

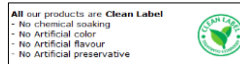


FoodExpert

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Version 2025-11-28	FF-CDEC-002 Chicken Nugget	
	Master carton	Inner-Pack
GS1 item number (GTIN)	05425034130045	05425034130038
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] - value	Chik'n Nuggets	Chik'n Nuggets
Product description[0] - lang	en-GB	en-GB
Product description[1] - value	Chik'n Nuggets	Chik'n Nuggets
Product description[1] - lang	de-DE	de-DE
Product description[2] - value	Chik'n Nuggets	Chik'n Nuggets
Product description[2] - lang	fr-BE	fr-BE
Product description[3] - value	Chik'n Nuggets	Chik'n Nuggets
Product description[3] - lang	nl-BE	nl-BE
Brand (AUDIT)	CrocoDeli	CrocoDeli
Net content (AUDIT)[0] - quantity	6	1
Net content (AUDIT)[0] - uom	KGM	KGM
Regulated product name (AUDIT)[0] - lang	en-GB	en-GB
Regulated product name (AUDIT)[0] - value	Frozen breaded chicken meat, prefried.	Frozen breaded chicken meat, prefried.
Regulated product name (AUDIT)[1] - lang	de-DE	de-DE
Regulated product name (AUDIT)[1] - value	Gefrorenes paniertes Hühnerfleisch, vorgebraten.	Gefrorenes paniertes Hühnerfleisch, vorgebraten.
Regulated product name (AUDIT)[2] - lang	fr-BE	fr-BE
Regulated product name (AUDIT)[2] - value	Viande de poulet panée surgelée, pré-frite.	Viande de poulet panée surgelée, pré-frite.
Regulated product name (AUDIT)[3] - lang	nl-BE	nl-BE
Regulated product name (AUDIT)[3] - value	Bevroren gepaneerd kippenvlees, vorgebakken.	Bevroren gepaneerd kippenvlees, 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	fr-BE	fr-BE
Usage instructions (AUDIT)[1] - 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)[2] - lang	nl-BE	nl-BE
Usage instructions (AUDIT)[2] - value	Voor het beste resultaat in bevroren toestand klaarmaken. Eenmaal ontdooid, niet opnieuw invriezen.	Voor het beste resultaat in bevroren toestand klaarmaken. Eenmaal 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	fr-BE	fr-BE
Storage instructions (AUDIT)[1] - value	Conservé à -18 °C ou moins pour maintenir la qualité du produit jusqu'à la date de péremption.	Conservé à -18 °C ou moins pour maintenir la qualité du produit jusqu'à la date de péremption.
Storage instructions (AUDIT)[2] - lang	nl-BE	nl-BE
Storage instructions (AUDIT)[2] - value	Invriezen op -18 °C of lager om de productkwaliteit tot aan de houdbaarheidsdatum te behouden.	Invriezen op -18 °C of lager om de productkwaliteit tot aan de houdbaarheidsdatum te behouden.
Net content statement (AUDIT)[0] - lang	en-GB	nl-BE
Net content statement (AUDIT)[0] - value	6 kg (6 x 1 kg e)	1 kg (42 - 50 pieces)
Ingredient statement (AUDIT)[0] - lang	en-GB	en-GB
Ingredient statement (AUDIT)[0] - value	Ingredients: Chicken 54 %, water, WHEAT flour (GLUTEN), sunflower oil, corn flour, pea fiber, corn starch, salt, SOY protein, breadcrumbs [WHEAT flour (GLUTEN), water, yeast, salt], raising agent (sodium bicarbonate, disodium diphosphate), dextrose, stabilizer (pentasodium triphosphate), thickener (guar gum), spices (white pepper, turmeric, black pepper), acidity regulator (citric acid).	Ingredients: Chicken 54 %, water, WHEAT flour (GLUTEN), sunflower oil, corn flour, pea fiber, corn starch, salt, SOY protein, breadcrumbs [WHEAT flour (GLUTEN), water, yeast, salt], raising agent (sodium bicarbonate, disodium diphosphate), dextrose, stabilizer (pentasodium triphosphate), thickener (guar gum), spices (white pepper, turmeric, black pepper), acidity regulator (citric acid).
Ingredient statement (AUDIT)[1] - lang	fr-BE	fr-BE
Ingredient statement (AUDIT)[1] - value	Ingrédients: Poulet 54 %, eau, farine de BLÉ (GLUTEN), huile de tournesol, farine de maïs, fibre de pois, amidon de maïs, sel, protéines de SOJA, chapelure [farine de BLÉ (GLUTEN), eau, levure, sel], agent levant (bicarbonate de sodium, diphosphate de sodium), dextrose, stabilisant (triphosphate pentasodique), épaississant (gomme de guar), épices (poivre blanc, curcuma, poivre noir), régulateur d'acidité (acide citrique).	Ingrédients: Poulet 54 %, eau, farine de BLÉ (GLUTEN), huile de tournesol, farine de maïs, fibre de pois, amidon de maïs, sel, protéines de SOJA, chapelure [farine de BLÉ (GLUTEN), eau, levure, sel], agent levant (bicarbonate de sodium, diphosphate de sodium), dextrose, stabilisant (triphosphate pentasodique), épaississant (gomme de guar), épices (poivre blanc, curcuma, poivre noir), régulateur d'acidité (acide citrique).
Ingredient statement (AUDIT)[2] - lang	nl-BE	nl-BE
Ingredient statement (AUDIT)[2] - value	Ingrediënten: Kip 54 %, water, TARWEBLOEM (GLUTEN), zonnebloemolie, maïsmeel, erwtenvezel, maïszetmeel, zout, SOJA-eiwit, paneermeel TARWEBLOEM (GLUTEN), water, gist, zout], rijsmiddel (natriumbicarbonaat, natriumdifosfaat), dextrose, stabilisator (penta natriumtrifosfaat), verdikkingsmiddel (guar gom), specerijen (witte peper, kurkuma, zwarte peper), zuurteregelaar (citroenzuur).	Ingrediënten: Kip 54 %, water, TARWEBLOEM (GLUTEN), zonnebloemolie, maïsmeel, erwtenvezel, maïszetmeel, zout, SOJA-eiwit, paneermeel TARWEBLOEM (GLUTEN), water, gist, zout], rijsmiddel (natriumbicarbonaat, natriumdifosfaat), dextrose, stabilisator (penta natriumtrifosfaat), verdikkingsmiddel (guar gom), specerijen (witte peper, kurkuma, zwarte peper), zuurteregelaar (citroenzuur).
Country of origin code[0]	Spain	Spain
Contacts (AUDIT)[0] - Contact type code (AUDIT)	BZL	CXC
Contacts (AUDIT)[0] - Contact (AUDIT)	Food Expert Bvba	Food Expert BV
Contacts (AUDIT)[0] - Contact GLN	5425034130021	5425034130007

