

FOOD EXPERT BV
The Woods, Ildefonse Vandammestraat 5 / 7,
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Email: info@orienbites.com
Website: www.orienbites.com

www.orienbites.com

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

Version 09-10-2025	FF-OBRP-069 OrienBites Gyoza - Vegetable	
	Inner-Pack	Master carton
GS1 item number (GTIN)	05425034130298	05425034130304
Information provider GLN	5425034130007	5425034130007
Information provider name	FOOD EXPERT BVBA	FOOD EXPERT BVBA
Product level?	BASE_UNIT_OR_EACH	CASE
Product classification code	10000270	10000270
Is it a consumer unit/Foodservice item?	TRUE	FALSE
In which countries will the product be sold?[0]	Belgium	Belgium
In which countries will the product be sold?[1]	Netherland	Netherland
Product description[0] - Product description	OrienBites Gyoza – Vegetable	OrienBites Gyoza – Vegetable
Product description[0] - Language	en-GB	en-GB
Product description[1] - Product description	OrienBites Gyoza – Vegetable	OrienBites Gyoza – Vegetable
Product description[1] - Language	de-DE	de-DE
Product description[2] - Product description	OrienBites Gyoza – Vegetable	OrienBites Gyoza – Vegetable
Product description[2] - Language	fr-BE	fr-BE
Product description[3] - Product description	OrienBites Gyoza – Vegetable	OrienBites Gyoza – Vegetable
Product description[3] - Language	nl-BE	nl-BE
Brand (AUDIT)	OrienBites	OrienBites
Net content (AUDIT)[0] - Net content (AUDIT)	400	4.8
Net content (AUDIT)[0] - Unit of measure (AUDIT)	GRM	KGM
Regulated product name (AUDIT)[0] - Language	en-GB	en-GB
Regulated product name (AUDIT)[0] - Regulated product name (AUDIT)	Frozen steamed dumpling filled with vegetables.	Frozen steamed dumpling filled with vegetables.
Regulated product name (AUDIT)[1] - Language	de-DE	de-DE
Regulated product name (AUDIT)[1] - Regulated product name (AUDIT)	Gefrorene gedämpfte Knödel, gefüllt mit Gemüse.	Gefrorene gedämpfte Knödel, gefüllt mit Gemüse.
Regulated product name (AUDIT)[2] - Language	fr-BE	fr-BE
Regulated product name (AUDIT)[2] - Regulated product name (AUDIT)	Dumpling cuit à la vapeur surgelé rempli de légumes.	Dumpling cuit à la vapeur surgelé rempli de légumes.
Regulated product name (AUDIT)[3] - Language	nl-BE	nl-BE
Regulated product name (AUDIT)[3] - Regulated product name (AUDIT)	Bevroren gestoomde dumpling gevuld met groenten.	Bevroren gestoomde dumpling gevuld met groenten.
Usage instructions (AUDIT)[0] - Language	en-GB	en-GB
Usage instructions (AUDIT)[0] - Consumer usage instruction (AUDIT)	For best results, cook from frozen. If defrosted, do not re-freeze.	For best results, cook from frozen. If defrosted, do not re-freeze.
Usage instructions (AUDIT)[1] - Language	de-DE	de-DE
Usage instructions (AUDIT)[1] - Consumer usage instruction (AUDIT)	Für beste Ergebnisse, das Produkt in gefrorenem Zustand zubereiten. Nach dem Auftauen nicht wieder einfrieren.	Für beste Ergebnisse, das Produkt in gefrorenem Zustand zubereiten. Nach dem Auftauen nicht wieder einfrieren.
