



**FoodExpert**

FOOD EXPERT BV  
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www.orienbites.com

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



Version 2026-3-26	FF-OBCN-105 Duck spring roll	
	Inner-Pack	Master carton
GS1 item number (GTIN)	05425034130939	05425034130946
Information provider GLN	5425034130007	5425034130007
Information provider name	FOOD EXPERT BVBA	FOOD EXPERT BVBA
Product level?	BASE_UNIT_OR_EACH	CASE
Product classification code	10005771	10005771
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	Duck Spring Roll	Duck Spring Roll
Product description[0] - Language	en-GB	en-GB
Product description[1] - Product description	Frühlingsrolle von der Ente	Frühlingsrolle von der Ente
Product description[1] - Language	de-DE	de-DE
Product description[2] - Product description	Rouleaux de printemps au canard	Rouleaux de printemps au canard
Product description[2] - Language	fr-BE	fr-BE
Product description[3] - Product description	Loempia met eend	Loempia met eend
Product description[3] - Language	nl-BE	nl-BE
Brand (AUDIT)	OrienBites	OrienBites
Net content (AUDIT)[0] - Net content (AUDIT)	1	6
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 prefried pastry filled with duck meat and vegetables.	Frozen prefried pastry filled with duck meat and vegetables.
Regulated product name (AUDIT)[1] - Language	de-DE	de-DE
Regulated product name (AUDIT)[1] - Regulated product name (AUDIT)	Gefrorener vorgebraten Teig, gefüllt mit Entenfleisch und Gemüse.	Gefrorener vorgebraten Teig, gefüllt mit Entenfleisch und Gemüse.
Regulated product name (AUDIT)[2] - Language	fr-BE	fr-BE
Regulated product name (AUDIT)[2] - Regulated product name (AUDIT)	Pâte pré-frite congelée préfrit remplie de viande de canard et de légumes.	Pâte pré-frite congelée préfrit remplie de viande de canard et de légumes.
Regulated product name (AUDIT)[3] - Language	nl-BE	nl-BE
Regulated product name (AUDIT)[3] - Regulated product name (AUDIT)	Diepgevroren voorgebakken deeg gevuld met eendenvlees en groenten.	Diepgevroren voorgebakken deeg gevuld met eendenvlees en 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, bereid bevroren. Na ontdooiing niet opnieuw invriezen.	Voor het beste resultaat, bereid bevroren. Na ontdooiing 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)	Conservé à ou en dessous de -18 °C pour maintenir la qualité du produit jusqu'à la date de péremption.	Conservé 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)	Bewaaradvies: -18°C of lager om de productkwaliteit te behouden tot de aangegeven houdbaarheidsdatum.	Bewaaradvies: -18°C of lager om de productkwaliteit te behouden tot de aangegeven 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

