



FoodExpert

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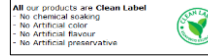


Table with columns: Version 2025-04-08, Inner-Pack, Master carton. Rows include product details like GTIN, description, ingredients, and usage instructions for Mini Yakitori - Tandoori.

Version 2025-04-08	Mini Yakitori - Tandoori (FF-OBCN-143)	
	Inner-Pack	Master carton
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	TUV	TUV
Certification Information (AUDIT)[0] - Certification standard	IFS	IFS
Certification Information (AUDIT)[0] - Certification value (AUDIT)	1 year	1 year
Short product name[0] - value	Mini Yakitori – Tandoori	Mini Yakitori – Tandoori
Short product name[0] - lang	en-GB	en-GB
Short product name[1] - value	Mini Yakitori – Tandoori	Mini Yakitori – Tandoori
Short product name[1] - lang	de-DE	de-DE
Short product name[2] - value	Mini Yakitori – Tandoori	Mini Yakitori – Tandoori
Short product name[2] - lang	fr-BE	fr-BE
Short product name[3] - value	Mini Yakitori – Tandoori	Mini Yakitori – Tandoori
Short product name[3] - lang	nl-BE	nl-BE
Functional name[0] - value	Mini Yakitori – Tandoori	Mini Yakitori – Tandoori
Functional name[0] - lang	en-GB	en-GB
Functional name[1] - value	Mini Yakitori – Tandoori	Mini Yakitori – Tandoori
Functional name[1] - lang	de-DE	de-DE
Functional name[2] - value	Mini Yakitori – Tandoori	Mini Yakitori – Tandoori
Functional name[2] - lang	fr-BE	fr-BE
Functional name[3] - value	Mini Yakitori – Tandoori	Mini Yakitori – Tandoori
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-143-E	FF-OBCN-143
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 - quantity	263.5	405
Depth - uom	MMT	MMT
Height - quantity	50	205
Height - uom	MMT	MMT
Width - quantity	190.5	275
Width - uom	MMT	MMT
Gross weight - quantity	1.08	6.935
Gross weight - uom	KGM	KGM
Net weight - quantity	1	6
Net weight - uom	KGM	KGM
PackagingInformation[0] - Packaging level	1	2
PackagingInformation[0] - Packaging type code	BBG	BX
PackagingInformation[0] - Pallet type code	11	11
PackagingInformation[0] - Packaging material[0] - Packaging material type code	PAPER_OTHER	PAPER_PAPER
PackagingInformation[0] - Packaging material[0] - Packaging Material Quantity[0] - quantity	70	450
PackagingInformation[0] - Packaging material[0] - Packaging Material Quantity[0] - uom	GRM	GRM
PackagingInformation[0] - Packaging material[0] - Packaging material colour code reference	NON_TRANSPARENT_OTHER	NON_TRANSPARENT_OTHER
PackagingInformation[0] - Packaging material[1] - Packaging material type code	POLYMER_LLDP	POLYMER_OPP
PackagingInformation[0] - Packaging material[1] - Packaging Material Quantity[0] - quantity	10	5
PackagingInformation[0] - Packaging material[1] - Packaging Material Quantity[0] - uom	GRM	GRM
PackagingInformation[0] - Packaging material[1] - Packaging material colour code reference	TRANSPARENT_OTHER	TRANSPARENT_OTHER
Packaging marked returnable indicator	FALSE	FALSE
Tax information[0] - Target market[0]	BELGIUM	BELGIUM
Tax information[0] - Tax information[0] - Tax agency code	281	281
Tax information[0] - Tax information[0] - Tax type code	VAT	VAT
Tax information[0] - Tax information[0] - Tax category code	LOW	LOW
Tax information[1] - Target market[0]	NETHERLANDS	NETHERLANDS
Tax information[1] - Tax information[0] - Tax agency code	200	200
Tax information[1] - Tax information[0] - Tax type code	VAT	VAT

