My product manager user manual

Colruyt Group Private Label

May 28, 2025

Table of Contents

1. Purpose of this user manual 6

2. Product identification 7

3. Product data 9

3.1 Section 'Product Descriptions' 9

3.1.1 Product description 9

3.1.2 Other product descriptions fields (not in tables) 10

3.1.3 Short product name* 11

3.1.4 Regulated product name 11

3.1.5 Functional name* 12

3.1.6 Additional trade item description 12

3.1.7 Taxonomy 13

3.2 Section 'Identification' 13

3.2.1 Additional product identification 14

3.2.2 Other identification fields (not in tables) 14

3.3 Section 'Content' 16

3.3.1 Net content 16

3.3.2 Net content statement 17

3.3.3 Other content fields (not in tables) 17

3.4 Section 'Dimensions' 18

3.4.1 Other dimensions fields (not in tables) 18

3.4.2 Product grade 19

3.4.3 Specific dimensions 20

3.4.3.1 Size description 20

3.5 Section 'Images and documents' 21

3.5.1 Photos and documents 21

3.6 Section 'Timings' 23

3.6.1 Other timings fields - 1 (not in tables) 23

3.6.2 Trade item lifespan per target market 23

3.6.3 Date on packaging 25

3.6.4 Other timings fields - 2 (not in tables) 25

3.7 Section 'Packaging' 26

3.7.1 Packaging Information 26

3.7.1.1 Package deposit amount per target market 28

3.7.1.2 Packaging material 28
3.7.1.2.1 Other packaging material fields - 1 (not in tables) 29
3.7.1.2.2 Packaging Material Quantity 29
3.7.1.2.3 Other packaging material fields - 2 (not in tables) 30
3.7.1.2.4 Packaging raw material 30
3.7.1.2.5 Composite material detail 31
3.7.1.3 Other packaging information fields (not in tables) 32
3.7.2 Other packaging fields (not in tables) 32
3.8 Section 'Delivery purchasing' 32
3.9 Section 'Contact information' 33
3.9.1 Contacts 33
3.9.1.1 Contact information 35
3.9.2 Other contact information fields (not in tables) 35
3.10 Section 'Nutrients' 35
3.10.1 Nutritional header 36
3.11 Section 'Allergens' 38
3.11.1 Allergens 39
3.12 Section 'Ingredients' 39
3.12.1 Ingredient statement 39
3.12.2 Non-food ingredient statement 40
3.12.3 Ingredient information 41
3.12.3.1 Other ingredient information fields - 1 (not in tables) 42
3.12.3.2 Ingredient Name 42
3.12.3.3 Other ingredient information fields - 2 (not in tables) 42
3.12.3.4 Ingredient origin 43
3.12.3.4.1 Ingredient origin declaration 44
3.12.3.5 Organic claim 45
3.12.3.6 Other ingredient information fields - 3 (not in tables) 45
3.13 Section 'Instructions for consumer' 47
3.13.1 Usage instructions 47
3.13.2 Storage instructions 47
3.13.3 Preparation and serving 48
3.13.3.1 Preparation Instructions 48
3.14 Section 'Origin' 49

3.14.1 Provenance statements 49
3.14.2 Other origin fields - 1 (not in tables) 50
3.14.3 Fish information 50
3.14.3.1 Other fish information fields (not in tables) 51
3.14.3.2 Fish catch information 51
3.14.4 Organic claim 52
3.14.4.1 Other organic claim fields (not in tables) 53
3.14.4.2 Organic certification 53
3.14.5 Other origin fields - 2 (not in tables) 54
3.14.6 Provenance Information 54
3.14.7 Other origin fields - 3 (not in tables) 55
3.14.8 Produce variety type 55
3.15 Section 'Statements/Claims' 56
3.15.1 Claims and Product information details 56
3.15.1.1 Element Claims 57
3.15.1.2 Claim description 58
3.15.1.3 Other Claims and Product information details (not in tables) 58
3.15.2 Additional legal product information 59
3.15.3 Regulatory information 59
3.15.3.1 Other information about regulatory information fields - 1 (not in tables) 60
3.15.3.2 Permit Identification 61
3.15.4 Other Statements/claims fields (not in tables) 62
3.16 Section 'Temperatures' 62
3.16.1 Other temperatures fields (not in tables) 62
3.16.2 Temperature Information 62
3.17 Section 'Taxes' 63
3.17.1 Customs classification 63
3.17.2 Tax information 64
3.18 Section 'Hierarchy' 66
3.18.1 Next lower level trade item 66
3.19 Section 'Pallet information' 66
3.20 Section 'Dangerous goods' 68
3.20.1 Safety Data Sheet Information 69
3.20.1.1 FlashPoints 69

3.20.1.2 Other Safety Data Sheet Information (not in tables) 70
3.20.1.3 Hazardous statements 70
3.20.1.4 Precautionary statement 71
3.20.2 Regulated transportation 72
3.20.2.1 Hazardous substances information 72
3.20.2.1.1 Other hazardous substances information fields (not in tables) 73
3.20.2.1.2 Hazardous information details 73
3.21 Section 'Certification' 75
3.21.1 Certification information 76
3.22 Section 'Product specific' 77
3.22.1 Other product specific fields (not in tables) 78
3.22.2 Battery details 78
3.23 Section 'health and beauty products' 79
3.23.1 Usage period after opening 79
3.24 Section 'E-commerce' 79
3.24.1 Other E-commerce fields (not in tables) 80
3.24.2 Bitterness of beer measurement 80
3.25 Section 'Colruyt private label' 81
3.25.1 Other 'Colruyt private label fields - 1 (not in tables) 81
3.25.2 Physiochemical Information 82
3.25.2.1 Physiochemical information 82
3.25.2.2 Physiochemical Characteristic Value 83
3.25.3 Microbiological Information 83
3.25.4 Modified Atmosphere Packaging Gas Composition 84
3.25.5 Other 'Colruyt Private Label' fields - 2 (not in tables) 85
3.25.6 Other Characteristics 85
3.25.7 Other 'Colruyt Private Label' fields - 3 (not in tables) 88
3.25.8 Season 88
3.25.9 Tasting Notes and other organoleptic characteristics 89
3.25.10 Other 'Colruyt Private Label fields - 4 (not in tables) 89
3.26 Section 'Others' 90
3.26.1 Additional Product Classification 90
4. Attributes per level of the logistics hierarchy 92
4.1 Attributes to be completed on base level 92
4.2 Attributes to be completed on case level 96

4.3 Attributes to be completed on pallet level 97
5. Attachments 98
5.1 Attachment 1 – Microbiological information 98

1. Purpose of this user manual

This user manual is **complementary to the documentation made available by GS1 Belgium & Luxembourg in its My Product Manager knowledge centre**, see info on this page. This user manual must be used for all products for which **Colruyt Group** needs **additional information**, i.e. our **Private Label products, national brand products that undergo processing by Colruyt Group** (e.g. cutting or baking of the products) **and potatoes, fruit, and vegetables** (including e.g. unpacked nuts and dried fruit, etc.). In it, we indicate the additional information required for these products or highlight certain fields that must also be filled in by default for other types of products.

If you would like more information on how to submit **Eco-score** related product information, you can consult the specific GS1 user guide here.

The **mandatory attributes** to be filled in are indicated by '*'. The other attributes may be mandatory depending on the product group to which your product belongs.

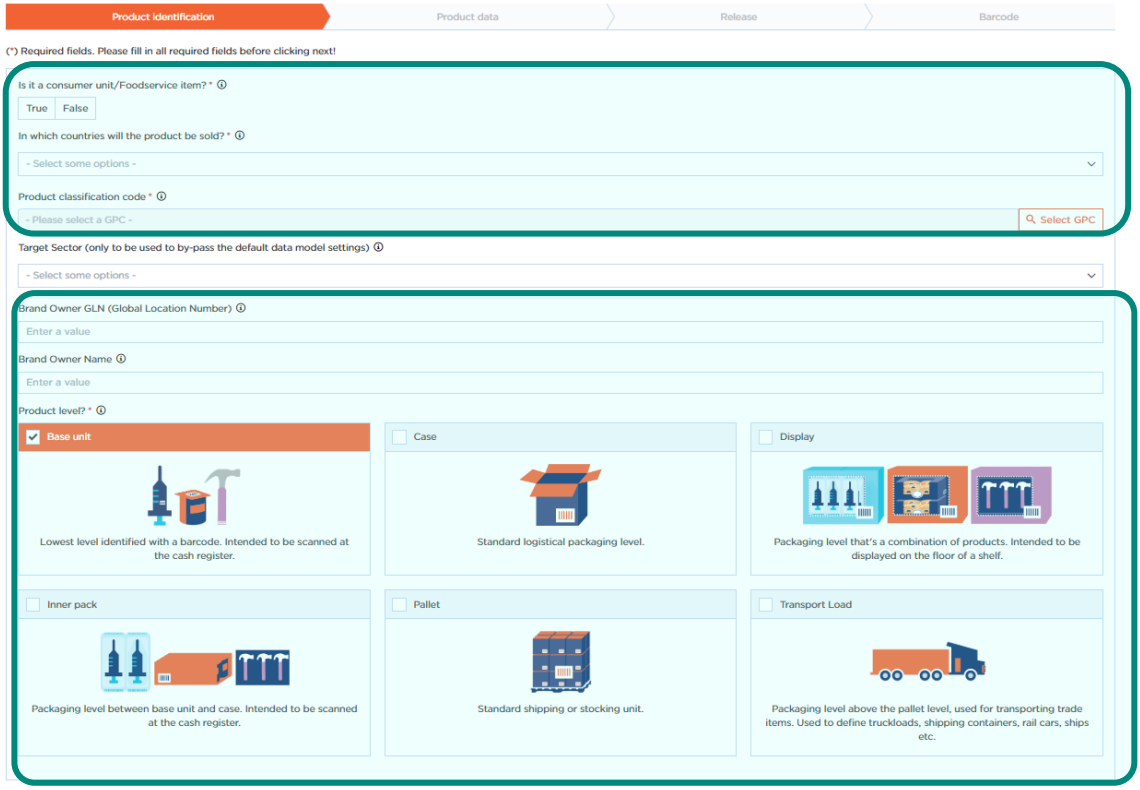
If, after reading through this user manual, you still have questions about:

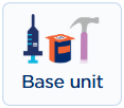
- the details of the fields to be completed → Get in touch with your contact at Colruyt Group's Quality Department
- validation errors, general operation of MPM, publication, etc. → Contact GS1 at support@gs1belu.org

We expect a **product sheet to be created for each level of the logistics hierarchy** (e.g., consumer packaging, outer packaging, and pallet), with both label information and B2B information in the consumer unit, and only B2B information in the logistics units. The attributes to be filled in each product sheet can be identified by the symbols next to the attribute names or based on these lists.

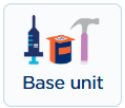
2. Product identification

Under the 'Product identification' section, you must not enter any additional specific information in relation to the information provided in the GS1 training video.



IS IT A CONSUMER UNIT/FOODSERVICE ITEM?* 

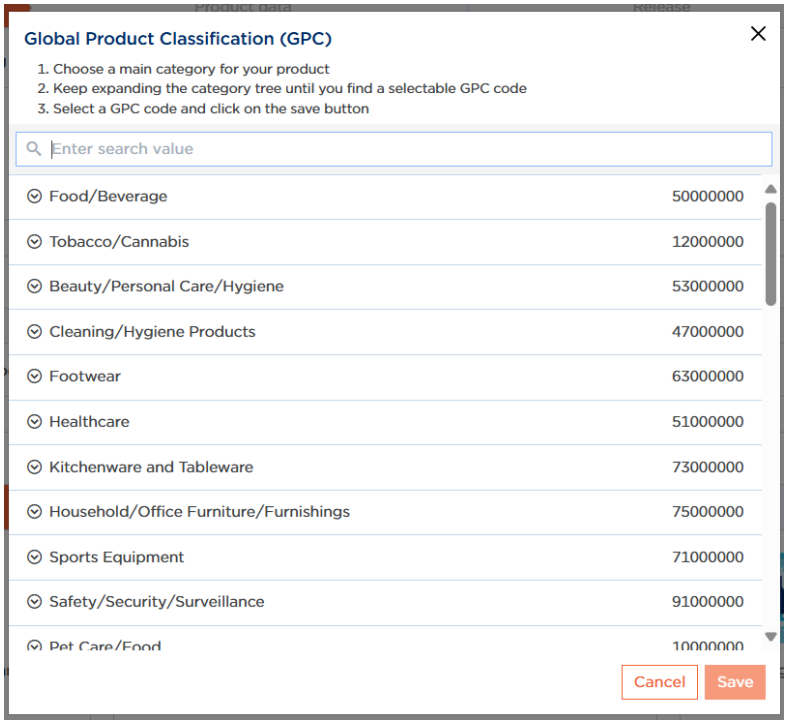
Select 'True' if you are filling in the sheet for the 'Base unit' or the 'Inner pack' (filled in at 'Product level' visible slightly lower in the above image), this concerns products that can be scanned at the checkout or that will be reprocessed by Colruyt Group.