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	Master carton	Inner-Pack
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
Certification Information (AUDIT)[1] - Certification agency	NSF	NSF
Certification Information (AUDIT)[1] - Certification standard	IFS	IFS
Certification Information (AUDIT)[1] - Certification value (AUDIT)	1 year	1 year
Certification Information (AUDIT)[2] - Certification agency	HALAL FOOD & QUALITY	HALAL FOOD & QUALITY
Certification Information (AUDIT)[2] - Certification standard	HALAL	HALAL
Certification Information (AUDIT)[2] - Certification value (AUDIT)	1 year	1 year
Short product name[0] - value	Chik'n Nuggets	Chik'n Nuggets
Short product name[0] - lang	en-GB	en-GB
Short product name[1] - value	Chik'n Nuggets	Chik'n Nuggets
Short product name[1] - lang	de-DE	de-DE
Short product name[2] - value	Chik'n Nuggets	Chik'n Nuggets
Short product name[2] - lang	fr-BE	fr-BE
Short product name[3] - value	Chik'n Nuggets	Chik'n Nuggets
Short product name[3] - lang	nl-BE	nl-BE
Functional name[0] - value	Chik'n Nuggets	Chik'n Nuggets
Functional name[0] - lang	en-GB	en-GB
Functional name[1] - value	Chik'n Nuggets	Chik'n Nuggets
Functional name[1] - lang	de-DE	de-DE
Functional name[2] - value	Chik'n Nuggets	Chik'n Nuggets
Functional name[2] - lang	fr-BE	fr-BE
Functional name[3] - value	Chik'n Nuggets	Chik'n Nuggets
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
Temperature Information[1] - Maximum temperature - quantity	-18	-18
Temperature Information[1] - Maximum temperature - uom	CEL	CEL
Temperature Information[1] - Minimum temperature - quantity	-22	-22
Temperature Information[1] - Minimum temperature - uom	CEL	CEL
Temperature Information[1] - Temperature activity code	TRANSPORTATION	TRANSPORTATION
Next lower level trade item[0] - GS1 item number (GTIN) child item level	05425034130038	
Next lower level trade item[0] - Count of each specific product	6	
Additional product identification[0] - Additional product identification	FF-CDEC-002	FF-CDEC-002-E
Additional product identification[0] - Additional product identification type code	SUPPLIER_ASSIGNED	SUPPLIER_ASSIGNED
Is Trade Item A Base Unit	FALSE	TRUE
Is trade item a despatch unit	TRUE	FALSE
Is trade item an orderable unit	TRUE	FALSE
Display unit indicator	FALSE	FALSE
Is trade item a variable unit	FALSE	FALSE
Depth - quantity	390	260
Depth - uom	MMT	MMT
Height - quantity	156	312.5
Height - uom	MMT	MMT
Width - quantity	250	40
Width - uom	MMT	MMT
Gross weight - quantity	6.247	1.01
Gross weight - uom	KGM	KGM

