilli, shallot, lemongrass, salt, garlic, galangal, kaffir lime peel, cumin powder, coriander, turmeric), sugar, vegetable oil ( SOYBEAN, SESAME), basil leaf, salt, corn flour, lime leaf.
Ingredient statement (AUDIT)[1] - Language	de-DE	de-DE

Version 2025-9-4	FF-OBCN-078 THAI SPRING ROLL	
	Inner-Pack	Master carton
Ingredient statement (AUDIT)[1] - Ingredient statement (AUDIT)	Zutaten: SOJAsprossen 42 %, Teig 35 % [WEIZENmehl (GLUTEN), Wasser, Palmöl, Salz], Karotte 8 %, Zwiebel 4 %, grüne Erbsen 2 %, Kokosmilchpulver, grüne Curry-Paste (grüne Chilis, Schalotte, Zitronengras, Salz, Knoblauch, Galangal, Kaffirlimettschale, Kreuzkümmelpulver, Koriander, Kurkuma), Zucker, Pflanzenöle (SOJABOHNEN, SESAM), Basilikum, Salz, Maismehl, Limettenblätter.	Zutaten: SOJAsprossen 42 %, Teig 35 % [WEIZENmehl (GLUTEN), Wasser, Palmöl, Salz], Karotte 8 %, Zwiebel 4 %, grüne Erbsen 2 %, Kokosmilchpulver, grüne Curry-Paste (grüne Chilis, Schalotte, Zitronengras, Salz, Knoblauch, Galangal, Kaffirlimettschale, Kreuzkümmelpulver, Koriander, Kurkuma), Zucker, Pflanzenöle (SOJABOHNEN, SESAM), Basilikum, Salz, Maismehl, Limettenblätter.
Ingredient statement (AUDIT)[2] - Language	fr-BE	fr-BE
Ingredient statement (AUDIT)[2] - Ingredient statement (AUDIT)	Ingrédients: Germe de SOJA 42 %, pâte 35 % [farine de BLÉ (GLUTEN), eau, huile de palme, sel], carotte 8 %, oignon 4 %, pois verts 2 %, lait de coco en poudre, pâte de curry vert (piment vert, échalote, citronnelle, sel, ail, galanga, écorce de combava, cumin en poudre, coriandre, curcuma), sucre, huiles végétales (GRAINES DE SOJA, SÉSAME), basilic, sel, farine de maïs, feuilles de lime.	Ingrédients: Germe de SOJA 42 %, pâte 35 % [farine de BLÉ (GLUTEN), eau, huile de palme, sel], carotte 8 %, oignon 4 %, pois verts 2 %, lait de coco en poudre, pâte de curry vert (piment vert, échalote, citronnelle, sel, ail, galanga, écorce de combava, cumin en poudre, coriandre, curcuma), sucre, huiles végétales (GRAINES DE SOJA, SÉSAME), basilic, sel, farine de maïs, feuilles de lime.
Ingredient statement (AUDIT)[3] - Language	nl-BE	nl-BE
Ingredient statement (AUDIT)[3] - Ingredient statement (AUDIT)	Ingrediënten: SOJA taugé 42 %, deeg 35 % [TARWEBloem (GLUTEN), water, palmolie, zout], wortel 8 %, ui 4 %, groene erwten 2 %, kokosmelk poeder, groene currypasta (groene chili, sjalot, citroengras, zout, knoflook, galangal, kaffir limoenschil, komijn poeder, koriander, kurkuma), suiker, plantaardige olien (SOJABONEN, SESAM), basilicum, zout, maïsmeel, limoen blaadjes.	Ingrediënten: SOJA taugé 42 %, deeg 35 % [TARWEBloem (GLUTEN), water, palmolie, zout], wortel 8 %, ui 4 %, groene erwten 2 %, kokosmelk poeder, groene currypasta (groene chili, sjalot, citroengras, zout, knoflook, galangal, kaffir limoenschil, komijn poeder, koriander, kurkuma), suiker, plantaardige olien (SOJABONEN, SESAM), basilicum, zout, maïsmeel, limoen blaadjes.