IN WHICH COUNTRIES WILL THE PRODUCT BE SOLD?* 

Select Belgium as your product will be sold in the Belgian target market by Colruyt Group. If your product will only be sold in our Luxembourg stores, select Luxembourg.

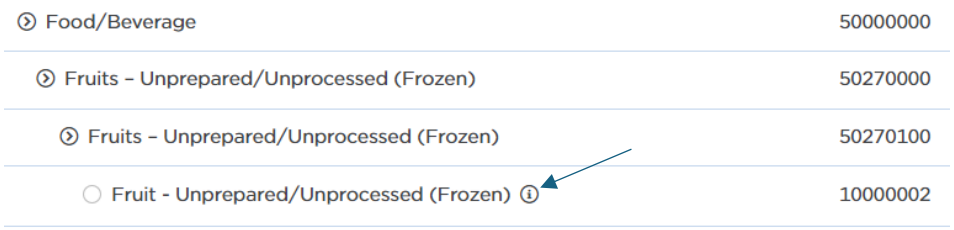
PRODUCT CLASSIFICATION CODE*

Enter the correct GPC (global product classification) code under which the product can be subdivided. To do so, click 'Select GPC' and the following screen appears:



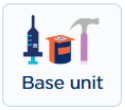
Now click the appropriate categories until you get to the right code. Confirm by clicking 'Save'.

Tip: Use the info icon to see the brick code explanation.



BRAND OWNER GLN (GLOBAL LOCATION NUMBER)*

Enter GLN 5400141000009 for Colruyt Group for Private Label products. For national brand products that Colruyt Group processes internally, you need to enter your GLN.

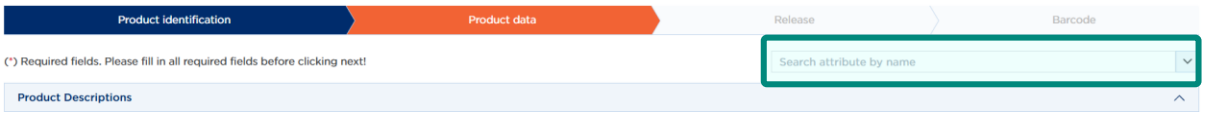
BRAND OWNER NAME* 

For Private Label products, enter 'Colruyt Group'.

PRODUCT LEVEL?*

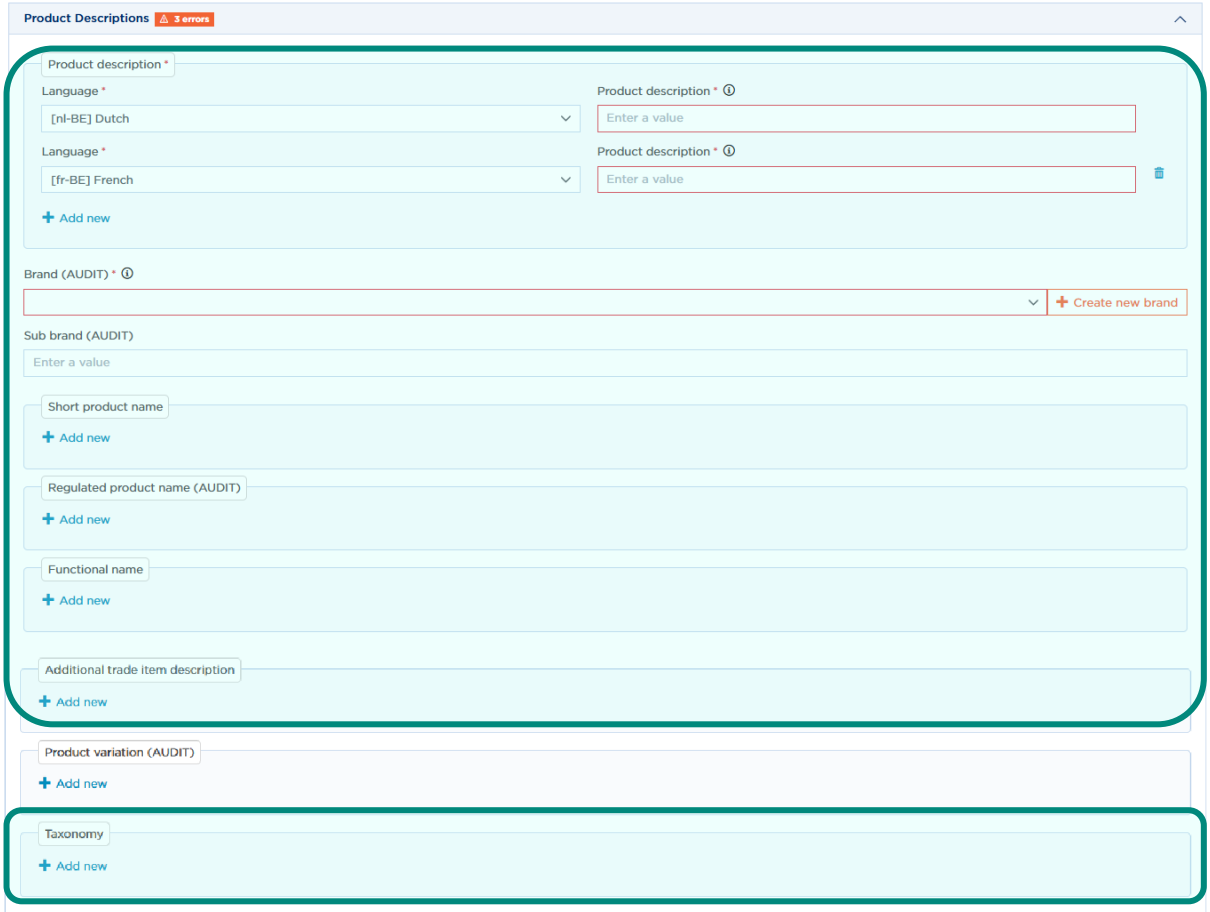
Enter the correct level for which you are completing the sheet in the logistics hierarchy.

3. Product data



The following sections discuss all the attributes/fields that need to be filled in. You can follow the order of the user manual and open the sections one by one, or you can search for a specific attribute by name using the search function at the top right of the screen.

3.1 Section 'Product Descriptions'



3.1.1 Product description

LANGUAGE - PRODUCT DESCRIPTION*

Enter a clear description of the product at least in the required languages (e.g. Dutch, French, English and German for the target market/sales in Belgium).

When specifying quantities or weights, take into account the level for which you are completing a sheet in the logistics hierarchy (e.g. for the sheet of a 4-piece pack, enter 'x4' or '4 pieces' to distinguish it from the base sheet in terms of description).

3.1.2 Other product descriptions fields (not in tables)

BRAND*

Enter your product's correct brand. You add brands by first clicking 'Create new brand' to the right of the field and then selecting it in this field. The following table provides an overview of all Colruyt Group's Private Label brands.

If your product has no brand, create the brand 'unbranded'.

Private Labels (except for wine)		
Bio-Planet	Culino	Hiron
Boni Selection	Econom	Marie Galante
Cara	Everyday	Okay
Colruyt Savoir-faire	Excellent	Porto Amuro
Colruyt Vakmanschap	Graindor	Rose Mary
Cru	Highcool	Spar
Wine brands		
Bisson	Kalamundi	Les Éperviers
Blygedacht	La Croix Fourget	Les Hauts Rocs
Cagnard	La Fanfinette	Les Trois Églises
Comte de Bredimus	La Maréchaude	Les Vanniers
Comtesses du Val	La Pastorale	Lumière du Sud
Corazon	Las Laderas	Marquis de Villon
Cordillera	Lazy Bear	Moulin De Montagnac
Cuvée Grand Prix	Le Cavalier-Roi	Parasol
Cuvée Sartre	Le Fort du Bois	Plaisir du Sud
Duc De Lerme	Le Haut-Médoc	Saviu
Estuario	Le Menaudat	Soubirac
Hage	Le Peyrat	Terrefort
Haspenhof	Le Plus de Luzanet	Vernon
Haut-Tannet	Le Pré Clos	Veuve des Lys
Hemelshof	Le Va et Vin	Vino Sentada
Il Gran Giardino	Les Bécasses	Vinocol
Jacques Cartier	Les Douves	Waratah

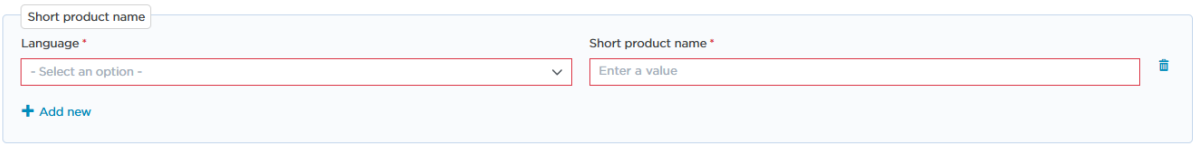
SUB BRAND

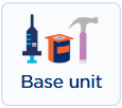
Enter the correct sub brand if applicable to the product. The following sub brands are only possible for the 'Boni Selection' brand:

- Boni Selection Bio
- Boni Selection Eco
- Boni Plan't

3.1.3 Short product name*

Click 'Add new' to access the following screen.



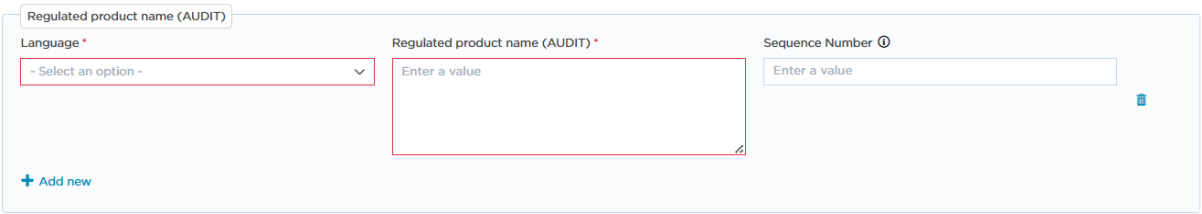
LANGUAGE – SHORT PRODUCT NAME* 

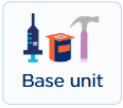
You have the option of entering a short name for the product in at least Dutch, French or English.

When specifying quantities or weights, take into account the level for which you are completing a sheet in the logistics hierarchy (e.g. for the sheet of a 4-piece pack, enter 'x4' or '4 pieces' to distinguish it from the base sheet in terms of description).

3.1.4 Regulated product name

Click 'Add new' to access the following screen.



LANGUAGE – REGULATED PRODUCT NAME 

Enter the regulated product name required for food, chemist and pet food products. This name must comply with the requirements laid down in EU labelling regulations (1169/2011) to provide non-misleading and useful information about the product. Always enter it at least in Dutch and French. If you only have one of the two translations, you can e.g. use Google Translate to enter the regulated name in the 2nd language as well.

Only enter the regulated name in this field. Other mandatory information that must be included on the packaging must be entered in other fields. For example, in the 'Provenance statement' field in the 'Origin' section or 'Additional legal product information' in the 'Statements/Claims' section.

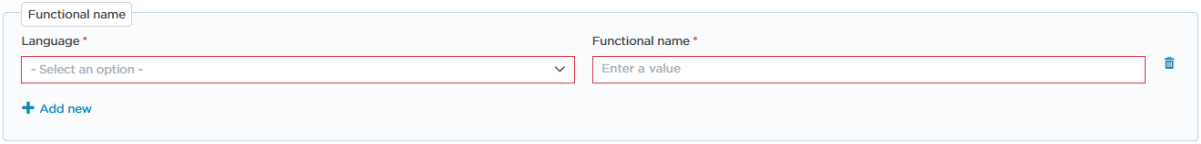
Specific points of attention:

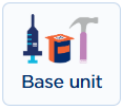
- **Meat products**: add 'cooked' - 'smoked' to the regulated product name
- **Fish products**: add 'cooked' - 'smoked' - 'raw' - 'boneless' - 'peeled' - 'gutted' to the regulated product name
- **Dairy products**: add 'contains salt' or 'does not contain salt' (butter) - the variety (Gouda, etc.) and type of cheese in the regulated product name
- **Fruit and vegetable products**: add 'seedless' - 'pitted' - 'RTE avocado' - 'tree-ripened mango' to the regulated product name

If you add multiple regulated produce names in the same language, you must also fill in the sequence number. Ensure that the sequence number of the regulated product name is the same for both the Dutch and French translations.

3.1.5 Functional name*

Click 'Add new' to access the following screen.



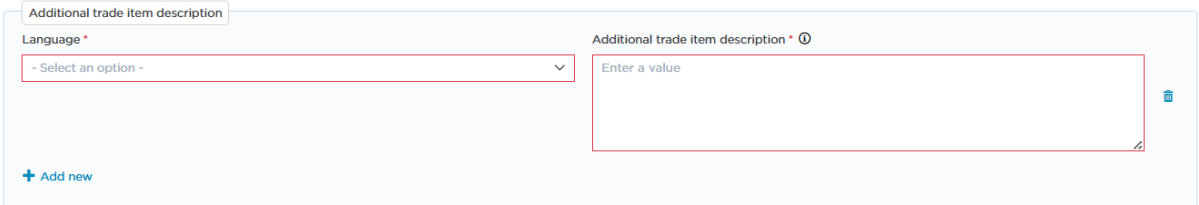
LANGUAGE – FUNCTIONAL NAME* 

Enter a functional name of the product in at least Dutch, French or English that captures the essence of the product for consumers.

