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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 2025-2-27	FF-OBCN-141 CHICKEN KARAAGE	
	Inner-Pack	Master carton
GS1 item number (GTIN)	05425034131486	05425034131493
Information provider GLN	5425034130007	5425034130007
Information provider name	FOOD EXPERT BVBA	FOOD EXPERT BVBA
Product level?	BASE_UNIT_OR_EACH	CASE
Product classification code	10005769	10005769
Is it a consumer unit/Foodservice item?	TRUE	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] - Product description	OrienBites Chicken Karaage	OrienBites Chicken Karaage
Product description[0] - Language	en-GB	en-GB
Product description[1] - Product description	OrienBites Chicken Karaage	OrienBites Chicken Karaage
Product description[1] - Language	de-DE	de-DE
Product description[2] - Product description	OrienBites Chicken Karaage	OrienBites Chicken Karaage
Product description[2] - Language	fr-BE	fr-BE
Product description[3] - Product description	OrienBites Chicken Karaage	OrienBites Chicken Karaage
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
Regulated product name (AUDIT)[0] - Language	en-GB	en-GB
Regulated product name (AUDIT)[0] - Regulated product name (AUDIT)	Frozen breaded, marinated chicken.	Frozen breaded, marinated chicken.
Regulated product name (AUDIT)[1] - Language	de-DE	de-DE
Regulated product name (AUDIT)[1] - Regulated product name (AUDIT)	Gefrorenes paniertes, mariniertes Hähnchen	Gefrorenes paniertes, mariniertes Hähnchen
Regulated product name (AUDIT)[2] - Language	fr-BE	fr-BE
Regulated product name (AUDIT)[2] - Regulated product name (AUDIT)	Poulet pané et mariné surgelé.	Poulet pané et mariné surgelé.
Regulated product name (AUDIT)[3] - Language	nl-BE	nl-BE
Regulated product name (AUDIT)[3] - Regulated product name (AUDIT)	Bevroren gepaneerde, gemarineerde kip	Bevroren gepaneerde, gemarineerde kip
Usage instructions (AUDIT)[0] - Language	en-GB	en-GB
Usage instructions (AUDIT)[0] - 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] - 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] - 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] - Usage instruction (AUDIT)	Voor het beste resultaat, kook uit bevroren. Naontdoeing niet opnieuw invriezen.	Voor het beste resultaat, kook uit bevroren. Naontdoeing 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 aufrechtzuerhalten.	Bei oder unter -18 °C lagern, um die Produktqualität bis zum Mindesthaltbarkeitsdatum aufrechtzuerhalten.
Storage instructions (AUDIT)[2] - Language	fr-BE	fr-BE
Storage instructions (AUDIT)[2] - Storage instruction (AUDIT)	Conserver à -18 °C ou moins pour maintenir la qualité du produit jusqu'à la date de péremption.	Conserver à -18 °C ou moins pour maintenir la qualité du produit jusqu'à la date de péremption.
Storage instructions (AUDIT)[3] - Language	nl-BE	nl-BE
Storage instructions (AUDIT)[3] - Storage instruction (AUDIT)	Op een temperatuur van -18 °C of lager bewaren om de productkwaliteit te behouden tot de houdbaarheidsdatum.	Op een temperatuur van -18 °C of lager bewaren om de productkwaliteit te behouden tot de houdbaarheidsdatum.