Usage instructions (AUDIT)[2] - Language	fr-BE	fr-BE
Usage instructions (AUDIT)[2] - Consumer usage instruction (AUDIT)	Pour de meilleurs résultats, cuire à partir de produits congelés. En cas de décongélation, ne pas recongeler.	Pour de meilleurs résultats, cuire à partir de produits congelés. En cas de décongélation, ne pas recongeler.
Usage instructions (AUDIT)[3] - Language	nl-BE	nl-BE
Usage instructions (AUDIT)[3] - Consumer usage instruction (AUDIT)	Voor het beste resultaat, kook uit bevroren. Naontdooiing niet opnieuw invriezen.	Voor het beste resultaat, kook uit bevroren. Naontdooiing niet opnieuw invriezen.
Storage instructions (AUDIT)[0] - Language	en-GB	en-GB
Storage instructions (AUDIT)[0] - Storage instruction (AUDIT)	Store at or below -18 °C to maintain product quality until best before date.	Store at or below -18 °C to maintain product quality until best before date.
Storage instructions (AUDIT)[1] - Language	de-DE	de-DE
Storage instructions (AUDIT)[1] - Storage instruction (AUDIT)	Bei oder unter -18 °C lagern, um die Produktqualität bis zum Mindesthaltbarkeitsdatum zu erhalten.	Bei oder unter -18 °C lagern, um die Produktqualität bis zum Mindesthaltbarkeitsdatum zu erhalten.
Storage instructions (AUDIT)[2] - Language	fr-BE	fr-BE
Storage instructions (AUDIT)[2] - Storage instruction (AUDIT)	Conserver à ou en dessous de -18 °C pour maintenir la qualité du produit jusqu'à la date de péremption.	Conserver à ou en dessous de -18 °C pour maintenir la qualité du produit jusqu'à la date de péremption.
Storage instructions (AUDIT)[3] - Language	nl-BE	nl-BE
Storage instructions (AUDIT)[3] - Storage instruction (AUDIT)	Op een temperatuur van -18 °C of lager bewaren om de productkwaliteit 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)	19-21 PIECES 400 g	4.8 kg (12 x 400 g)
Ingredient statement (AUDIT)[0] - Language	en-GB	en-GB
Ingredient statement (AUDIT)[0] - Ingredient statement (AUDIT)	Ingredients: Vegetables 55 % (cabbage, carrot, green beans, onion), WHEAT flour (GLUTEN), water, vermicelli (corn starch, water, corn oil), wood ear mushroom, tapioca starch, vegetable oils (sunflower, SESAME), sugar, salt, white pepper.	Ingredients: Vegetables 55 % (cabbage, carrot, green beans, onion), WHEAT flour (GLUTEN), water, vermicelli (corn starch, water, corn oil), wood ear mushroom, tapioca starch, vegetable oils (sunflower, SESAME), sugar, salt, white pepper.
Ingredient statement (AUDIT)[1] - Language	de-DE	de-DE
Ingredient statement (AUDIT)[1] - Ingredient statement (AUDIT)	Zutaten: Gemüse 55 % (Kohl, Karotten, grüne Bohnen, Zwiebel), WEIZENmehl (GLUTEN), Wasser, Fadennudeln (Maisstärke, Wasser, Maisöl), Judasohr, Tapiokastärke, Pflanzenöle (Sonnenblumen, SESAM), Zucker, Salz, weißer Pfeffer.	Zutaten: Gemüse 55 % (Kohl, Karotten, grüne Bohnen, Zwiebel), WEIZENmehl (GLUTEN), Wasser, Fadennudeln (Maisstärke, Wasser, Maisöl), Judasohr, Tapiokastärke, Pflanzenöle (Sonnenblumen, SESAM), Zucker, Salz, weißer Pfeffer.
Ingredient statement (AUDIT)[2] - Language	fr-BE	fr-BE