Examples: Soup, Shampoo, Chewing gum, etc.

3.1.6 Additional trade item description

Click 'Add new' to access the following screen.



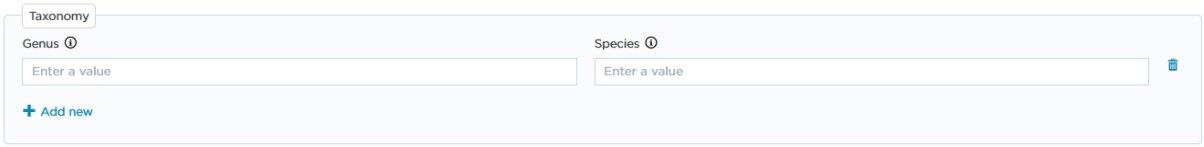
LANGUAGE – ADDITIONAL TRADE ITEM DESCRIPTION

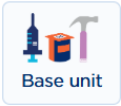
You have the option of providing an additional description of the product.

3.1.7 Taxonomy

This section should only be filled in for potatoes, fruit and vegetables, among others, and the selected GPC code determines whether or not it is visible.

Click 'Add new' to access the following screen.



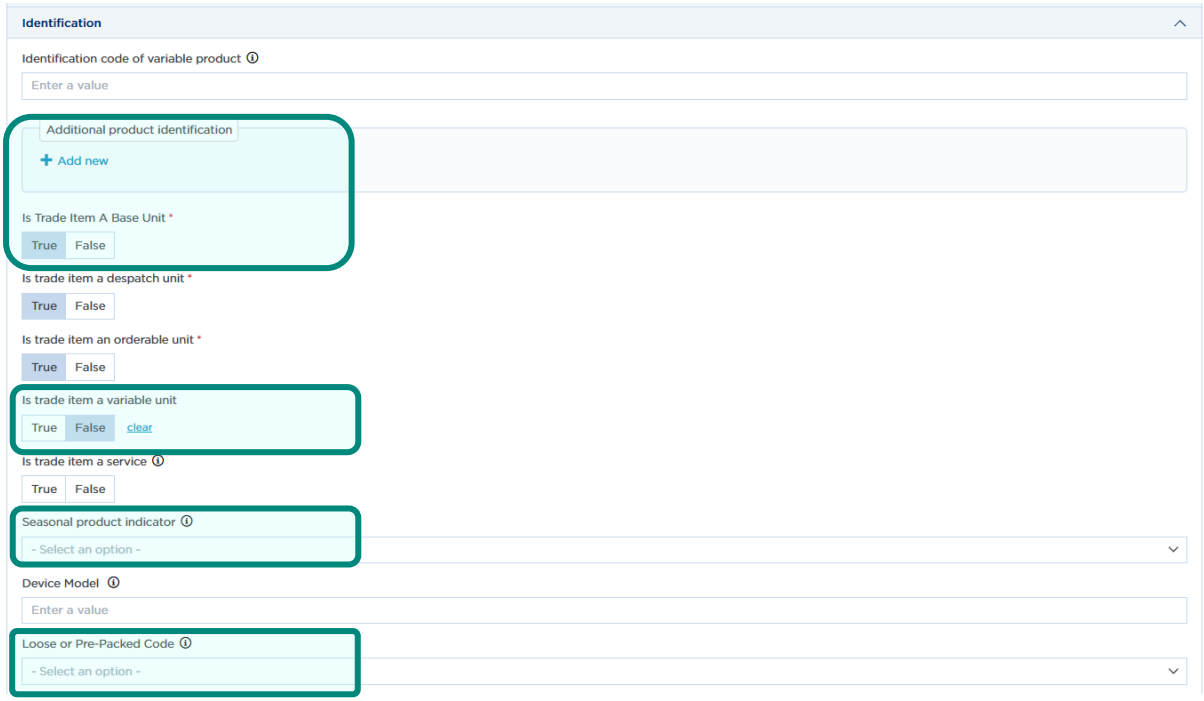
GENUS 

Enter the Latin name of the genus of the product here.

SPECIES

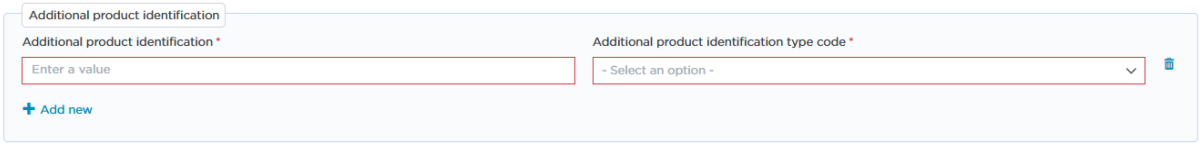
Enter the Latin name of the type of product, which comes directly below the genus.

3.2 Section 'Identification'



3.2.1 Additional product identification

Click 'Add new' to access the following screen.



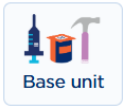
ADDITIONAL PRODUCT IDENTIFICATION

You have the option of providing an internal reference for the product.

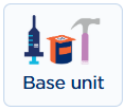
ADDITIONAL PRODUCT IDENTIFICATION TYPE CODE

Select SUPPLIER_ASSIGNED if you are including an internal reference for the product.

3.2.2 Other identification fields (not in tables)

IS TRADE ITEM A BASE UNIT* 

Select 'True' if you are filling in the sheet for the 'Base unit' (filled in at 'Product level' under 'Product identification'), select 'False' if you are filling in a sheet of a higher packaging hierarchy.

IS TRADE ITEM A VARIABLE UNIT * 

Select 'True' if the weight of the product is variable and no fixed weight is specified on the packaging. If not variable, select 'False'.

SEASONAL PRODUCT INDICATOR*

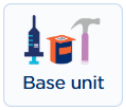
Select 'True' if the product is only available during specific periods (e.g.: seasonal). If the exact start and end dates during which the product is available are known, enter them in the 'Timings' section in the 'Consumer first availability date time' and 'End availability date time' fields. Other season-related attributes can be found under the 'Colruyt Private Label' section.

LOOSE OR PRE-PACKED CODE

If the product has a variable weight, indicate whether it is loose or pre-packed.

HAS BATCHNUMBER?*

Indicate whether there is a batch/lot number on the packaging.

BATCH NUMBER LOCATION (COLRUYT PL) 

If there is a batch/lot number on the packaging, indicate the location of the number on the packaging/product. E.g. on the front at the bottom on the left, on the lid, on the cap, on the underside, etc.

BATCH NUMBER FORMAT (COLRUYT PL)

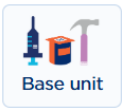
If there is a batch/lot number on the packaging, specify the format in which the number is printed on the packaging/product. E.g. '0123abc00' or 'L01234', etc.

BRAND DISTRIBUTION TRADE ITEM TYPE CODE *

Identify the product as one for which Colruyt Group requires additional information by selecting '[PRIVATE LABEL]'.

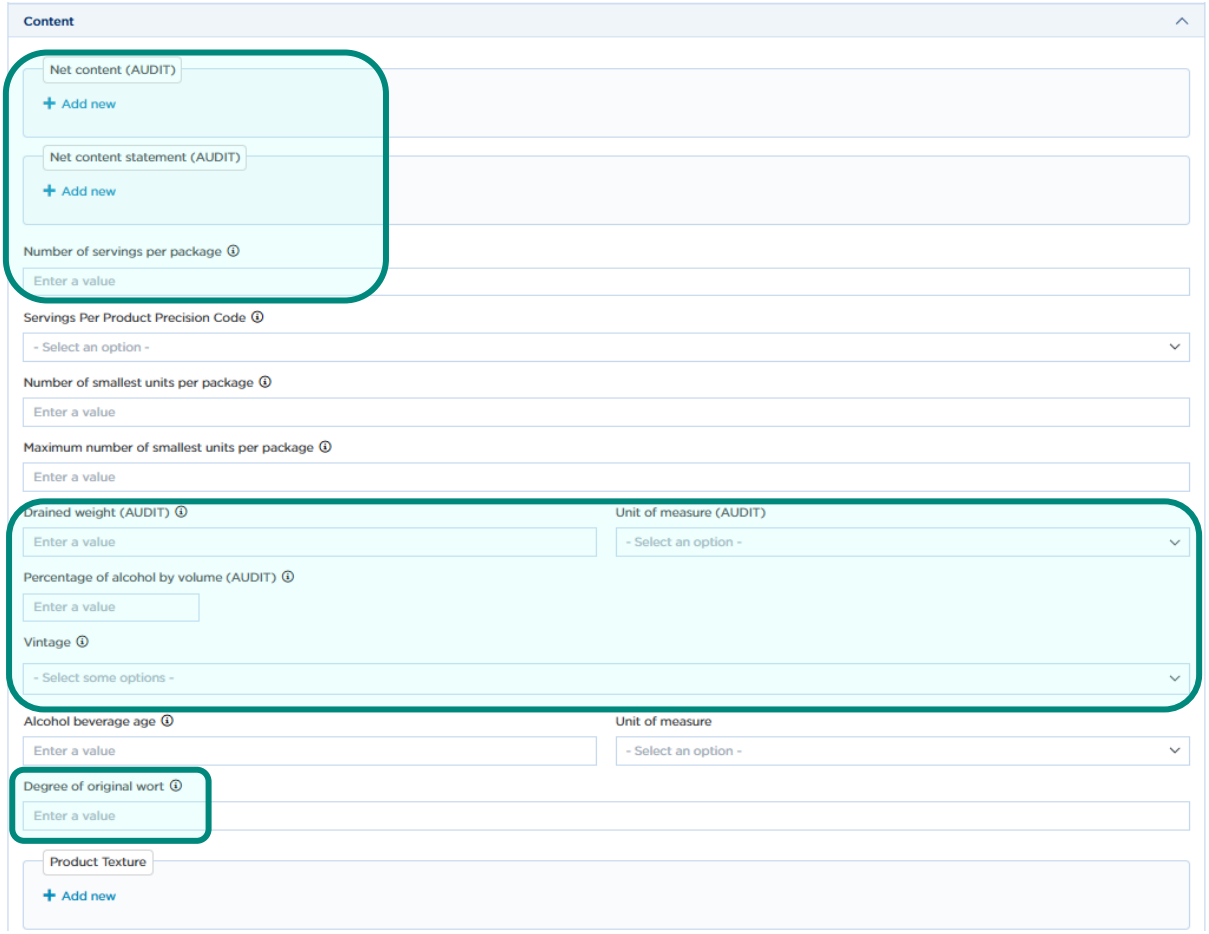
DISPLAY UNIT INDICATOR

Select 'True' if this is the sheet for a display unit or leave this attribute blank if it is not a display.

DISPLAY TYPE CODE 

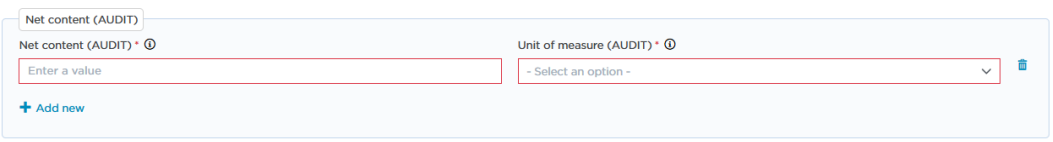
Select the correct type of display if you selected the value 'True' above under 'Display unit indicator.

3.3 Section 'Content'



3.3.1 Net content

Click 'Add new' to access the following screen.

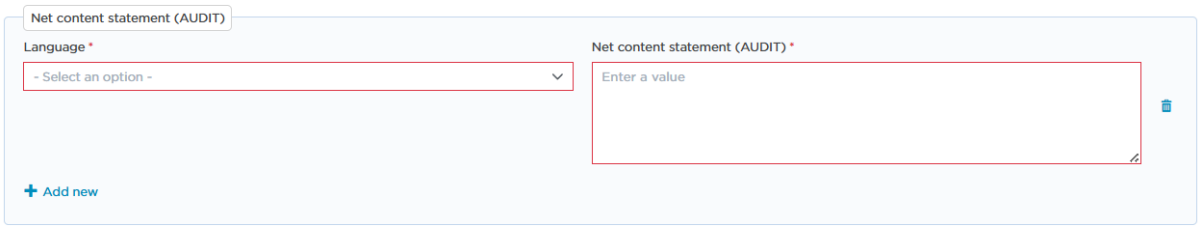


NET CONTENT – UNIT OF MEASURE* Base unit

Enter the correct net weight, volume or content in pieces of the product as stated on the physical packaging.

3.3.2 Net content statement

Click 'Add new' to access the following screen.