Net content statement (AUDIT)[0] - Language	en-GB	en-GB
Net content statement (AUDIT)[0] - Net content statement (AUDIT)	1 kg (28-40 pieces)	6 kg (6 x 1 kg)
Ingredient statement (AUDIT)[0] - Language	en-GB	en-GB

Version 2025-2-27	FF-OBCN-141 CHICKEN KARAAGE	
	Inner-Pack	Master carton
Ingredient statement (AUDIT)[0] - Ingredient statement (AUDIT)	Ingredients: Chicken meat 73.5 %, SOY oil, batter powder [WHEAT flour (GLUTEN), potato starch, SOY protein isolate, salt, sugar, glucose, raising agent (sodium hydrogen carbonate, disodium pyrophosphate), colour (paprika extract)], water, coating powder {potato starch, corn starch, WHEAT flour (GLUTEN), breaded powder [WHEAT flour (GLUTEN), water, salt, SOY oil, yeast extract, sugar], salt, sugar, black pepper powder, glucose, colour (paprika extract)}, WHEAT flour (GLUTEN), potato starch, SOY sauce [water, WHEAT (GLUTEN), SOY, salt], SOY protein, ginger, WHEAT starch (GLUTEN), sugar, garlic, yeast extract, salt, white pepper.	Ingredients: Chicken meat 73.5 %, SOY oil, batter powder [WHEAT flour (GLUTEN), potato starch, SOY protein isolate, salt, sugar, glucose, raising agent (sodium hydrogen carbonate, disodium pyrophosphate), colour (paprika extract)], water, coating powder {potato starch, corn starch, WHEAT flour (GLUTEN), breaded powder [WHEAT flour (GLUTEN), water, salt, SOY oil, yeast extract, sugar], salt, sugar, black pepper powder, glucose, colour (paprika extract)}, WHEAT flour (GLUTEN), potato starch, SOY sauce [water, WHEAT (GLUTEN), SOY, salt], SOY protein, ginger, WHEAT starch (GLUTEN), sugar, garlic, yeast extract, salt, white pepper.
Ingredient statement (AUDIT)[1] - Language	de-DE	de-DE
Ingredient statement (AUDIT)[1] - Ingredient statement (AUDIT)	Zutaten: Hühnerfleisch 73,5 %, SOJAöl, Teigpulver [WEIZENmehl (GLUTEN), Kartoffelstärke, SOJAprotein Isolat, Salz, Zucker, Glukose, Treibmittel (Natriumhydrogencarbonat, Dinatriumpyrophosphat), Farbstoff (Paprikaextrakt)], Wasser, Beschichtungspulver {Kartoffelstärke, Maisstärke, WEIZENmehl (GLUTEN), Paniermischung [WEIZENmehl (GLUTEN), Wasser, Salz, SOJAöl, Hefeextrakt, Zucker], Salz, Zucker, Schwarzes Pfeffer Puder, Glukose, Farbstoff (Paprikaextrakt)}, WEIZENmehl (GLUTEN), Kartoffelstärke, SOJAsauce [Wasser, WEIZEN (GLUTEN), SOJA, Salz], SOJAeiweiß, Ingwer, WEIZENstärke (GLUTEN), Zucker, Knoblauch, Hefeextrakt, Salz, weißer Pfeffer.	Zutaten: Hühnerfleisch 73,5 %, SOJAöl, Teigpulver [WEIZENmehl (GLUTEN), Kartoffelstärke, SOJAprotein Isolat, Salz, Zucker, Glukose, Treibmittel (Natriumhydrogencarbonat, Dinatriumpyrophosphat), Farbstoff (Paprikaextrakt)], Wasser, Beschichtungspulver {Kartoffelstärke, Maisstärke, WEIZENmehl (GLUTEN), Paniermischung [WEIZENmehl (GLUTEN), Wasser, Salz, SOJAöl, Hefeextrakt, Zucker], Salz, Zucker, Schwarzes Pfeffer Puder, Glukose, Farbstoff (Paprikaextrakt)}, WEIZENmehl (GLUTEN), Kartoffelstärke, SOJAsauce [Wasser, WEIZEN (GLUTEN), SOJA, Salz], SOJAeiweiß, Ingwer, WEIZENstärke (GLUTEN), Zucker, Knoblauch, Hefeextrakt, Salz, weißer Pfeffer.