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	Inner-Pack	Master carton
Ingredient statement (AUDIT)[2] - Ingredient statement (AUDIT)	Ingrédients: Légumes 55 % (chou, carotte, haricots verts, oignons), farine de BLÉ (GLUTEN), eau, vermicelles (amidon de maïs, eau, huile de maïs), champignon oreille de judas, amidon de tapioca, huiles végétales (tournesol, SÉSAME), sucre, sel, poivre blanc.	Ingrédients: Légumes 55 % (chou, carotte, haricots verts, oignons), farine de BLÉ (GLUTEN), eau, vermicelles (amidon de maïs, eau, huile de maïs), champignon oreille de judas, amidon de tapioca, huiles végétales (tournesol, SÉSAME), sucre, sel, poivre blanc.
Ingredient statement (AUDIT)[3] - Language	nl-BE	nl-BE
Ingredient statement (AUDIT)[3] - Ingredient statement (AUDIT)	Ingrediënten: Groenten 55 % (kool, wortel, sperziebonen, ui), TARWEbloem (GLUTEN), water, vermicelli (maïszetmeel, water, maïsolie), echt judasoor, tapiocazetmeel, plantaardige olie (zonnebloem, SESAM), suiker, zout, witte peper.	Ingrediënten: Groenten 55 % (kool, wortel, sperziebonen, ui), TARWEbloem (GLUTEN), water, vermicelli (maïszetmeel, water, maïsolie), echt judasoor, tapiocazetmeel, plantaardige olie (zonnebloem, SESAM), suiker, zout, witte peper.
Country of origin code[0]	CHINA	CHINA
Third party accreditation symbol on product package code (AUDIT)[0]	GREEN_DOT	GREEN_DOT
Certification Information (AUDIT)[0] - Certification agency	SGS	SGS
Certification Information (AUDIT)[0] - Certification standard	BRC	BRC
Certification Information (AUDIT)[0] - Certification value (AUDIT)	1 year	1 year
Contacts (AUDIT)[0] - Contact type code (AUDIT)	CXC	BZL
Contacts (AUDIT)[0] - Contact (AUDIT)	Food Expert BV	Food Expert BV
Contacts (AUDIT)[0] - Contact GLN	5425034130007	5425034130007
Contacts (AUDIT)[0] - Address (AUDIT)	The Woods, Ildefonse Vandammestraat 5 / 7, 1560 Hoeilaart, Belgium.	The Woods, Ildefonse Vandammestraat 5 / 7, 1560 Hoeilaart, Belgium.
Contacts (AUDIT)[0] - Contact information (AUDIT)[0] - Contact method code (AUDIT)	EMAIL	EMAIL
Contacts (AUDIT)[0] - Contact information (AUDIT)[0] - Contact details (AUDIT)	info@orienbites.com	info@orienbites.com
Contacts (AUDIT)[0] - Contact information (AUDIT)[1] - Contact method code (AUDIT)	TELEPHONE	TELEPHONE
Contacts (AUDIT)[0] - Contact information (AUDIT)[1] - Contact details (AUDIT)	(32) 2 732 28 80	(32) 2 732 28 80
Contacts (AUDIT)[0] - Contact information (AUDIT)[2] - Contact method code (AUDIT)	WEBSITE	WEBSITE
Contacts (AUDIT)[0] - Contact information (AUDIT)[2] - Contact details (AUDIT)	www.orienbites.com	www.orienbites.com
Short product name[0] - Short product name	Gyoza – Vegetable	Gyoza – Vegetable
Short product name[0] - Language	en-GB	en-GB
Short product name[1] - Short product name	Gyoza – Vegetable	Gyoza – Vegetable
Short product name[1] - Language	de-DE	de-DE
Short product name[2] - Short product name	Gyoza – Vegetable	Gyoza – Vegetable
Short product name[2] - Language	fr-BE	fr-BE
Short product name[3] - Short product name	Gyoza – Vegetable	Gyoza – Vegetable
Short product name[3] - Language	nl-BE	nl-BE
Functional name (AUDIT)[0] - Functional name (AUDIT)	Gyoza – Vegetable	Gyoza – Vegetable
Functional name (AUDIT)[0] - Language	en-GB	en-GB
Functional name (AUDIT)[1] - Functional name (AUDIT)	Gyoza – Gemüse	Gyoza – Gemüse
Functional name (AUDIT)[1] - Language	de-DE	de-DE
Functional name (AUDIT)[2] - Functional name (AUDIT)	Gyoza – Légumes	Gyoza – Légumes
Functional name (AUDIT)[2] - Language	fr-BE	fr-BE
Functional name (AUDIT)[3] - Functional name (AUDIT)	Gyoza – Groente	Gyoza – Groente
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-OBRP-069-E	FF-OBRP-069
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	205	400
Depth - Unit of measure	MMT	MMT
Height - Height	230	190
Height - Unit of measure	MMT	MMT
Width - Width	90	300
Width - Unit of measure	MMT	MMT
Gross weight - Gross weight	411	5.432
Gross weight - Unit of measure	GRM	KGM
Net weight - Net weight	400	4.8
Net weight - Unit of measure	GRM	KGM
PackagingInformation[0] - Packaging level	1	2
PackagingInformation[0] - Packaging type code	BG	BX