LANGUAGE – NET CONTENT STATEMENT Base unit

For pre-packaged products containing multiple units and complying with 76/211/EEC (E_MARK), indicate in Dutch, French or English to which unit the guarantee of accuracy and reliability of the declared content applies (= E-mark location). To the single content or combined content?

Example: 6 pack of 750 g for which a guarantee applies to the individual vs the composite unit:

- **Language:** Select the language (NL, FR or EN) in which the 'Net content statement' has been entered
- **Net content statement**
  - Guarantee applicable to the individual unit → 6*125 g
  - Guarantee applicable to the composite unit → (6*125 g)e

Specifically for bake-off products, provide the weight for both the frozen product and the baked or thawed product.

3.3.3 Other content fields (not in tables)

NUMBER OF SERVINGS PER PACKAGE Base unit

If applicable, provide the number of servings the package contains.

DRAINED WEIGHT - UNIT OF MEASURE

Enter the drained weight, with the correct measurement unit, if applicable to the product.

PERCENTAGE OF ALCOHOL BY VOLUME

For products containing alcohol, enter the correct alcohol percentage.

VINTAGE

For wine, enter the correct vintage.

DEGREE OF ORIGINAL WORT

For beer, enter the degree of the original wort (sugar, water, yeast, barley, hops, etc.) used to allocate the different types of beer to their respective tax group/beer excise duty.

3.4 Section 'Dimensions'

3.4.1 Other dimensions fields (not in tables)

For more information about which dimension to fill in and where, you can watch this video.

HEIGHT – UNIT OF MEASURE*

Enter the correct vertical dimension for the product; from the lowest to the highest point.

DEPTH – UNIT OF MEASURE*

Enter the correct dimension for the product; from the foremost to the rearmost point.

WIDTH – UNIT OF MEASURE*

Enter the correct horizontal dimension for the product; from the point at the extreme left to the point at the extreme right.

NET WEIGHT – UNIT OF MEASURE*

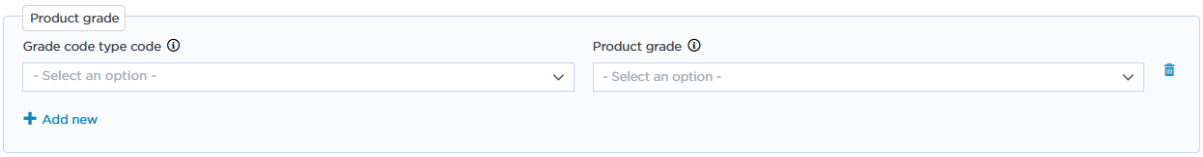
Enter the net weight (weight of the product without its packaging), together with the correct measurement unit. For example, for outer boxes, multiply the net weight of the product (base) by the number of pieces in the outer box.

GROSS WEIGHT – UNIT OF MEASURE*

Enter the gross weight (weight of the product with its packaging), along with the correct measurement unit. If you are filling in the pallet sheet, the weight of the pallet must be included.

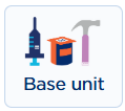
3.4.2 Product grade

Click 'Add new' to access the following screen.



GRADE CODE TYPE CODE

Select whether the quality code entered applies to a fruit and vegetable product or eggs.

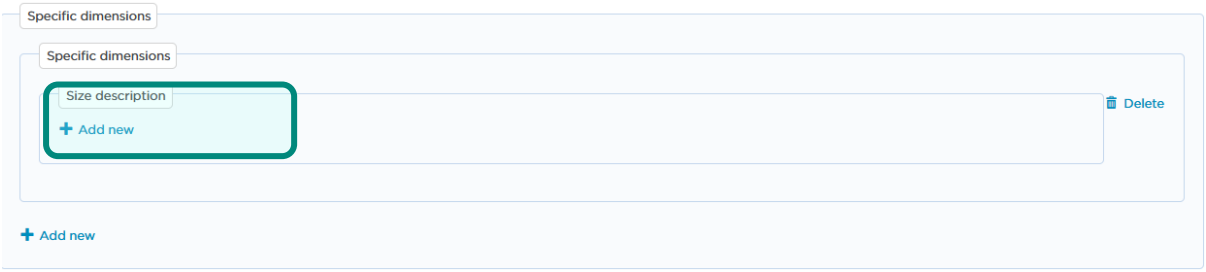
PRODUCT GRADE 

Select:

- The class applicable to the fruit or vegetable:
  - Class I - EU legislation 543/2011
  - Class II - EU legislation 543/2011
  - Class I or II - EU legislation 543/2011 > In this case, click 'Add new' twice to be able to select both classes
  - Class Extra - EU legislation 543/2011
- Egg size: S, M, L or XL

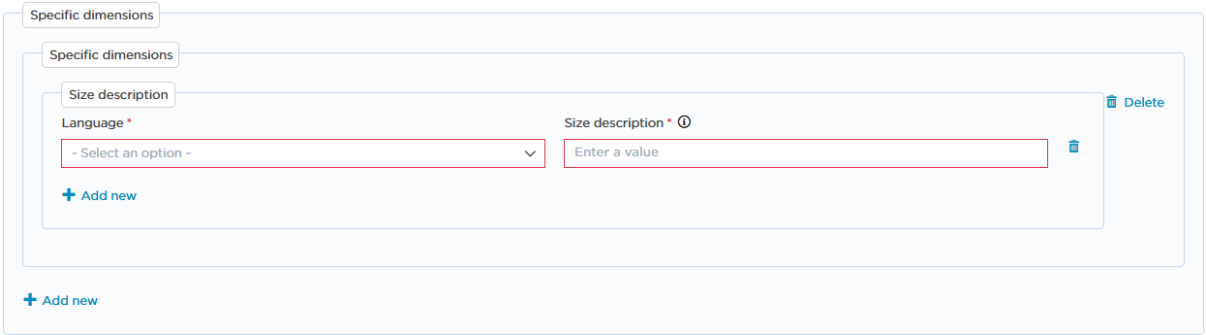
3.4.3 Specific dimensions

Click 'Add new' to access the following screen.



3.4.3.1 Size description

Click 'Add new' again to access the following screen.



LANGUAGE – SIZE DESCRIPTION

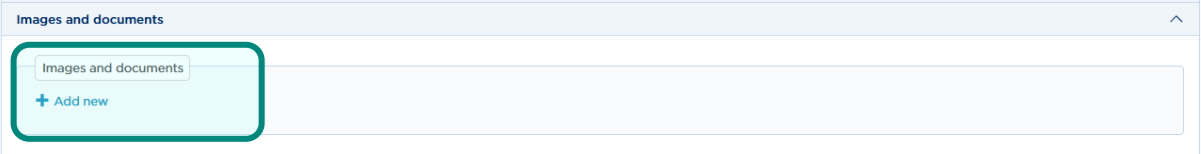
Here you enter a description of the size, calibre or dimension of the product, if necessary. If it is mixed, several can be entered. Filling in these details is mandatory if the legislation contains

information about the size of the product, e.g. in EU Regulation 543/2011 for certain fruit and vegetables.

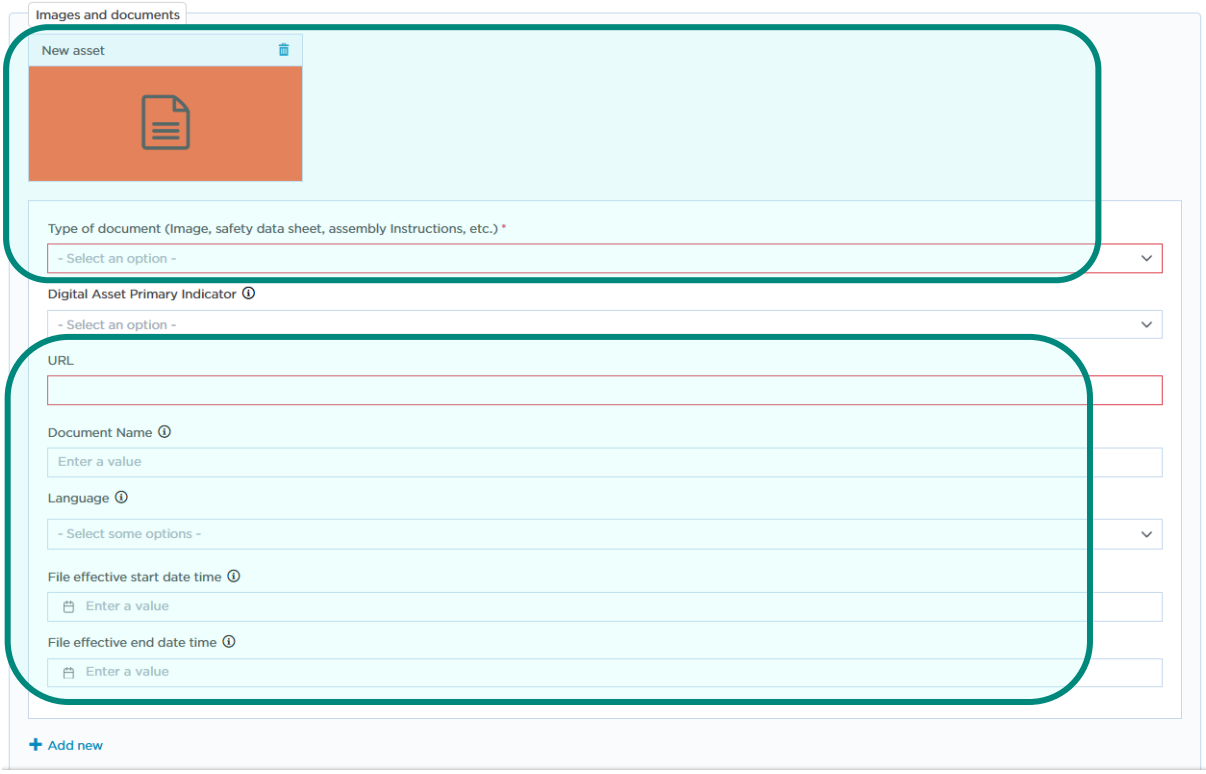
E.g. Apples: 70-80 mm, 100-120 g

3.5 Section 'Images and documents'

3.5.1 Photos and documents



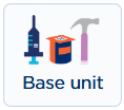
Click 'Add new' to access the following screen.



If the product is certified/accredited, you must upload the certificate here. The information about the certificate must be filled in under the 'Certification' section.

Document to be uploaded	Type of document
Product image(s) *> For private label products, a photo of the product without packaging is sufficient if the packaging is not yet available*	[PRODUCT_IMAGE]
IFS certificate	[CERTIFICATION]
BRC certificate	[CERTIFICATION]
MSC certificate	[CERTIFICATION]

ASC certificate	[CERTIFICATION]
RSPO certificate	[CERTIFICATION]
FSC certificate	[FOOD_CONTACT_CONFORMITY_CERTIFICATE]
PEFC certificate	[CERTIFICATION]
Organic certificate	[ORGANIC_CERTIFICATE]
Certificate of conformity with legislation 1223/2009	[DECLARATION_OF_CONFORMITY]
REACH declaration	[CERTIFICATION]
'No animal testing' declaration	[CERTIFICATION]
EO-Eco label	[CERTIFICATION]
SDS sheet *> To be uploaded if the product or mixture is classified as hazardous by the CLP regulation*	[SAFETY_DATA_SHEET]
Excel related to the aggregation *> To be uploaded if applicable for Non-Food products* *> Tip: Convert your Excel into a PDF because Excel files cannot be uploaded here*	[DOCUMENT]
Dossier on biodegradability *> To be uploaded if applicable for Non-Food products*	[DOCUMENT]

NEW ASSET* 

Add the document as an attachment OR note the URL (see 'URL' attribute) under which we can find the file.

TYPE OF DOCUMENT*

Select the correct type of the document or image. See the correct type in the table above in the 'Type of document' column.

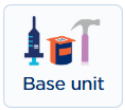
URL*

Add the document as an attachment (see 'New digital file' attribute) OR note the URL under which we can find the file.

DOCUMENT NAME*

Enter a clear name for the document or image added.

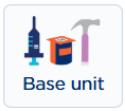
If it concerns a food safety document, the name must be exactly the same as the one you entered under 'Certificering Identificatie'Section 'Certificaat'.

LANGUAGE 

For written documents (no image), specify the language of the document.