Version 2026-3-26	FF-OBCN-105 Duck spring roll	
	Inner-Pack	Master carton
Ingredient statement (AUDIT)[0] - Ingredient statement (AUDIT)	Ingredients: Duck meat 19 %, water, WHEAT flour (GLUTEN), carrot 10 %, onion 9 %, scallion 8 %, vegetable oils (SOYBEAN, SESAME), hoisin sauce [sugar, water, salt, SOYBEAN, WHEAT flour (GLUTEN), colour (caramel), modified corn starch, acidity regulator (acetic acid), sweet potato powder, garlic, SESAME paste, spices (ginger powder, garlic powder), chili], modified tapioca starch, SOY sauce [water, SOYBEAN, WHEAT (GLUTEN), salt], sugar, spices (zanthoxylum, star anise, cinnamon, fennel, ginger), salt, potato starch.	Ingredients: Duck meat 19 %, water, WHEAT flour (GLUTEN), carrot 10 %, onion 9 %, scallion 8 %, vegetable oils (SOYBEAN, SESAME), hoisin sauce [sugar, water, salt, SOYBEAN, WHEAT flour (GLUTEN), colour (caramel), modified corn starch, acidity regulator (acetic acid), sweet potato powder, garlic, SESAME paste, spices (ginger powder, garlic powder), chili], modified tapioca starch, SOY sauce [water, SOYBEAN, WHEAT (GLUTEN), salt], sugar, spices (zanthoxylum, star anise, cinnamon, fennel, ginger), salt, potato starch.
Ingredient statement (AUDIT)[1] - Language	de-DE	de-DE
Ingredient statement (AUDIT)[1] - Ingredient statement (AUDIT)	Zutaten: Entenfleisch 19 %, Wasser, WEIZENmehl (GLUTEN), Karotte 10 %, Zwiebel 9 %, Frühlingszwiebel 8 %, Pflanzenöle (SOJABOHNEN, SESAM), Hoisin-Sauce [Zucker, Wasser, Salz, SOJABOHNEN, WEIZENmehl (GLUTEN), Farbstoff (Karamell), Modifizierte Maisstärke, Säureregulator (Essigsäure), Süßkartoffelpulver, Knoblauch, SESAMPaste, Gewürze (Ingwerpulver, Knoblauchpulver), Chili], Modifizierte Tapiokastärke, SOJAsauce [Wasser, SOJABOHNEN, WEIZEN (GLUTEN), Salz], Zucker, Gewürze (Zanthoxylum, Sternanis, Zimt, Fenchel, Ingwer), Salz, Kartoffelstärke.	Zutaten: Entenfleisch 19 %, Wasser, WEIZENmehl (GLUTEN), Karotte 10 %, Zwiebel 9 %, Frühlingszwiebel 8 %, Pflanzenöle (SOJABOHNEN, SESAM), Hoisin-Sauce [Zucker, Wasser, Salz, SOJABOHNEN, WEIZENmehl (GLUTEN), Farbstoff (Karamell), Modifizierte Maisstärke, Säureregulator (Essigsäure), Süßkartoffelpulver, Knoblauch, SESAMPaste, Gewürze (Ingwerpulver, Knoblauchpulver), Chili], Modifizierte Tapiokastärke, SOJAsauce [Wasser, SOJABOHNEN, WEIZEN (GLUTEN), Salz], Zucker, Gewürze (Zanthoxylum, Sternanis, Zimt, Fenchel, Ingwer), Salz, Kartoffelstärke.
Ingredient statement (AUDIT)[2] - Language	fr-BE	fr-BE
Ingredient statement (AUDIT)[2] - Ingredient statement (AUDIT)	Ingédients: Viande de canard 19 %, eau, farine de BLÉ (GLUTEN), carotte 10 %, oignon 9 %, oignon vert 8 %, huiles végétales (GRAINES DE SOJA, SÉSAME), sauce hoisin [sucre, eau, sel, GRAINES DE SOJA, farine de BLÉ (GLUTEN), colorant (caramel), amidon de maïs modifié, régulateur d'acidité (acide acétique), poudre de patate douce, ail, pâte de SÉSAME, épices (poudre de gingembre, ail en poudre), piment], amidon de tapioca modifié, sauce SOJA [eau, GRAINES DE SOJA, BLÉ (GLUTEN), sel], sucre, épices (zanthoxylum, anis étoilé, cannelle, fenouil, gingembre), sel, féculé de pomme de terre.	Ingédients: Viande de canard 19 %, eau, farine de BLÉ (GLUTEN), carotte 10 %, oignon 9 %, oignon vert 8 %, huiles végétales (GRAINES DE SOJA, SÉSAME), sauce hoisin [sucre, eau, sel, GRAINES DE SOJA, farine de BLÉ (GLUTEN), colorant (caramel), amidon de maïs modifié, régulateur d'acidité (acide acétique), poudre de patate douce, ail, pâte de SÉSAME, épices (poudre de gingembre, ail en poudre), piment], amidon de tapioca modifié, sauce SOJA [eau, GRAINES DE SOJA, BLÉ (GLUTEN), sel], sucre, épices (zanthoxylum, anis étoilé, cannelle, fenouil, gingembre), sel, féculé de pomme de terre.