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	Master carton		Inner-Pack	
Net weight - quantity		6		1
Net weight - uom	KGM		KGM	
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] - quantity		0.182		0.01
PackagingInformation[0] - Packaging material[0] - Packaging Material Quantity[0] - uom	KGM		KGM	
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] - quantity		0.005		
PackagingInformation[0] - Packaging material[1] - Packaging Material Quantity[0] - uom	KGM			
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 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] - 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	
Nutritional header (AUDIT)[0] - Nutritional preparation code (AUDIT)	UNPREPARED		UNPREPARED	
Nutritional header (AUDIT)[0] - nutrientBasisQuantity - quantity		100		100
Nutritional header (AUDIT)[0] - nutrientBasisQuantity - uom	GRM		GRM	
Nutritional header (AUDIT)[0] - Daily intake reference (AUDIT)[0] - lang	en-GB		en-GB	
Nutritional header (AUDIT)[0] - Daily intake reference (AUDIT)[0] - value	** RI=Reference intake. * Reference intake of an average adult (8400kj/2000kcal).		** RI=Reference intake. * Reference intake of an average adult (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] - Quantities (AUDIT)[0] - quantity		759		759
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		181		181
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[0] - Quantities (AUDIT)[1] - uom	E14		E14	
Nutritional header (AUDIT)[1] - Nutrient code (AUDIT)	FAT		FAT	
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[1] - Nutrient value precision code (AUDIT)	APPROXIMATELY		APPROXIMATELY	

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	Master carton	Inner-Pack
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[1] - Quantities (AUDIT)[0] - quantity	9.4	9.4
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	2.7	2.7
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	9.9	9.9
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
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
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[6] - Quantities (AUDIT)[0] - quantity	14	14
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	1.5	1.5
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[7] - Quantities (AUDIT)[0] - uom	GRM	GRM
Nutritional header (AUDIT)[1] - 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 Spain	Product of Spain
Provenance statements (AUDIT)[1] - lang	fr-BE	fr-BE
Provenance statements (AUDIT)[1] - value	Produit d'Espagne	Produit d'Espagne
Provenance statements (AUDIT)[2] - lang	nl-BE	nl-BE
Provenance statements (AUDIT)[2] - value	Product van Spanje	Product van Spanje
Preparation and serving[0] - Preparation		
Instructions (AUDIT)[0] - lang	en-GB	en-GB
Preparation and serving[0] - Preparation	Cooking Instructions: Deep fry: Preheat the oil to 180 °C. Fry for 4 minutes or until golden brown.	Cooking Instructions: Deep fry: Preheat the oil to 180 °C. Fry for 4 minutes or until golden brown.
Instructions (AUDIT)[0] - value		
Preparation and serving[0] - Preparation		
Instructions (AUDIT)[1] - lang	fr-BE	fr-BE
Preparation and serving[0] - Preparation	Instructions de cuisson: À la friteuse: Préchauffer l'huile à 180 °C. Faire frire pendant 4 minutes ou jusqu'à ce qu'ils soient dorés.	Instructions de cuisson: À la friteuse: Préchauffer l'huile à 180 °C. Faire frire pendant 4 minutes ou jusqu'à ce qu'ils soient dorés.
Instructions (AUDIT)[1] - value		