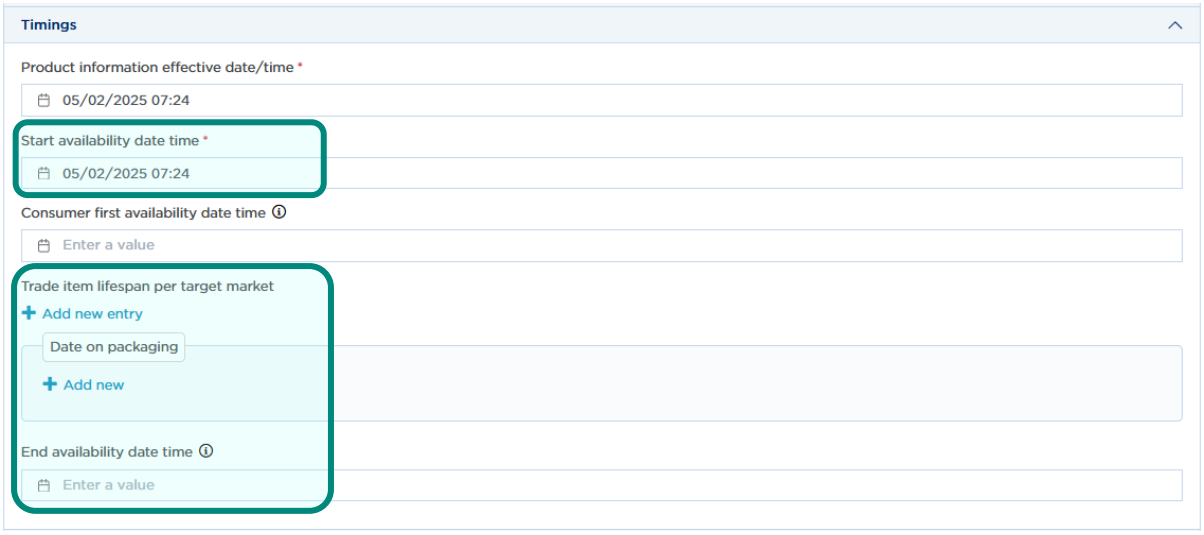
FILE EFFECTIVE START DATE TIME

Enter the date on which the external link functions and can be used.

FILE EFFECTIVE END DATE TIME 

Enter the date from which the external link expires and cannot be used.

3.6 Section 'Timings'



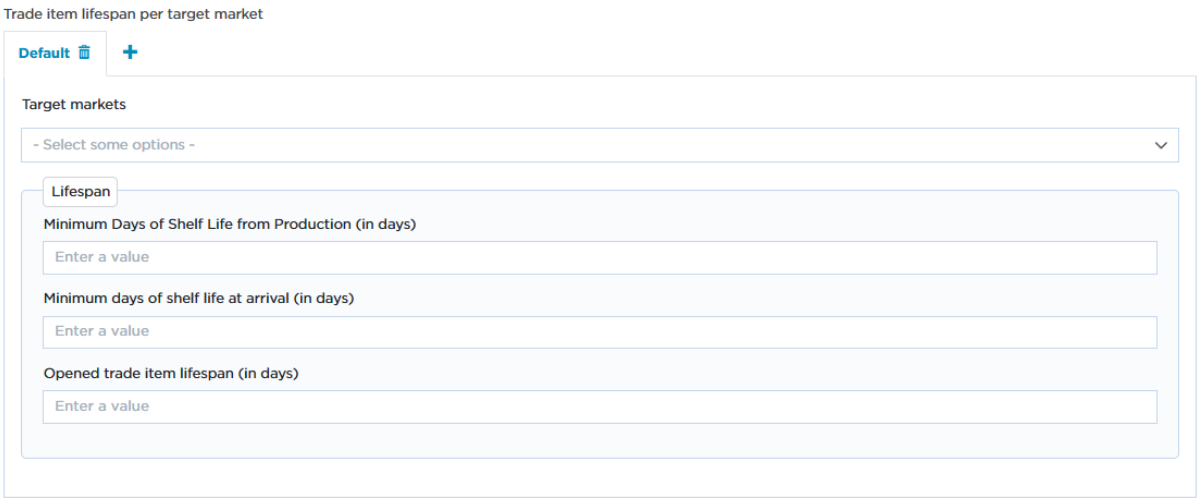
3.6.1 Other timings fields - 1 (not in tables)

START AVAILABILITY DATE TIME*

If the exact start date when the product is available is known, enter the date in this field. If not known enter the date on which you are filling in the product sheet.

3.6.2 Trade item lifespan per target market

Click 'Add new entry' to access the following screen.



Enter the correct shelf life information for each country in which the product will be sold (countries to be entered in the 'In which countries will the product be sold?' field) in 'Product identification').

TARGET MARKETS Base unit

Select the target market for which you wish to enter the shelf life information.

MINIMUM DAYS OF SHELF LIFE FROM PRODUCTION (IN DAYS) Base unit

If it concerns a product subject to a mandatory shelf life specification, indicate the number of days the product's life is guaranteed for the selected target market after production.

MINIMUM DAYS OF SHELF LIFE AT ARRIVAL (IN DAYS) Base unit

If it concerns a product subject to a mandatory shelf life specification, indicate the number of days the product's life is guaranteed for the selected target market after receipt.

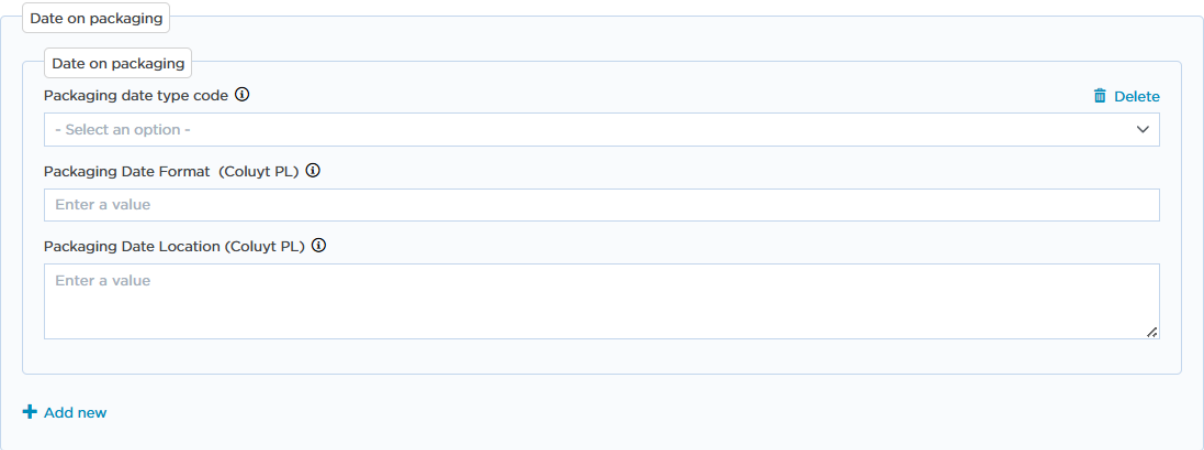
OPENED TRADE ITEM LIFESPAN (IN DAYS) Base unit

If it concerns a product subject to a mandatory shelf life specification, indicate the number of days the product's life is guaranteed for the selected target market after opening.

Not applicable to frozen products, but applicable to chilled products, and those in tins and jars.

3.6.3 Date on packaging

Click 'Add new' to access the following screen.



PACKAGING DATE TYPE CODE Base unit

Indicate which type of dates will be listed on the packaging. E.g. Best before date, Use by date, Packaging date, etc.

PACKAGING DATE FORMAT (COLRUYT PL) Base unit

Specify the format in which the selected type of date will be listed on the package.

E.g. DD/MM/YYYY (e.g. 16/01/2026)

PACKAGING DATE LOCATION (COLRUYT PL) Base unit

Specify where the selected type of date will be added to the packaging.

E.g. See cap, see lid, see underside, etc.

3.6.4 Other timings fields - 2 (not in tables)

END AVAILABILITY DATE TIME* Base unit

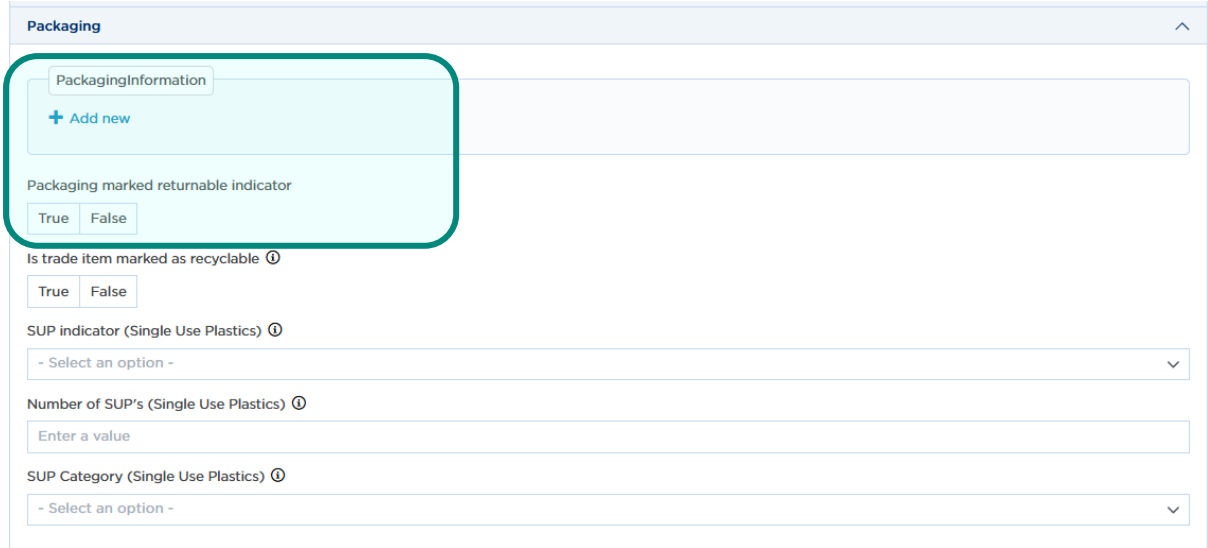
If the exact end date when the product ceases to be available is known, enter the date in this field.

3.7 Section 'Packaging'

See also this link for more information about entering packaging information in My Product Manager. Via this page, among other things, you can click through to an online video training session, focusing specifically on entering packaging attributes.

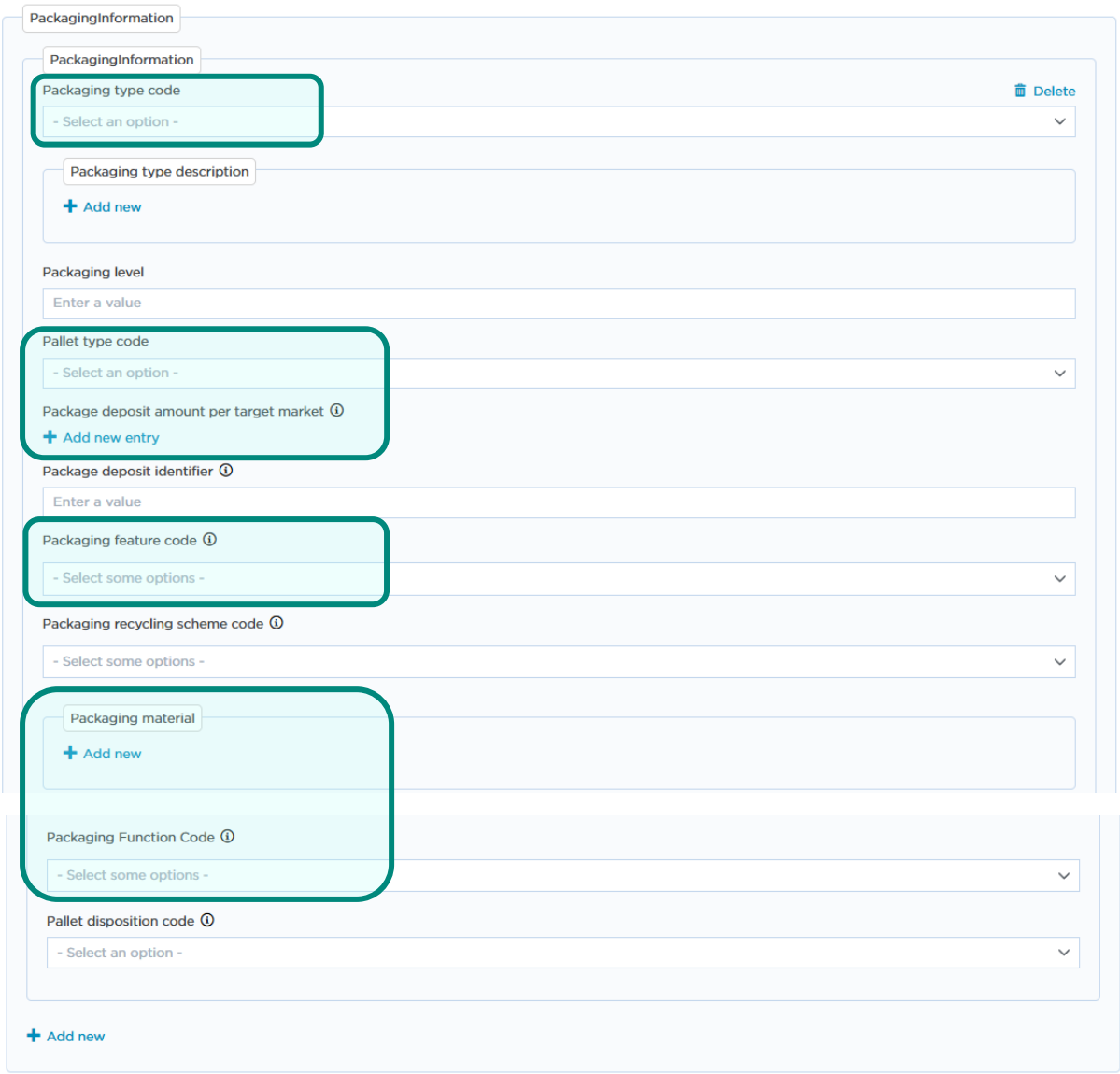
Packaging information is also relevant for calculating the Eco-score. The specific user manual on this subject can be accessed via this link.