Ingredient statement (AUDIT)[3] - Language	nl-BE	nl-BE
Ingredient statement (AUDIT)[3] - Ingredient statement (AUDIT)	Ingrediënten: Eendenvlees 19 %, water, TARWEbloem (GLUTEN), wortel 10 %, ui 9 %, bosui 8 %, plantaardige oliën (SOJABONEN, SESAM), hoïnsaus [suiker, water, zout, SOJABONEN, TARWEbloem (GLUTEN), kleurstof (karamel), gemodificeerd maïzetmeel, zuurteregelaar (azijnzuur), zoete aardappelpoeder, knoflook, SESAMPasta, specerijen (gemberpoeder, knoflookpoeder), chili], gemodificeerd tapiocazetmeel, SOJAsaus [water, SOJABONEN, TARWE (GLUTEN), zout], suiker, specerijen (zanthoxylum, steranijs, kaneel, venkel, gember), zout, aardappelzetmeel.	Ingrediënten: Eendenvlees 19 %, water, TARWEbloem (GLUTEN), wortel 10 %, ui 9 %, bosui 8 %, plantaardige oliën (SOJABONEN, SESAM), hoïnsaus [suiker, water, zout, SOJABONEN, TARWEbloem (GLUTEN), kleurstof (karamel), gemodificeerd maïzetmeel, zuurteregelaar (azijnzuur), zoete aardappelpoeder, knoflook, SESAMPasta, specerijen (gemberpoeder, knoflookpoeder), chili], gemodificeerd tapiocazetmeel, SOJAsaus [water, SOJABONEN, TARWE (GLUTEN), zout], suiker, specerijen (zanthoxylum, steranijs, kaneel, venkel, gember), zout, aardappelzetmeel.
Country of origin code[0]	CHINA	CHINA
Third party accreditation symbol on product package code (AUDIT)[0]	GREEN_DOT	GREEN_DOT
Third party accreditation symbol on product package code (AUDIT)[1]	HALAL_CERTIFICATION_SERVICES	HALAL_CERTIFICATION_SERVICES
Certification Information (AUDIT)[0] - Certification agency (AUDIT)	SGS	SGS
Certification Information (AUDIT)[0] - Certification standard (AUDIT)	BRC	BRC
Certification Information (AUDIT)[0] - Certification value (AUDIT)	1 year	1 year
Certification Information (AUDIT)[1] - Certification agency (AUDIT)	SHC	SHC
Certification Information (AUDIT)[1] - Certification standard (AUDIT)	HALAL	HALAL
Certification Information (AUDIT)[1] - Certification value (AUDIT)	3 YEARS	3 YEARS
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 Hoellaart, Belgium.	The Woods, Ildefonse Vandammestraat 5 / 7, 1560 Hoellaart, Belgium.
Contacts (AUDIT)[0] - Contact information (AUDIT)[0] - Contact method code (AUDIT)	EMAIL	EMAIL
Contacts (AUDIT)[0] - Contact information (AUDIT)[0] - Contact details (AUDIT)	info@orienbites.com	info@orienbites.com
Contacts (AUDIT)[1] - Contact method code (AUDIT)	TELEPHONE	TELEPHONE
Contacts (AUDIT)[1] - Contact details (AUDIT)	(32) 2 732 28 80	(32) 2 732 28 80
Contacts (AUDIT)[2] - Contact method code (AUDIT)	WEBSITE	WEBSITE
Contacts (AUDIT)[2] - Contact details (AUDIT)	www.orienbites.com	www.orienbites.com
Short product name[0] - Short product name	Duck Spring Roll	Duck Spring Roll
Short product name[0] - Language	en-GB	en-GB
Short product name[1] - Short product name	Frühlingsrolle von der Ente	Frühlingsrolle von der Ente
Short product name[1] - Language	de-DE	de-DE
Short product name[2] - Short product name	Rouleaux de printemps au canard	Rouleaux de printemps au canard
Short product name[2] - Language	fr-BE	fr-BE
Short product name[3] - Short product name	Loempia met eend	Loempia met eend
Short product name[3] - Language	nl-BE	nl-BE
Functional name (AUDIT)[0] - Functional name (AUDIT)	Duck Spring Roll	Duck Spring Roll
Functional name (AUDIT)[0] - Language	en-GB	en-GB
Functional name (AUDIT)[1] - Functional name (AUDIT)	Frühlingsrolle von der Ente	Frühlingsrolle von der Ente
Functional name (AUDIT)[1] - Language	de-DE	de-DE
Functional name (AUDIT)[2] - Functional name (AUDIT)	Rouleaux de printemps au canard	Rouleaux de printemps au canard