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	Inner-Pack	Master carton
PackagingInformation[0] - Packaging material[0] - Packaging material type code	POLYMER_LLDPE	PAPER_PAPER
PackagingInformation[0] - Packaging material[0] - Packaging Material Quantity[0] - Packaging Material Quantity	11	495
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] - Pallet type code		11
PackagingInformation[0] - Packaging material[1] - Packaging material type code		POLYMER_OPP
PackagingInformation[0] - Packaging material[1] - Packaging Material Quantity[0] - Packaging Material Quantity		5
PackagingInformation[0] - Packaging material[1] - Packaging Material Quantity[0] - Unit of measure		GRM
PackagingInformation[0] - Packaging material[1] - Packaging material colour code reference		TRANSPARENT_OTHER
PackagingInformation[0] - Packaging material[1] - Packaging material classification code		FLEXIBLE
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	19022099	19022099
Customs classification[0] - Customs classification type code	INTRASTAT	INTRASTAT
Date on packaging (AUDIT)[0] - Packaging date type code (AUDIT)	BEST_BEFORE_DATE	BEST_BEFORE_DATE
Trade item lifespan per target market[0] - Target market[0]	Belgium	Belgium
Trade item lifespan per target market[0] - Target market[1]	Netherlands	Netherlands
Trade item lifespan per target market[0] - Lifespan - Minimum Days of Shelf Life from Production (in days)	730	730
Trade item lifespan per target market[0] - Lifespan - Minimum days of shelf life at arrival (in days)	180	180
Nutritional header (AUDIT)[0] - Nutritional preparation code (AUDIT)	UNPREPARED	UNPREPARED
Nutritional header (AUDIT)[0] - - Nutrient basis quantity (AUDIT)	100	100
Nutritional header (AUDIT)[0] - - Unit of measure (AUDIT)	GRM	GRM
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[0] - Nutrient code (AUDIT)	ENER-	ENER-
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[0] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[0] - Quantities (AUDIT)[0] - Quantity (AUDIT)	570	570
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)	135	135
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