Below you can find the specific attributes that Colruyt Group needs to fill in.



3.7.1 Packaging Information

Click 'Add new' to access the following screen.



PACKAGING TYPE CODE

Select the correct packaging type. See the guidelines for choosing the correct packaging type on this page.

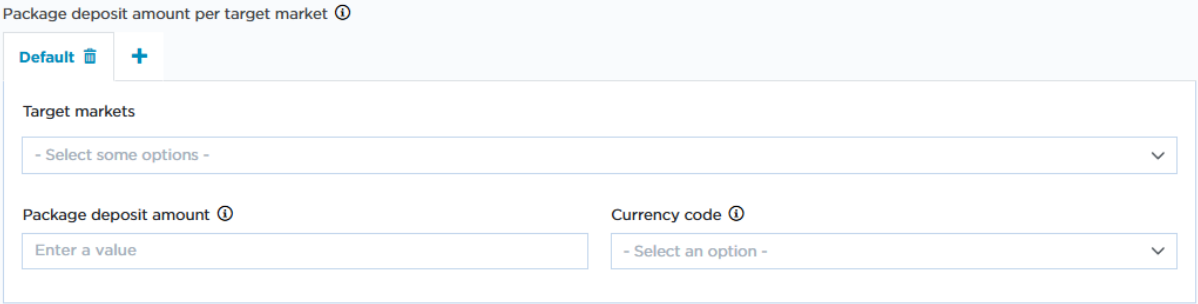
PALLET TYPE CODE

Select the correct pallet type if the product is delivered on a pallet. This field may only be filled in the sheet at the highest level in the logistics hierarchy.

3.7.1.1 Package deposit amount per target market

The fields below are to be filled in only if a deposit is applicable to the packaging of the product.

Click 'Add new entry' to access the following screen.



TARGET MARKETS

Select the country for which you wish to enter a value.

PACKAGE DEPOSIT AMOUNT – CURRENCY CODE

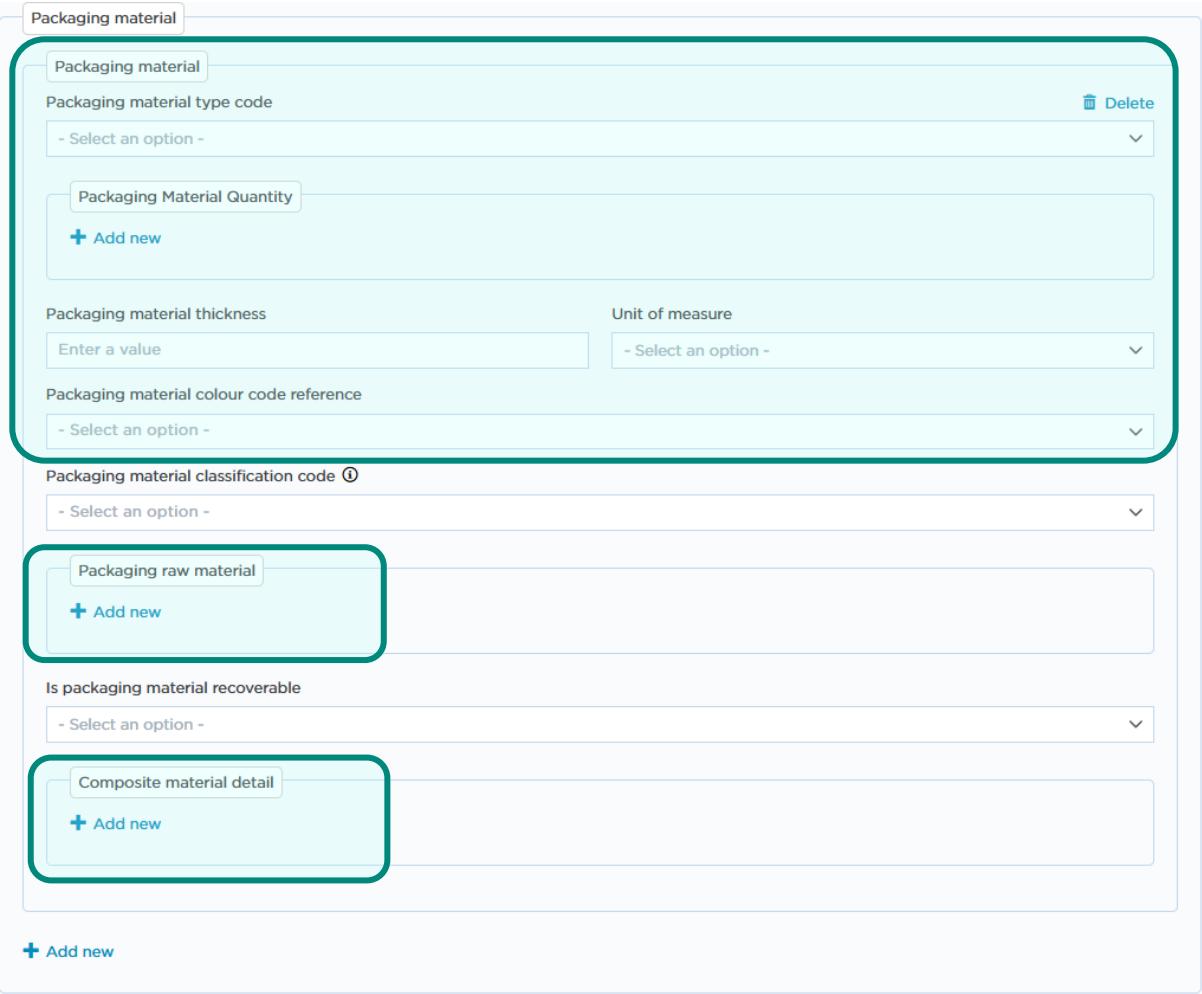
Enter the correct value for reusable packaging, and the corresponding currency.

PACKAGING FEATURE CODE

Select the properties of the product's packaging.

3.7.1.2 Packaging material

Click 'Add new' to access the following screen.



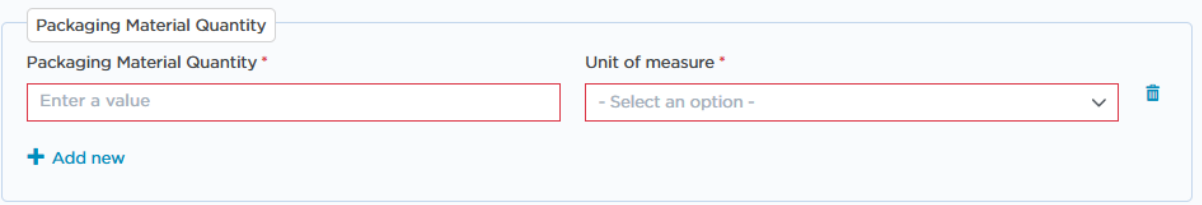
3.7.1.2.1 Other packaging material fields - 1 (not in tables)

PACKAGING MATERIAL TYPE CODE

Select the correct packaging material that makes up your product's packaging.

3.7.1.2.2 Packaging Material Quantity

Click 'Add new' to access the following screen.



PACKAGING MATERIAL QUANTITY – UNIT OF MEASURE

Enter the weight of the packaging consisting of the selected packaging material.

3.7.1.2.3 Other packaging material fields - 2 (not in tables)

PACKAGING MATERIAL THICKNESS – UNIT OF MEASURE

Specify the thickness of the packaging by entering/selecting both the value and the measurement unit (e.g. millimetre).

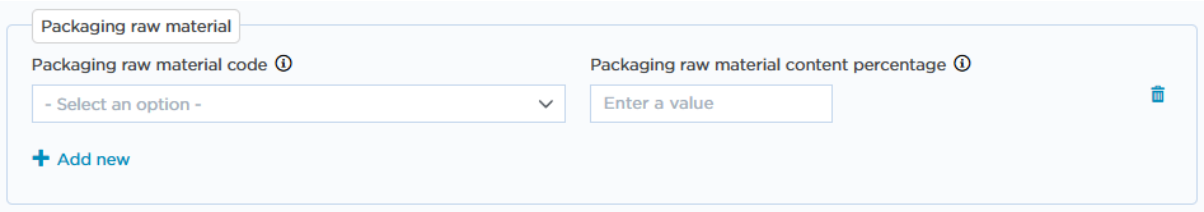
PACKAGING MATERIAL COLOUR CODE REFERENCE

Indicate whether the packaging is transparent or not combined with the correct colour code of the packaging.

Be sure to enter the material colour code correctly for the packaging material code = POLYMER_PET. This information is needed to calculate the Eco-score correctly.

3.7.1.2.4 Packaging raw material

Click 'Add new' to access the following screen.



PACKAGING RAW MATERIAL CODE

Specify the type of raw or recycled material from which the packaging material is made.

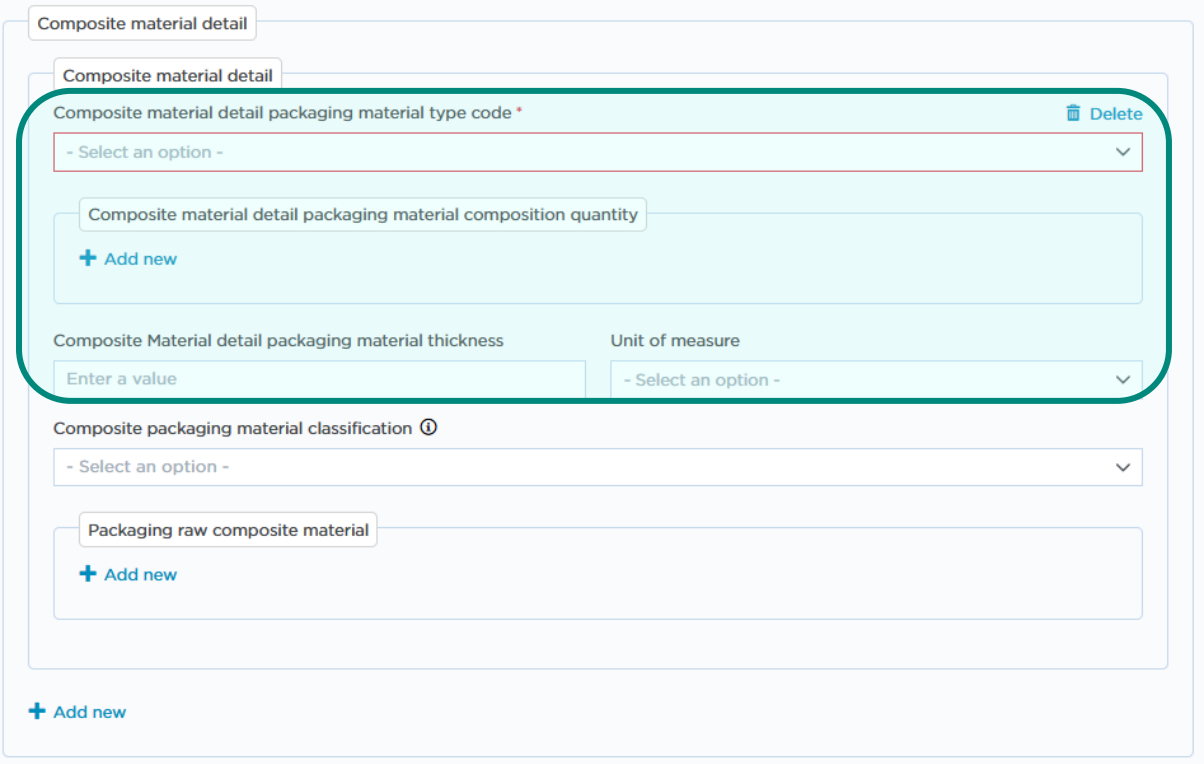
PACKAGING RAW MATERIAL CONTENT PERCENTAGE

Enter the percentage of the type of raw material from which the packaging material is made.

3.7.1.2.5 Composite material detail

Only to be completed if the packaging material consists of several materials.

Click 'Add new' to access the following screen.

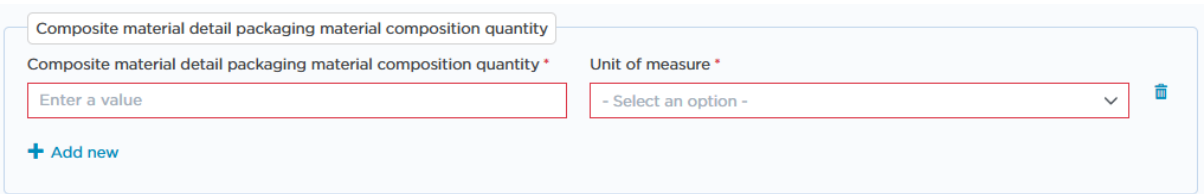


COMPOSITE MATERIAL DETAIL PACKAGING MATERIAL TYPE CODE

Select the material that makes up the composite packaging material.