Ingredient statement (AUDIT)[2] - Language	fr-BE	fr-BE
Ingredient statement (AUDIT)[2] - Ingredient statement (AUDIT)	Ingrédients: Viande de poulet 73,5 %, huile de SOJA, poudre à pâte [farine de BLÉ (GLUTEN), fécule de pomme de terre, isolat de protéine de SOJA, sel, sucre, glucose, agent levant (carbonate acide de sodium, pyrophosphate disodique), colorant (extrait de paprika)], eau, poudre de revêtement {fécule de pomme de terre, fécule de maïs, farine de BLÉ (GLUTEN), poudre panée [farine de BLÉ (GLUTEN), eau, sel, huile de SOJA, extrait de levure, sucre], sel, sucre, poivre noir en poudre, glucose, colorant (extrait de paprika) }, farine de BLÉ (GLUTEN), fécule de pomme de terre, sauce SOJA [eau, BLÉ (GLUTEN), SOJA, sel], protéines de SOJA, gingembre, amidon de BLÉ (GLUTEN), sucre, ail, extrait de levure, sel, poivre blanc.	Ingrédients: Viande de poulet 73,5 %, huile de SOJA, poudre à pâte [farine de BLÉ (GLUTEN), fécule de pomme de terre, isolat de protéine de SOJA, sel, sucre, glucose, agent levant (carbonate acide de sodium, pyrophosphate disodique), colorant (extrait de paprika)], eau, poudre de revêtement {fécule de pomme de terre, fécule de maïs, farine de BLÉ (GLUTEN), poudre panée [farine de BLÉ (GLUTEN), eau, sel, huile de SOJA, extrait de levure, sucre], sel, sucre, poivre noir en poudre, glucose, colorant (extrait de paprika) }, farine de BLÉ (GLUTEN), fécule de pomme de terre, sauce SOJA [eau, BLÉ (GLUTEN), SOJA, sel], protéines de SOJA, gingembre, amidon de BLÉ (GLUTEN), sucre, ail, extrait de levure, sel, poivre blanc.
Ingredient statement (AUDIT)[3] - Language	nl-BE	nl-BE
Ingredient statement (AUDIT)[3] - Ingredient statement (AUDIT)	Ingrediënten: Kippenvlees 73,5 %, SOJAolie, beslagpoeder [TARWEbloem (GLUTEN), aardappelzetmeel, SOJA-eiwitisolaat, zout, suiker, glucose, rijsmiddel (natriumwaterstofcarbonaat, dinatriumpyrofosfaat), kleurstof (paprika-extract)], water, coatingpoeder {aardappelzetmeel, maïszetmeel, TARWEbloem (GLUTEN), gepaneerd poeder [TARWEbloem (GLUTEN), water, zout, SOJAolie, gist extract, suiker], zout, suiker, zwarte peper gemalen, glucose, kleurstof (paprika-extract)], TARWEbloem (GLUTEN), aardappelzetmeel, sojasaus [water, TARWE (GLUTEN), SOJA, zout], SOJA-eiwit, gember, TARWEzetmeel (GLUTEN), suiker, knoflook, gist extract, zout, witte peper.	Ingrediënten: Kippenvlees 73,5 %, SOJAolie, beslagpoeder [TARWEbloem (GLUTEN), aardappelzetmeel, SOJA-eiwitisolaat, zout, suiker, glucose, rijsmiddel (natriumwaterstofcarbonaat, dinatriumpyrofosfaat), kleurstof (paprika-extract)], water, coatingpoeder {aardappelzetmeel, maïszetmeel, TARWEbloem (GLUTEN), gepaneerd poeder [TARWEbloem (GLUTEN), water, zout, SOJAolie, gist extract, suiker], zout, suiker, zwarte peper gemalen, glucose, kleurstof (paprika-extract)], TARWEbloem (GLUTEN), aardappelzetmeel, sojasaus [water, TARWE (GLUTEN), SOJA, zout], SOJA-eiwit, gember, TARWEzetmeel (GLUTEN), suiker, knoflook, gist extract, zout, witte peper.