Country of origin code[0]	CHINA	CHINA
Third party accreditation symbol on product package code (AUDIT)[0]	GREEN_DOT	GREEN_DOT
Certification Information (AUDIT)[0] - Certification agency	CQ Global	CQ Global
Certification Information (AUDIT)[0] - Certification standard	IFS	IFS
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 Hoeilaart, Belgium.	The Woods, Ildefonse Vandammestraat 5 / 7, 1560 Hoeilaart, Belgium.
Contacts (AUDIT)[0] - Contact information (AUDIT)[0] - Contact method code (AUDIT)	EMAIL	EMAIL
Contacts (AUDIT)[0] - Contact information (AUDIT)[0] - Contact details (AUDIT)	info@orienbites.com	info@orienbites.com
Contacts (AUDIT)[0] - Contact information (AUDIT)[1] - Contact method code (AUDIT)	TELEPHONE	TELEPHONE
Contacts (AUDIT)[0] - Contact information (AUDIT)[1] - Contact details (AUDIT)	(32) 2 732 28 80	(32) 2 732 28 80
Contacts (AUDIT)[0] - Contact information (AUDIT)[2] - Contact method code (AUDIT)	WEBSITE	WEBSITE
Contacts (AUDIT)[0] - Contact information (AUDIT)[2] - Contact details (AUDIT)	www.orienbites.com	www.orienbites.com
Short product name[0] - Short product name	Thai Spring Roll	Thai Spring Roll
Short product name[0] - Language	en-GB	en-GB
Short product name[1] - Short product name	Thai Spring Roll	Thai Spring Roll
Short product name[1] - Language	de-DE	de-DE
Short product name[2] - Short product name	Thai Spring Roll	Thai Spring Roll
Short product name[2] - Language	fr-BE	fr-BE
Short product name[3] - Short product name	Thai Spring Roll	Thai Spring Roll
Short product name[3] - Language	nl-BE	nl-BE
Functional name (AUDIT)[0] - Functional name (AUDIT)	Thai Spring Roll	Thai Spring Roll
Functional name (AUDIT)[0] - Language	en-GB	en-GB
Functional name (AUDIT)[1] - Functional name (AUDIT)	Thailändische Frühlingsrolle	Thailändische Frühlingsrolle
Functional name (AUDIT)[1] - Language	de-DE	de-DE
Functional name (AUDIT)[2] - Functional name (AUDIT)	Rouleau de printemps thaïlandais	Rouleau de printemps thaïlandais
Functional name (AUDIT)[2] - Language	fr-BE	fr-BE
Functional name (AUDIT)[3] - Functional name (AUDIT)	Thaise loempia	Thaise loempia
Functional name (AUDIT)[3] - Language	nl-BE	nl-BE
Temperature Information[0] - Maximum temperature - Maximum temperature	-18	-18
Temperature Information[0] - Maximum temperature - Unit of measure	CEL	CEL
Temperature Information[0] - Minimum temperature - Minimum temperature	-22	-22
Temperature Information[0] - Minimum temperature - Unit of measure	CEL	CEL
Temperature Information[0] - Temperature activity code	STORAGE_HANDLING	STORAGE_HANDLING
Additional product identification[0] - Additional product identification	FF-OBCN-078-E	FF-OBCN-078
Additional product identification[0] - Additional product identification type code	SUPPLIER_ASSIGNED	SUPPLIER_ASSIGNED
Is Trade Item A Base Unit	TRUE	FALSE
Is trade item a despatch unit	FALSE	TRUE
Is trade item an orderable unit	FALSE	TRUE
Display unit indicator	FALSE	FALSE
Is trade item a variable unit	FALSE	FALSE
Depth - Depth	240	395
Depth - Unit of measure	MMT	MMT
Height - Height	50	163
Height - Unit of measure	MMT	MMT
Width - Width	190	253

Version 2025-9-4	FF-OBCN-078 THAI SPRING ROLL	
	Inner-Pack	Master carton
Width - Unit of measure	MMT	MMT
Gross weight - Gross weight	1.081	6.788
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	BBG	BX
PackagingInformation[0] - Packaging material[0] - Packaging material type code	PAPER_PAPER	PAPER_PAPER
PackagingInformation[0] - Packaging material[0] - Packaging Material Quantity[0] - Packaging Material Quantity	71	302
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_LLDPPE	
PackagingInformation[0] - Packaging material[1] - Packaging Material Quantity[0] - Packaging Material Quantity	10	
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	