COMPOSITE MATERIAL DETAIL PACKAGING MATERIAL COMPOSITION QUANTITY - UNIT OF MEASURE

Click 'Add new' to access the following screen.



Enter the weight of the composite packaging material consisting of the selected material.

COMPOSITE MATERIAL DETAIL PACKAGING MATERIAL THICKNESS – UNIT OF MEASURE Base unit

Specify the thickness of the material in the composite packaging by entering/selecting both the value and the measurement unit (e.g. millimetre).

3.7.1.3 Other packaging information fields (not in tables)

PACKAGING FUNCTION CODE Base unit

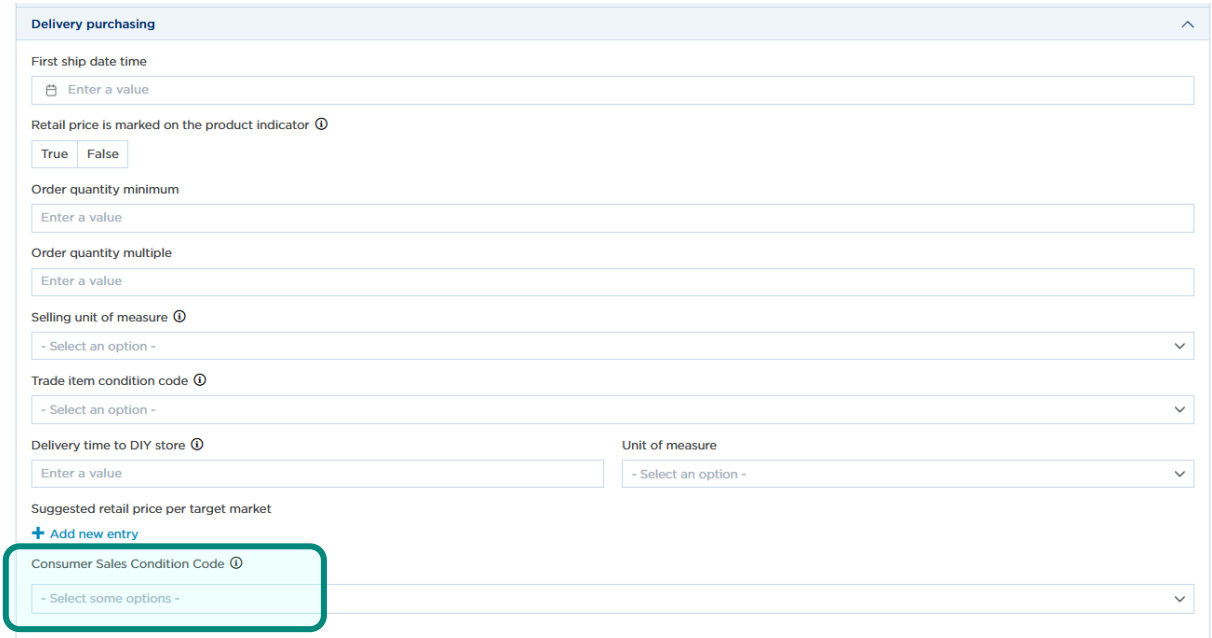
If the composition of the gases in the packaging (MAP Modified Atmosphere Packaging) has been modified to extend the shelf life and quality of food products, this must be specified here by selecting '[MODIFIED_ATMOSPHERE]'. The composition of the gas and the corresponding % must be entered in the 'Modified Atmosphere Packaging Gas Composition' field in the 'Colruyt Private Label' section.

3.7.2 Other packaging fields (not in tables)

PACKAGING MARKED RETURNABLE INDICATOR Base unit Case

Specify whether the packaging is reusable or not, with or without a returnable deposit.

3.8 Section 'Delivery purchasing'



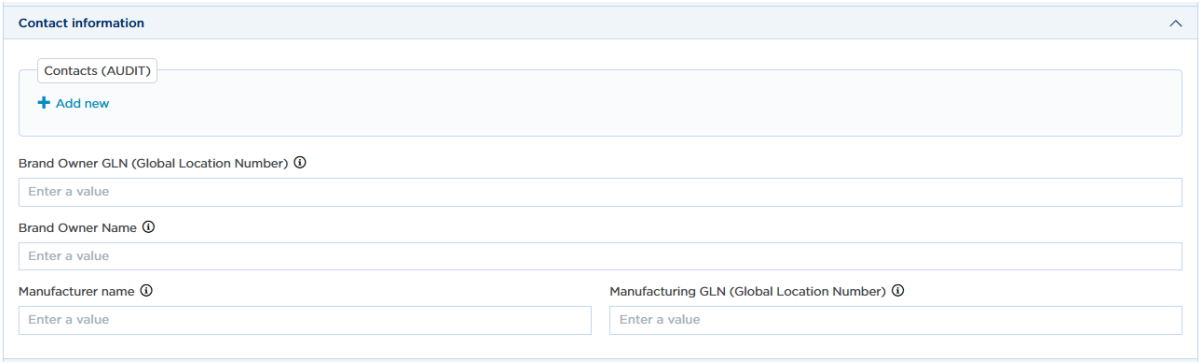
For products containing alcohol, state the minimum legal purchasing age.

3.9 Section 'Contact information'

In this section, enter the contact details of

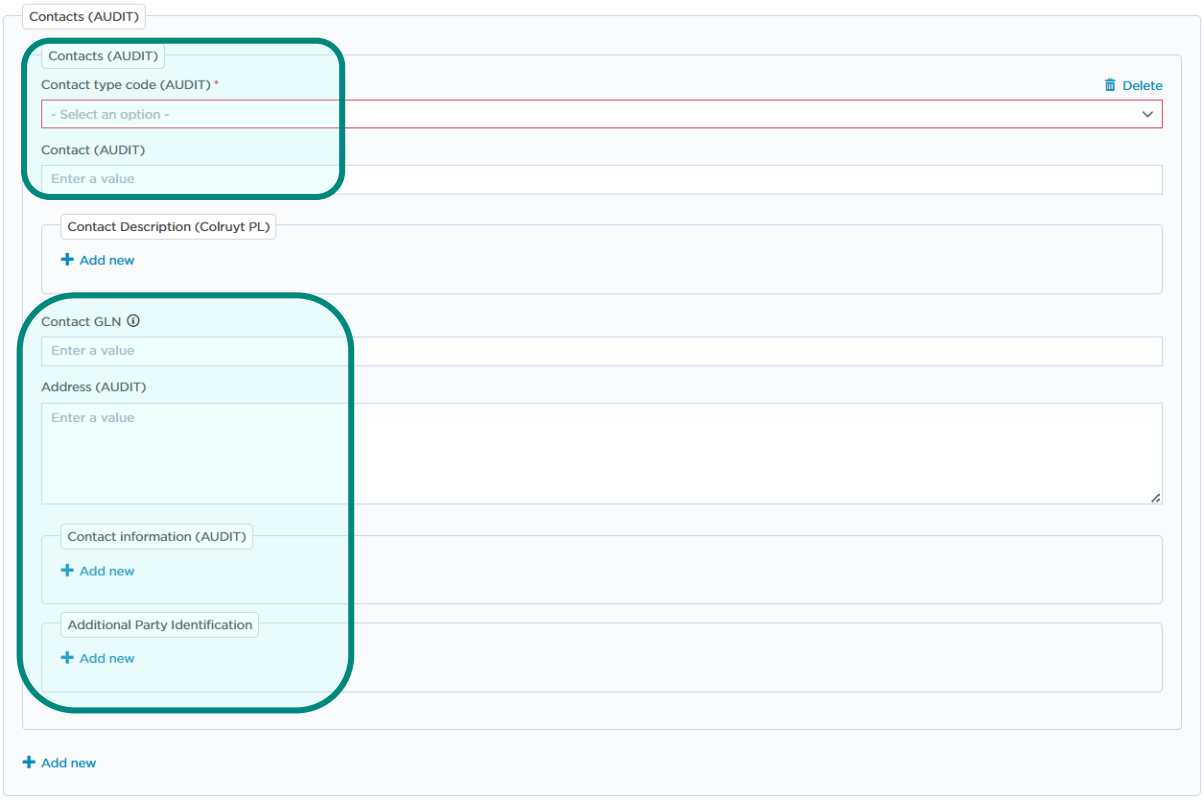
- all actors in the product chain (e.g. producer, packager, trader)
- your company's customer service/consumer support service
- your company's quality coordinator

Do NOT enter any Colruyt Group contact details here.



3.9.1 Contacts

Press 'Add new' for each type of contact you wish to add. The following screen appears.



CONTACT TYPE CODE* Base unit

- Select the role the company plays in the product's supply chain (e.g. manufacturer, packager, distributor, etc.). Can't find the right role? In that case, select '[DSU] Niet gespecificeerd' and enter the role manually under 'Contact Description (Colruyt PL)' in Dutch, French and/or English.
- For a subsequent entry, select '[CXC] Consumer support'
- For a subsequent entry, select '[QC] Quality coordinator contact'. These are the contact details we will use if we receive a quality-related complaint.
- For a subsequent entry, select '[DNR] Recall support. These are the contact details we will use if we need to issue a recall for your product.

CONTACT* Base unit

Enter the name of the company, service or contact for each of the selected types.

CONTACT GLN Base unit

Enter the GLN of the company you are filling in the contact details for.

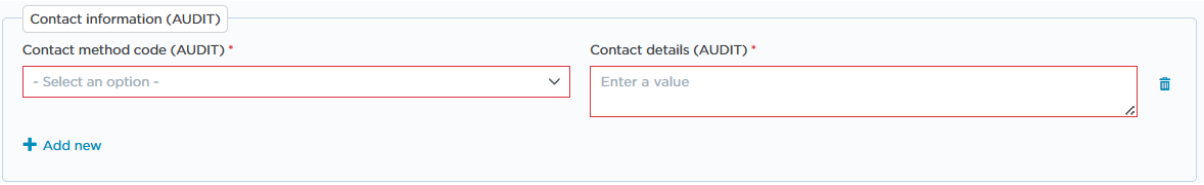
ADDRESS* Base unit

Enter the address (incl. country) where the company is located for each of the selected types.

3.9.1.1 Contact information

Only for contact type CXC, QC and DNR.

Click 'Add new' to access the following screen.



CONTACT METHOD CODE Base unit

Enter the type of communication channel you provide (e.g. email, telephone).

CONTACT DETAILS Base unit

Enter your email address, phone number, etc.

3.9.2 Other contact information fields (not in tables)

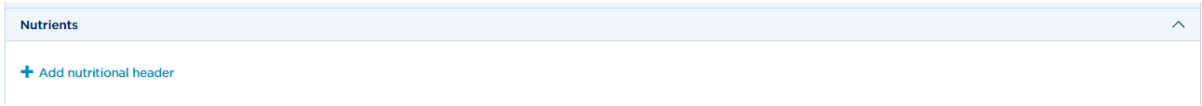
MANUFACTURER NAME Base unit

If you are not the manufacturer, enter the name of the product's manufacturer here.

MANUFACTURING GLN (GLOBAL LOCATION NUMBER) Base unit

If you are not the manufacturer, enter the GLN of the product's manufacturer here.

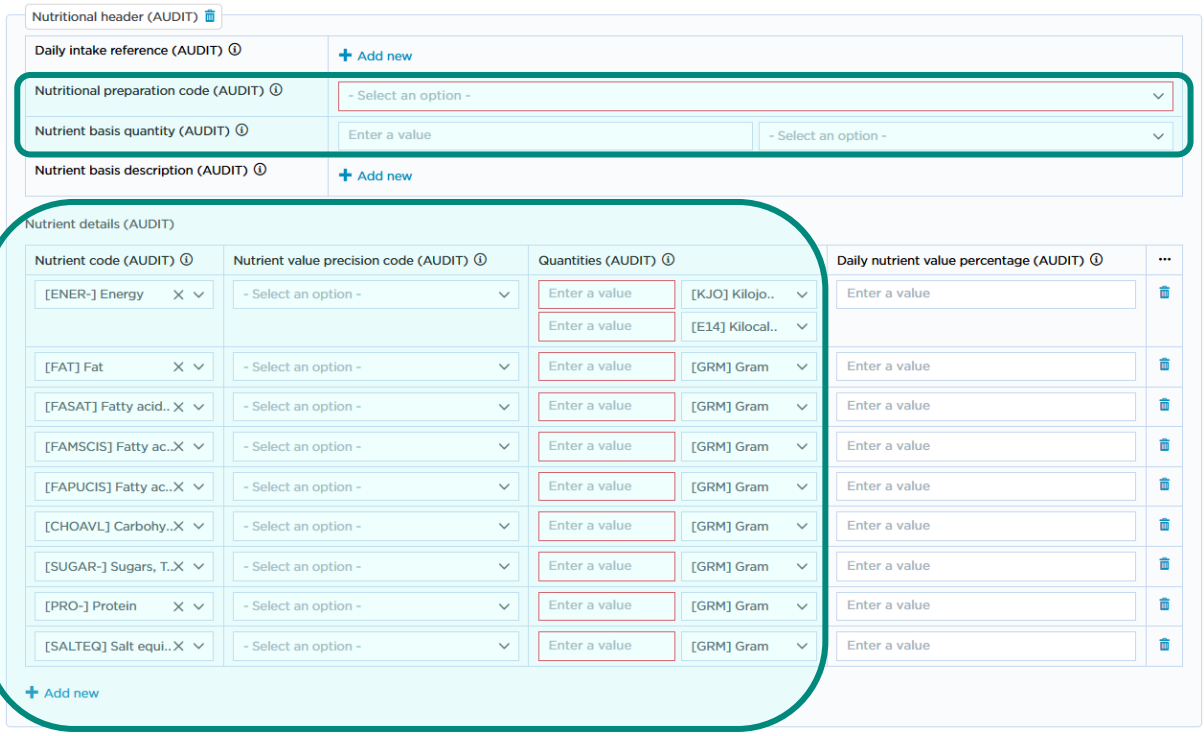
3.10 Section 'Nutrients'

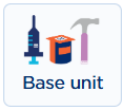


Click 'Add nutritional header'. Please only add and fill in this nutrition table once, per 100 grams **or** per 100 millilitres.