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Preparation and serving[0] - Preparation Instructions (AUDIT)[2] - lang	nl-BE	nl-BE
Preparation and serving[0] - Preparation Instructions (AUDIT)[2] - value	Bereidingswijze: Frituur: Verwarm de olie voor op 180 °C. Bak 4 minuten of tot ze goudbruin zijn.	Bereidingswijze: Frituur: Verwarm de olie voor op 180 °C. Bak 4 minuten of tot ze goudbruin zijn.
Preparation and serving[0] - Preparation Type Code	DEEP_FRY	DEEP_FRY
Preparation and serving[1] - Preparation Instructions (AUDIT)[0] - lang	en-GB	en-GB
Preparation and serving[1] - Preparation Instructions (AUDIT)[0] - value	Cooking Instructions: Oven bake: Preheat the oven to 220 °C. Cook for 10-12 minutes or until golden brown.	Cooking Instructions: Oven bake: Preheat the oven to 220 °C. Cook for 10-12 minutes or until golden brown.
Preparation and serving[1] - Preparation Instructions (AUDIT)[1] - lang	fr-BE	fr-BE
Preparation and serving[1] - Preparation Instructions (AUDIT)[1] - value	Instructions de cuisson: Au four: Préchauffer le four à 220 °C. Cuire pendant 10 à 12 minutes ou jusqu'à ce qu'ils soient dorés.	Instructions de cuisson: Au four: Préchauffer le four à 220 °C. Cuire pendant 10 à 12 minutes ou jusqu'à ce qu'ils soient dorés.
Preparation and serving[1] - Preparation Instructions (AUDIT)[2] - lang	nl-BE	nl-BE
Preparation and serving[1] - Preparation Instructions (AUDIT)[2] - value	Bereidingswijze: Oven: Verwarm de oven voor op 220 °C. Bak 10-12 minuten of tot ze goudbruin zijn.	Bereidingswijze: Oven: Verwarm de oven voor op 220 °C. Bak 10-12 minuten of tot ze goudbruin zijn.
Preparation and serving[1] - Preparation Type Code	BAKE	BAKE
Preparation and serving[2] - Preparation Instructions (AUDIT)[0] - lang	en-GB	en-GB
Preparation and serving[2] - Preparation Instructions (AUDIT)[0] - value	Cooking Instructions: Air fryer: Preheat the fryer to 180 °C. Fry for 9-10 minutes or until golden brown.	Cooking Instructions: Air fryer: Preheat the fryer to 180 °C. Fry for 9-10 minutes or until golden brown.
Preparation and serving[2] - Preparation Instructions (AUDIT)[1] - lang	fr-BE	fr-BE
Preparation and serving[2] - Preparation Instructions (AUDIT)[1] - value	Instructions de cuisson: Friteuse à air: Préchauffer la friteuse à 180 °C. Faire frire pendant 9 à 10 minutes ou jusqu'à ce qu'ils soient dorés.	Instructions de cuisson: Friteuse à air: Préchauffer la friteuse à 180 °C. Faire frire pendant 9 à 10 minutes ou jusqu'à ce qu'ils soient dorés.
Preparation and serving[2] - Preparation Instructions (AUDIT)[2] - lang	nl-BE	nl-BE
Preparation and serving[2] - Preparation Instructions (AUDIT)[2] - value	Bereidingswijze: Lucht frituur: verwarm de friteuse voor op 180 °C. Bak gedurende 9-10 minuten of tot ze goudbruin zijn.	Bereidingswijze: Lucht frituur: verwarm de friteuse voor op 180 °C. Bak gedurende 9-10 minuten of tot ze goudbruin zijn.
Preparation and serving[2] - Preparation Type Code	AIR_FRY	AIR_FRY
Seasonal product indicator	FALSE	FALSE
Non-GTIN logistic unit depth/length - quantity		116.8
Non-GTIN logistic unit depth/length - uom	CMT	
Non-GTIN pallet height - quantity		174.6
Non-GTIN pallet height - uom	CMT	
Non-GTIN pallet width - quantity		75.6
Non-GTIN pallet width - uom	CMT	
Non-GTIN pallet gross weight - quantity		593.022
Non-GTIN pallet gross weight - uom	KGM	
Non-GTIN pallet stacking factor		1
Quantity of layers per non-GTIN pallet		11
Quantity of trade items per non-GTIN pallet		99
Number of units per layer in a non-GTIN pallet		9

Allergen

Chicken Nugget (FF-CDEC-002)

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	