Version 2025-04-08	Mini Yakitori - Tandoori (FF-OBCN-143)	
	Inner-Pack	Master carton
Tax information[1] - Tax information[0] - Tax category code	LOW	LOW
Customs classification[0] - Customs classification value	16023219	16023219
Customs classification[0] - Customs classification type code	INTRASTAT	INTRASTAT
Date on packaging[0] - Packaging date type code	BEST_BEFORE_DATE	BEST_BEFORE_DATE
Trade item lifespan per target market[0] - Target market[0]	BELGIUM	BELGIUM
Trade item lifespan per target market[0] - Target market[1]	NETHERLANDS	NETHERLANDS
Trade item lifespan per target market[0] - Lifespan - Minimum Days of Shelf Life from Production (in days)	730	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	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	463	463
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	110	110
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	2.8	2.8
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	1.3	1.3
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	2.9	2.9
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	1.2	1.2
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	0.7	0.7
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	18.7	18.7

Version 2025-04-08	Mini Yakitori - Tandoori (FF-OBCN-143)	
	Inner-Pack	Master carton
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	0.7	0.7
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 Thailand	Product of Thailand
Provenance statements (AUDIT)[1] - lang	de-DE	de-DE
Provenance statements (AUDIT)[1] - value	Erzeugnis aus Thailand	Erzeugnis aus Thailand
Provenance statements (AUDIT)[2] - lang	fr-BE	fr-BE
Provenance statements (AUDIT)[2] - value	Fabrique au Thaïlande	Fabrique au Thaïlande
Provenance statements (AUDIT)[3] - lang	nl-BE	nl-BE
Provenance statements (AUDIT)[3] - value	In Thailand geproduceerd	In Thailand geproduceerd
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[0] - lang	en-GB	en-GB
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[0] - value	Cooking Instructions: Microwave: Heat at 750W for 3-4 minutes.	Cooking Instructions: Microwave: Heat at 750W for 3-4 minutes.
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[1] - lang	de-DE	de-DE
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[1] - value	Zubereitung: Mikrowelle: Bei 750 W für 3-4 Minuten garen.	Zubereitung: Mikrowelle: Bei 750 W für 3-4 Minuten garen.
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 cuissons: Au micro-ondes: micro-ondes à 750 W pendant 3-4 minutes.	Instructions de cuissons: Au micro-ondes: micro-ondes à 750 W 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	Bereidingsinstructies: Magnetron: Gaar 3 tot 4 minuten in een magnetron op 750 watt.	Bereidingsinstructies: Magnetron: Gaar 3 tot 4 minuten in een magnetron op 750 watt.
Preparation and serving (AUDIT)[0] - Preparation Type Code	MICROWAVE	MICROWAVE
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 oven to 175 °C. Cook for 11-12 minutes.	Cooking Instructions: Oven bake: Preheat oven to 175 °C. Cook for 11-12 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	Zubereitung: Backofen: Den Backofen auf 175 °C vorheizen. 11-12 Minuten backen.	Zubereitung: Backofen: Den Backofen auf 175 °C vorheizen. 11-12 Minuten backen.
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 cuissons: Au four: Préchauffer le four à 175 °C. Cuire pendant 11-12 minutes.	Instructions de cuissons: Au four: Préchauffer le four à 175 °C. Cuire pendant 11-12 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	Bereidingsinstructies: Oven: Verwarm de oven voor op 175 °C. Gaar 11 tot 12 minuten.	Bereidingsinstructies: Oven: Verwarm de oven voor op 175 °C. Gaar 11 tot 12 minuten.
Preparation and serving (AUDIT)[1] - Preparation Type Code	BAKE	BAKE
Seasonal product indicator	FALSE	FALSE
Genetically modified declaration code	FREE_FROM	
Loose or Pre-Packed Code	PRE_PACKED	PRE_PACKED
Order quantity minimum		1
Order quantity multiple		1
Next lower level trade item[0] - GS1 item number (GTIN) child item level		05425034131608
Next lower level trade item[0] - Count of each specific product		6
Non-GTIN Logistic Unit Depth/Length - quantity		120
Non-GTIN Logistic Unit Depth/Length - uom		CMT
Non-GTIN Logistic Unit Height - quantity		80
Non-GTIN Logistic Unit Height - uom		CMT
Non-GTIN Logistic Unit Width - quantity		<200
Non-GTIN Logistic Unit Width - uom		CMT
Non-GTIN Logistic Unit Gross Weight - quantity		468.84
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		64
Number of Units per Layer in a non-GTIN Pallet		8

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	