PackagingInformation[0] - Packaging material[1] - Packaging material classification code	FLEXIBLE	
PackagingInformation[0] - Pallet type code		11
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	19059080	19059080
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)	730	730
Trade item lifespan per target market[0] - Lifespan - Minimum days of shelf life at arrival (in days)	180	180
Nutritional header (AUDIT)[0] - Nutritional preparation code (AUDIT)	UNPREPARED	UNPREPARED
Nutritional header (AUDIT)[0] - Nutrient basis quantity (AUDIT)	100	100
Nutritional header (AUDIT)[0] - Unit of measure (AUDIT)	GRM	GRM
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[0] - Nutrient code (AUDIT)	ENER-	ENER-
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[0] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[0] - Quantities (AUDIT)[0] - Quantity (AUDIT)	637	637
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)	152	152
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

Version 2025-9-4	FF-OBCN-078 THAI SPRING ROLL	
	Inner-Pack	Master carton
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[1] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[1] - Quantities (AUDIT)[0] - Quantity (AUDIT)	10	10
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[1] - Quantities (AUDIT)[0] - Unit of measure (AUDIT)	GRM	GRM
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[2] - Nutrient code (AUDIT)	FASAT	FASAT
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[2] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[2] - Quantities (AUDIT)[0] - Quantity (AUDIT)	1.7	1.7
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[2] - Quantities (AUDIT)[0] - Unit of measure (AUDIT)	GRM	GRM
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[3] - Nutrient code (AUDIT)	CHOAVL	CHOAVL
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[3] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[3] - Quantities (AUDIT)[0] - Quantity (AUDIT)	17	17
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[3] - Quantities (AUDIT)[0] - Unit of measure (AUDIT)	GRM	GRM
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[4] - Nutrient code (AUDIT)	SUGAR-	SUGAR-
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[4] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[4] - Quantities (AUDIT)[0] - Quantity (AUDIT)	3	3
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[4] - Quantities (AUDIT)[0] - Unit of measure (AUDIT)	GRM	GRM
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[5] - Nutrient code (AUDIT)	FIBTG	FIBTG
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[5] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[5] - Quantities (AUDIT)[0] - Quantity (AUDIT)	2	2
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[5] - Quantities (AUDIT)[0] - Unit of measure (AUDIT)	GRM	GRM
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[6] - Nutrient code (AUDIT)	PRO-	PRO-
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[6] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[6] - Quantities (AUDIT)[0] - Quantity (AUDIT)	8.1	8.1
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[6] - Quantities (AUDIT)[0] - Unit of measure (AUDIT)	GRM	GRM
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[7] - Nutrient code (AUDIT)	SALTEQ	SALTEQ
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[7] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[7] - Quantities (AUDIT)[0] - Quantity (AUDIT)	0.86	0.86
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[7] - Quantities (AUDIT)[0] - Unit of measure (AUDIT)	GRM	GRM
Provenance statements (AUDIT)[0] - Language	en-GB	en-GB
Provenance statements (AUDIT)[0] - Provenance statement (AUDIT)	Produced in China	Produced in China
Provenance statements (AUDIT)[1] - Language	de-DE	de-DE