Country of origin code[0]	China	China
Third party accreditation symbol on product package code (AUDIT)[0]	GREEN_DOT	GREEN_DOT
Contacts (AUDIT)[0] - Contact type code (AUDIT)	CXC	CXC
Contacts (AUDIT)[0] - Contact (AUDIT)	Food Expert BV	Food Expert BV
Contacts (AUDIT)[0] - Contact GLN	5425034130007	5425034130007
Contacts (AUDIT)[0] - Address (AUDIT)	The Woods, Ildefonse Vandammestraat 5 / 7, 1560 Hoeilaart, Belgium.	The Woods, Ildefonse Vandammestraat 5 / 7, 1560 Hoeilaart, Belgium.
Contacts (AUDIT)[0] - Contact information (AUDIT)[0] - Contact method code (AUDIT)	EMAIL	EMAIL
Contacts (AUDIT)[0] - Contact information (AUDIT)[0] - Contact details (AUDIT)	info@orienbites.com	info@orienbites.com
Contacts (AUDIT)[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
Certification Information (AUDIT)[0] - Certification agency	Micron2	Micron2
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	SHC	SHC
Certification Information (AUDIT)[1] - Certification standard	HALAL	HALAL
Certification Information (AUDIT)[1] - Certification value (AUDIT)	3 years	3 years
Short product name[0] - Short product name	Chicken Karaage	Chicken Karaage
Short product name[0] - Language	en-GB	en-GB
Short product name[1] - Short product name	Chicken Karaage	Chicken Karaage
Short product name[1] - Language	de-DE	de-DE
Short product name[2] - Short product name	Chicken Karaage	Chicken Karaage
Short product name[2] - Language	fr-BE	fr-BE
Short product name[3] - Short product name	Chicken Karaage	Chicken Karaage

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Short product name[3] - Language	nl-BE	nl-BE
Functional name[0] - Functional name	Chicken Karaage	Chicken Karaage
Functional name[0] - Language	en-GB	en-GB
Functional name[1] - Functional name	Chicken Karaage	Chicken Karaage
Functional name[1] - Language	de-DE	de-DE
Functional name[2] - Functional name	Chicken Karaage	Chicken Karaage
Functional name[2] - Language	fr-BE	fr-BE
Functional name[3] - Functional name	Chicken Karaage	Chicken Karaage
Functional name[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-141-E	FF-OBCN-141
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	250	395
Depth - Unit of measure	MMT	MMT
Height - Height	60	195
Height - Unit of measure	MMT	MMT
Width - Width	185	258
Width - Unit of measure	MMT	MMT
Gross weight - Gross weight	1,04	6,745
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	BBG	BX
PackagingInformation[0] - Pallet type code	11	11
PackagingInformation[0] - Packaging material[0] - Packaging material type code	PAPER_PAPER	PAPER_PAPER
PackagingInformation[0] - Packaging material[0] - Is packaging material recoverable	FALSE	FALSE
PackagingInformation[0] - Packaging material[0] - Packaging Material Quantity[0] - Packaging Material Quantity	30	500
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[1] - Packaging material type code	POLYMER_LDPE	POLYMER_OPP
PackagingInformation[0] - Packaging material[1] - Packaging Material Quantity[0] - Packaging Material Quantity	10	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] - Packaging material[1] - Is packaging material recoverable	FALSE	FALSE
Packaging marked returnable indicator	FALSE	FALSE
Tax information per target market[0] - Target market[0]	Belgium	Belgium
Tax information per target market[0] - Tax information[0] - Tax agency code	281	281
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 agency code	200	200
Tax information per target market[1] - Tax information[0] - Tax type code	VAT	VAT

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Tax information per target market[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
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)	853	853
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)	204	204
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)	11	11
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)	2,4	2,4
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)	10	10
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)	0,5	0,5
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

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Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[5] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[5] - Quantities (AUDIT)[0] - Quantity (AUDIT)	0,7	0,7
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)	16	16
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)	1	1
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)	Product of China	Product of China
Provenance statements (AUDIT)[1] - Language	de-DE	de-DE
Provenance statements (AUDIT)[1] - Provenance statement (AUDIT)	Erzeugnis aus China	Erzeugnis aus China
Provenance statements (AUDIT)[2] - Language	fr-BE	fr-BE
Provenance statements (AUDIT)[2] - Provenance statement (AUDIT)	Fabriqué au Chine	Fabriqué au Chine
Provenance statements (AUDIT)[3] - Language	nl-BE	nl-BE
Provenance statements (AUDIT)[3] - Provenance statement (AUDIT)	In China geproduceerd	In China geproduceerd
Diet type information (AUDIT)[0] - Diet type code (AUDIT)	HALAL	HALAL
Diet type information (AUDIT)[0] - Is the diet type marked on the package?	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: Air fryer: Preheat air fryer to 180 °C. Cook for 12-13 minutes.	Cooking Instructions: Air fryer: Preheat air fryer to 180 °C. Cook for 12-13 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: Heißluftfritteuse: Die Fritteuse auf 180 °C vorheizen. 12-13 Minuten lang garen.	Zubereitung: Heißluftfritteuse: Die Fritteuse auf 180 °C vorheizen. 12-13 Minuten lang garen.