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Functional name (AUDIT)[2] - Language	fr-BE	fr-BE
Functional name (AUDIT)[3] - Functional name (AUDIT)	Loempia met eend	Loempia met eend
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-105-E	FF-OBCN-105
Additional product identification[0] - Additional product identification type code	SUPPLIER_ASSIGNED	SUPPLIER_ASSIGNED
Is Trade Item A Base Unit	TRUE	FALSE
Is trade item a despatch unit	FALSE	TRUE
Is trade item an orderable unit	FALSE	TRUE
Display type code	SDR	
Display unit indicator	TRUE	FALSE
Is trade item a variable unit	FALSE	FALSE
Depth - Depth	240	400
Depth - Unit of measure	MMT	MMT
Height - Height	50	170
Height - Unit of measure	MMT	MMT
Width - Width	190	250
Width - Unit of measure	MMT	MMT
Gross weight - Gross weight	1.09	7
Gross weight - Unit of measure	KGM	KGM
Net weight - Net weight	1	6
Net weight - Unit of measure	KGM	KGM
PackagingInformation[0] - Packaging level	1	2
PackagingInformation[0] - Packaging type code (AUDIT)	BBG	BX
PackagingInformation[0] - Packaging material[0] - Packaging material type code	PAPER_OTHER	PAPER_PAPER
PackagingInformation[0] - Packaging material[0] - Is packaging material recoverable	FALSE	FALSE
PackagingInformation[0] - Packaging material[0] - Packaging Material Quantity[0] - Packaging Material Quantity	75	455
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_PE	POLYMER_OPP
PackagingInformation[0] - Packaging material[1] - Is packaging material recoverable	FALSE	FALSE
PackagingInformation[0] - Packaging material[1] - Packaging Material Quantity[0] - Packaging Material Quantity	15	5
PackagingInformation[0] - Packaging material[1] - Packaging Material Quantity[0] - Unit of measure	GRM	GRM
PackagingInformation[0] - Packaging material[1] - Packaging material colour code reference	TRANSPARENT_OTHER	TRANSPARENT_OTHER
PackagingInformation[0] - Packaging material[1] - Packaging material classification code	FLEXIBLE	FLEXIBLE
PackagingInformation[0] - 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	19022030	19022030