Provenance statements (AUDIT)[1] - Provenance statement (AUDIT)	Hergestellt in China	Hergestellt in China
Provenance statements (AUDIT)[2] - Language	fr-BE	fr-BE
Provenance statements (AUDIT)[2] - Provenance statement (AUDIT)	Produit en Chine	Produit en Chine
Provenance statements (AUDIT)[3] - Language	nl-BE	nl-BE
Provenance statements (AUDIT)[3] - Provenance statement (AUDIT)	Geproduceerd in China/	Geproduceerd in China

Version 2025-9-4	FF-OBCN-078 THAI SPRING ROLL	
	Inner-Pack	Master carton
Diet type information (AUDIT)[0] - Diet type code (AUDIT)	VEGAN	VEGAN
Diet type information (AUDIT)[0] - Is the diet type marked on the package? (AUDIT)	TRUE	TRUE
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[0] - Language	en-GB	en-GB
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[0] - Preparation Instruction (AUDIT)	Cooking Instructions: Deep Fry: Preheat the oil to 170 °C. Cook for 4-5 minutes.	Cooking Instructions: Deep Fry: Preheat the oil to 170 °C. Cook for 4-5 minutes.
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[1] - Language	de-DE	de-DE
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[1] - Preparation Instruction (AUDIT)	Zubereitung: Fritteuse: Das Öl auf 170 °C erhitzen. 4-5 Minuten frittieren.	Zubereitung: Fritteuse: Das Öl auf 170 °C erhitzen. 4-5 Minuten frittieren.
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[2] - Language	fr-BE	fr-BE
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[2] - Preparation Instruction (AUDIT)	Instructions de cuisson: À la friteuse: préchauffer l'huile à 170 °C. Cuire pendant 4 à 5 minutes.	Instructions de cuisson: À la friteuse: préchauffer l'huile à 170 °C. Cuire pendant 4 à 5 minutes.
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[3] - Language	nl-BE	nl-BE
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[3] - Preparation Instruction (AUDIT)	Bereidingsinstructies: Frituren: Verwarm de olie tot 170 °C. Gaar 4- tot 5 minuten.	Bereidingsinstructies: Frituren: Verwarm de olie tot 170 °C. Gaar 4- tot 5 minuten.
Preparation and serving (AUDIT)[0] - Preparation Type Code (AUDIT)	DEEP_FRY	DEEP_FRY
Seasonal product indicator	FALSE	
Genetically modified declaration code	FREE_FROM	
Loose or Pre-Packed Code	PRE_PACKED	PRE_PACKED
Next lower level trade item[0] - GS1 item number (GTIN) child item level		05425034130953
Next lower level trade item[0] - Count of each specific product		6
Number of components per trade item		50
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		178
Non-GTIN Logistic Unit Height - Unit of measure		CMT
Non-GTIN Logistic Unit Width - Non-GTIN Logistic Unit Width		75.9
Non-GTIN Logistic Unit Width - Unit of measure		CMT
Non-GTIN Logistic Unit Gross Weight - Non-GTIN Logistic Unit Gross Weight		635.92
Non-GTIN Logistic Unit Gross Weight - Unit of measure		KGM
Stacking Factor for non-GTIN Pallet		1
Number of Layers per non-GTIN Pallet		10
Count of This Specific Item in a Non-GTIN Logistic Unit		90
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			Yes
6	Soybeans and products thereof, except: (a) fully refined soybean oil and fat ( 1 ); (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources; (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources; (d) plant stanol ester produced from vegetable oil sterols from soybean sources;	Yes		
7	Milk and products thereof (including lactose), except: (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; (b) lactitol;			Yes
8	Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;			Yes
9	Celery and products thereof;			Yes
10	Mustard and products thereof			Yes
11	Sesame seeds and products thereof	Yes		
12	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;			Yes
13	Lupin and products thereof			Yes
14	Molluscs and products thereof			Yes