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 l'Airfryer: préchauffer la friteuse à 180 °C. Cuire 12 à 13 minutes.	Instructions de cuisson: À l'Airfryer: préchauffer la friteuse à 180 °C. Cuire 12 à 13 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: Airfryer: Verwarm de airfryer voor op 180 °C. Gaar 12 tot 13 minuten.	Bereidingsinstructies: Airfryer: Verwarm de airfryer voor op 180 °C. Gaar 12 tot 13 minuten.
Preparation and serving (AUDIT)[0] - Preparation Type Code	AIR_FRY	AIR_FRY
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: Oven bake: Preheat the oven to 180 °C. Cook for 10-12 minutes.	Cooking Instructions: Oven bake: Preheat the oven to 180 °C. Cook for 10-12 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: Backofen: Den Backofen auf 180 °C vorheizen. 10-12 Minuten backen.	Zubereitung: Backofen: Den Backofen auf 180 °C vorheizen. 10-12 Minuten backen.

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	Inner-Pack	Master carton
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: Au four: préchauffer le four à 180 °C. Cuire pendant 10 à 12 minutes.	Instructions de cuisson: Au four: préchauffer le four à 180 °C. Cuire pendant 10 à 12 minutes.
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: Oven bakken: Verwarm de oven voor op 180 °C. Gaar 10 tot 12 minuten.	Bereidingsinstructies: Oven bakken: Verwarm de oven voor op 180 °C. Gaar 10 tot 12 minuten.
Preparation and serving (AUDIT)[1] - Preparation Type Code	BAKE	BAKE
Preparation and serving (AUDIT)[2] - Preparation Instructions (AUDIT)[0] - Language	en-GB	en-GB
Preparation and serving (AUDIT)[2] - 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)[2] - Preparation Instructions (AUDIT)[1] - Language	de-DE	de-DE
Preparation and serving (AUDIT)[2] - 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)[2] - Preparation Instructions (AUDIT)[2] - Language	fr-BE	fr-BE
Preparation and serving (AUDIT)[2] - 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)[2] - Preparation Instructions (AUDIT)[3] - Language	nl-BE	nl-BE
Preparation and serving (AUDIT)[2] - 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)[2] - Preparation Type Code	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		05425034131486
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		170,4
Non-GTIN Logistic Unit Height - Unit of measure		CMT
Non-GTIN Logistic Unit Width - Non-GTIN Logistic Unit Width		80
Non-GTIN Logistic Unit Width - Unit of measure		CMT
Non-GTIN Logistic Unit Gross Weight - Non-GTIN Logistic Unit Gross Weight		510,64
Non-GTIN Logistic Unit Gross Weight - Unit of measure		KGM
Stacking Factor for non-GTIN Pallet		1
Number of Layers per non-GTIN Pallet		8
Count of This Specific Item in a Non-GTIN Logistic Unit		72
Number of Units per Layer in a non-GTIN Pallet		9

**Allergen** **FF-OBCN-141 CHICKEN KARAAGE**

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	