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Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[1] - Quantities (AUDIT)[0] - Quantity (AUDIT)	2.1	2.1
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	LESS_THAN
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[2] - Quantities (AUDIT)[0] - Quantity (AUDIT)	0.5	0.5
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)	27	27
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[3] - Quantities (AUDIT)[0] - Unit of measure (AUDIT)	GRM	GRM
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[4] - Nutrient code (AUDIT)	SUGAR-	SUGAR-
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[4] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[4] - Quantities (AUDIT)[0] - Quantity (AUDIT)	3.3	3.3
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[4] - Quantities (AUDIT)[0] - Unit of measure (AUDIT)	GRM	GRM
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[5] - Nutrient code (AUDIT)	FIBTG	FIBTG
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[5] - Nutrient value precision code (AUDIT)	APPROXIMATELY	APPROXIMATELY
Nutritional header (AUDIT)[0] - Nutrient details (AUDIT)[5] - Quantities (AUDIT)[0] - Quantity (AUDIT)	2.9	2.9
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)	3.3	3.3
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	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)	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

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	Inner-Pack	Master carton
Diet type information (AUDIT)[0] - Diet type code (AUDIT)	VEGAN	VEGAN
Diet type information (AUDIT)[0] - Is the diet type marked on the package? (AUDIT)	TRUE	TRUE
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[0] - Language	en-GB	en-GB
Preparation and serving (AUDIT)[0] - Preparation Instructions (AUDIT)[0] - Preparation Instruction (AUDIT)	Cooking Instructions: Pan Steam: Heat a spoonful of cooking oil in a non-stick pan. Place the frozen gyoza on the pan, allowing space between each piece. Cook for approx. 3 minutes until the bottom of the gyoza get slightly charred. While the pan is hot, add 100ml water in the pan (caution: oil may splash). Cover the pan and cook for approx. 5 minutes until the water has evaporated.	Cooking Instructions: Pan Steam: Heat a spoonful of cooking oil in a non-stick pan. Place the frozen gyoza on the pan, allowing space between each piece. Cook for approx. 3 minutes until the bottom of the gyoza get slightly charred. While the pan is hot, add 100ml water in the pan (caution: oil may splash). Cover the pan and cook for approx. 5 minutes until the water has evaporated.
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: Pfannendampf: Erhitzen Löffel Speiseöl in einer beschichteten Pfanne. Legen Sie den gefrorenen Gyoza auf die Pfanne, so dass zwischen jedem Stück Platz ist. Ca. 3 Minuten kochen, bis der Boden der Gyoza leicht verkohlt ist. Währenddie Pfanne heiß ist, 100 ml Wasser in die Pfanne geben (Achtung: Öl kann spritzen). DiePfanne abdecken und ca. 5 Minuten kochen, bis das Wasser verdunstet ist.	Zubereitung: Pfannendampf: Erhitzen Löffel Speiseöl in einer beschichteten Pfanne. Legen Sie den gefrorenen Gyoza auf die Pfanne, so dass zwischen jedem Stück Platz ist. Ca. 3 Minuten kochen, bis der Boden der Gyoza leicht verkohlt ist. Währenddie Pfanne heiß ist, 100 ml Wasser in die Pfanne geben (Achtung: Öl kann spritzen). DiePfanne abdecken und ca. 5 Minuten kochen, bis das Wasser verdunstet ist.
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: Poêle vapeur: Faites chauffer une cuillère d'huile dans une poêle antiadhésive. Placez le gyoza congelé sur la casserole en laissant un espace entre chaque pièce. Cuirependant env. 3 minutes jusqu'à ce que le fond du gyoza soit légèrement carbonisé. Pendant que la casserole est chaude, ajoutez 100 ml d'eau dans la casserole (attention: l'huile peut éclabousser). Couvrez la poêle et faites cuirependant env. 5 minutes jusqu'à ce que l'eau se soit évaporée.	Instructions de cuisson: Poêle vapeur: Faites chauffer une cuillère d'huile dans une poêle antiadhésive. Placez le gyoza congelé sur la casserole en laissant un espace entre chaque pièce. Cuirependant env. 3 minutes jusqu'à ce que le fond du gyoza soit légèrement carbonisé. Pendant que la casserole est chaude, ajoutez 100 ml d'eau dans la casserole (attention: l'huile peut éclabousser). Couvrez la poêle et faites cuirependant env. 5 minutes jusqu'à ce que l'eau se soit évaporée.
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: Pan stoom: Verhit een lepel bakolie voor in een pan metantiaanbaklaag. Plaats de bevroren gyoza op de pan met ruimte tussen elk stuk. Kook ongeveer 3 minuten tot dat de bodem van de gyoza licht verkoold is. Voeg, terwijl depan heet is, 100 ml water toe in de pan (voorzichtigheid: olie kan spatten). Dek de pan af enkook ongeveer 5 minuten tot het water is verdampt.	Bereidingsinstructies: Pan stoom: Verhit een lepel bakolie voor in een pan metantiaanbaklaag. Plaats de bevroren gyoza op de pan met ruimte tussen elk stuk. Kook ongeveer 3 minuten tot dat de bodem van de gyoza licht verkoold is. Voeg, terwijl depan heet is, 100 ml water toe in de pan (voorzichtigheid: olie kan spatten). Dek de pan af enkook ongeveer 5 minuten tot het water is verdampt.
Preparation and serving (AUDIT)[0] - Preparation Type Code (AUDIT)	PAN_FRY	PAN_FRY
Seasonal product indicator	FALSE	FALSE
Is trade item a service	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		05425034130298
Next lower level trade item[0] - Count of each specific product		12
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		169.4
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		285.736
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		48
Number of Units per Layer in a non-GTIN Pallet		6

Allergen — OrienBites Gyoza-Vegetable (FF-OBRP-069)

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 (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), 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