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	Inner-Pack	Master carton
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
Number of servings per package(AUDIT)	50	50
Nutritional header (AUDIT)[0] - Nutritional preparation code (AUDIT)	UNPREPARED	UNPREPARED
Nutritional header (AUDIT)[0] - Nutrient basis quantity (AUDIT) - Nutrient basis quantity (AUDIT)	100	100
Nutritional header (AUDIT)[0] - Nutrient basis quantity (AUDIT) - Unit of measure (AUDIT)	GRM	GRM
Nutritional header (AUDIT)[0] - 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)	966	966
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)	220	220
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[0] - Quantities (AUDIT)[1] - Unit of measure (AUDIT)	KCAL	KCAL
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[1] - Nutrient code (AUDIT)	FAT	FAT
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[1] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[1] - Quantities (AUDIT)[0] - Quantity (AUDIT)	13	13
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)	3.1	3.1
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)	21	21
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)	3.9	3.9
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

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Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[5] - Quantities (AUDIT)[0] - Quantity (AUDIT)	3.2	3.2
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)	5.8	5.8
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)	0.61	0.61
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
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: Oven bake: Preheat the oven to 190 °C. Cook for 9-10 minutes.	Cooking Instructions: Oven bake: Preheat the oven to 190 °C. Cook for 9-10 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: Backofen: Den Backofen auf 190 °C vorheizen. 9-10 Minuten backen.	Zubereitung: Backofen: Den Backofen auf 190 °C vorheizen. 9-10 Minuten backen.
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: Au four: préchauffer le four à 190 °C. Cuire pendant 9 à 10 minutes.	Instructions de cuisson: Au four: préchauffer le four à 190 °C. Cuire pendant 9 à 10 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: Oven bakken: Verwarm de oven voor op 190 °C. Gaar 9 tot 10 minuten.	Bereidingsinstructies: Oven bakken: Verwarm de oven voor op 190 °C. Gaar 9 tot 10 minuten.
Preparation and serving (AUDIT)[0] - Preparation Type Code (AUDIT)	BAKE	BAKE
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[0] - Language	en-GB	en-GB
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[0] - Preparation Instruction (AUDIT)	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)[1] - Preparation Instructions (AUDIT)[1] - Language	de-DE	de-DE
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[1] - Preparation Instruction (AUDIT)	Zubereitung: Fritteuse: Das Öl auf 170 °C erhitzen. 3-4 Minuten frittieren.	Zubereitung: Fritteuse: Das Öl auf 170 °C erhitzen. 3-4 Minuten frittieren.
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[2] - Language	fr-BE	fr-BE
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[2] - Preparation Instruction (AUDIT)	Instructions de cuisson: À la friteuse: préchauffer l'huile à 170 °C. Cuire pendant 3 à 4 minutes.	Instructions de cuisson: À la friteuse: préchauffer l'huile à 170 °C. Cuire pendant 3 à 4 minutes.

Version 2026-3-26	FF-OBCN-105 Duck spring roll	
	Inner-Pack	Master carton
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[3] - Language	nl-BE	nl-BE
Preparation and serving (AUDIT)[1] - Preparation Instructions (AUDIT)[3] - Preparation Instruction (AUDIT)	Bereidingsinstructies: Frituren: Verwarm de olie tot 170 °C. Gaar 3- tot 4 minuten.	Bereidingsinstructies: Frituren: Verwarm de olie tot 170 °C. Gaar 3- tot 4 minuten.
Preparation and serving (AUDIT)[1] - Preparation Type Code (AUDIT)	DEEP_FRY	DEEP_FRY
Loose or Pre-Packed Code	PRE_PACKED	PRE_PACKED
Next lower level trade item[0] - GS1 item number (GTIN) child item level		05425034130939
Next lower level trade item[0] - Count of each specific product		6
Non-GTIN Logistic Unit Depth/Length - Non-GTIN Logistic Unit Depth/Length		120
Non-GTIN Logistic Unit Depth/Length - Unit of measure		CMT
Non-GTIN Logistic Unit Height - Non-GTIN Logistic Unit Height		185
Non-GTIN Logistic Unit Height - Unit of measure		CMT
Non-GTIN Logistic Unit Width - Non-GTIN Logistic Unit Width		75
Non-GTIN Logistic Unit Width - Unit of measure		CMT
Non-GTIN Logistic Unit Gross Weight - Non-GTIN Logistic Unit Gross Weight		655
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	