This section is **mandatory** to fill in if the product falls under the legal nutritional value labeling.

3.10.1 Nutritional header



NUTRITIONAL PREPARATION CODE 

Indicate whether the nutrients apply to the prepared or unprepared product.

- Prepared > This applies to products that still need to undergo preparation by the customer, the nutritional values will change after preparation by adding milk, water or oil
- Unprepared > This applies to 'ready-to-eat' products, even if they require further preparation, as the nutritional values remain the same after preparation

NUTRIENT BASIS QUANTITY

Enter 100 grams or 100 millilitres to indicate whether the nutritional values apply per 100 g or 100 ml.

NUTRIENT CODE – NUTRIENT VALUE PRECISION CODE – QUANTITIES

Base unit

Fill in the table that appears:

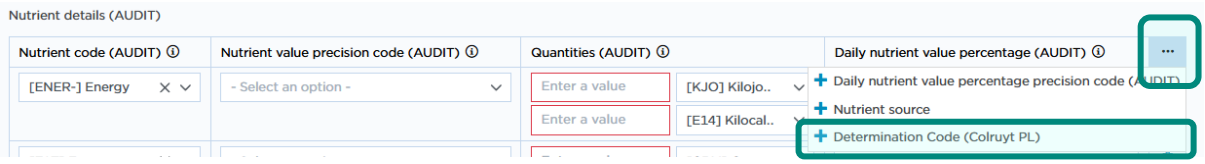
- All nutrients that are added automatically:
  - Energy (ENER-) = Kilocalorie
  - Energy (ENER-) = Kilojoule
  - Fat (FAT), total fat content
  - Fatty acids, saturated (FASAT)
  - Fatty acids, monounsaturated (FAMSCIS) - if applicable
  - Fatty acids, Polyunsaturated (FAPUCIS) - if applicable
  - Carbohydrate (CHOAVL)
  - Sugars (SUGAR-)
  - Protein (PRO-)
  - Salt (SALTEQ)
- The following nutrients you still need to add via 'Add new' at the bottom on the left
  - Fibre (FIBTG)
  - Sodium (NA)
  - If applicable, also add the following:
    - Omega 3 Acids
    - Vitamins and minerals added

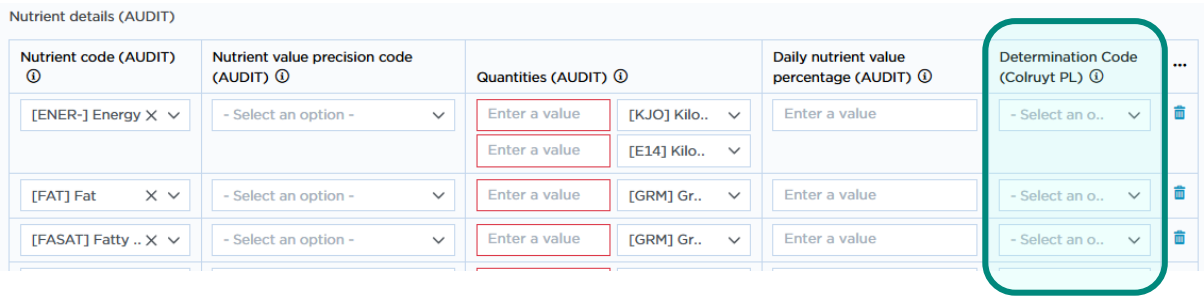
Enter the precision, actual value (quantity) and determination code (see below) for all the above nutrients.

DETERMINATION CODE (COLRUYT PL)

Base unit

The 'Determination code' is used to determine the nutritional value and can be added by clicking the 3 dots at the top on the right, followed by clicking 'Determination code'.

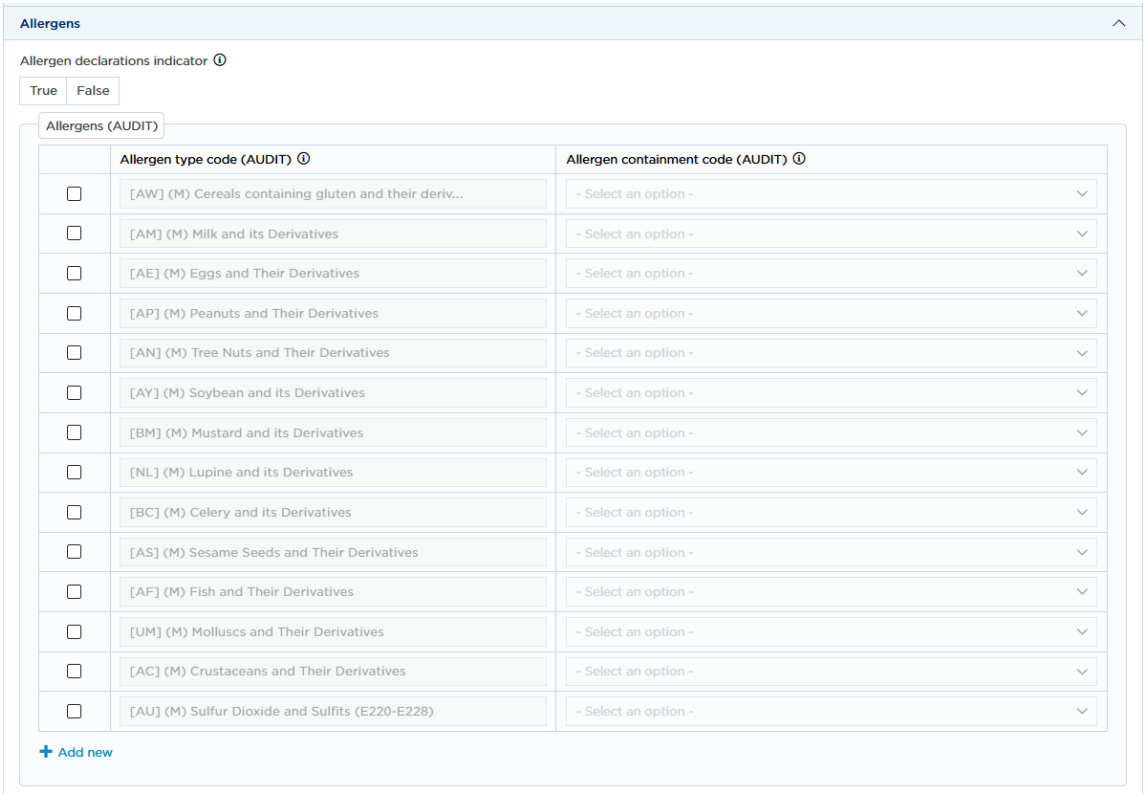




Select the correct code for each nutrient:

- ANALYTICAL: The product's nutritional values are determined by direct scientific laboratory analysis.
- ANALYTICAL_AND_CALCULATED: Some of the product's nutritional values are determined by scientific analysis and some are determined by calculating the nutritional values provided for the ingredients.
- CALCULATED: The product's nutritional values are determined by calculating the nutritional values provided for the ingredients or from other published documentation and not by laboratory analysis.
- UNKNOWN: It is not known which method was used to determine the product's nutritional values.
-

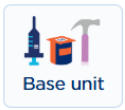
3.11 Section 'Allergens'



ALLERGEN DECLARATIONS INDICATOR

Select 'True' to confirm that you have correctly entered all allergen information applicable to the product.

3.11.1 Allergens

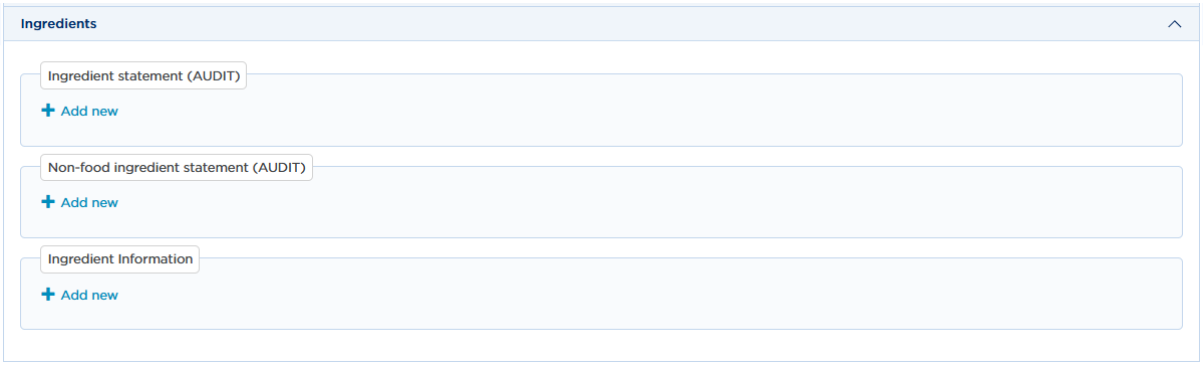
ALLERGEN TYPE CODE 

For food products it is mandatory to enter the allergens and traces of allergens possibly present in the product. You do this by selecting the correct allergen, or if not yet available in the table by clicking 'Add new' at the bottom.

ALLERGEN CONTAINMENT CODE

For the selected allergens, indicate to what extent they are or may be present in the product.

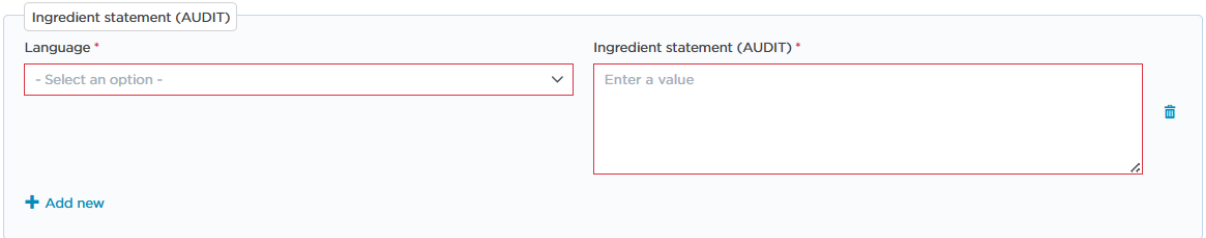
3.12 Section 'Ingredients'



3.12.1 Ingredient statement

LANGUAGE – INGREDIENT STATEMENT

Click 'Add new' to access the following screen.



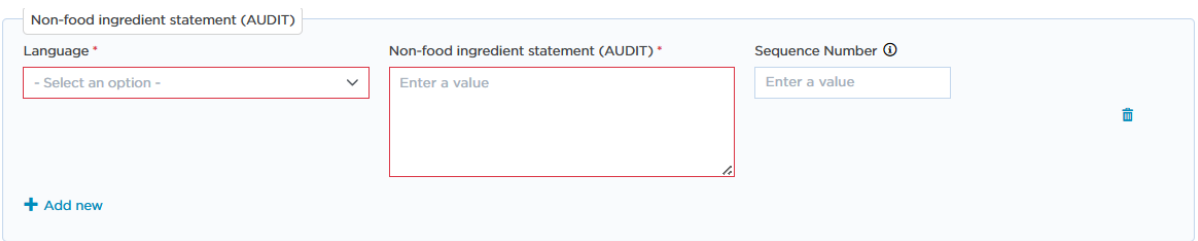
Enter the list of ingredients that must be indicated on the packaging in line with Regulation (EU) No 1169/2011. Do this in at least one of the following languages: Dutch, French or English.

- **Allergens** must be noted in capital letters. E.g.: GLUTEN
- This information is mostly **ingredient-specific** but can/may also include **product-related** information:
  - **Single fish products** caught at sea > There is an option to list them in the ingredients list immediately after the ingredient (commercial name). Filling in these fields is mandatory in the 'Origin' section > *Fish information*
    - Fish Scientific Name
    - Fish production method code
    - Fishing gear code
    - Catch Area Code
  - **Meat and meat products** > Add additional specifications such as '100 g of the product made from xxx g of meat' (for example, relevant for salami) at the end of the 'ingredient statement'.
  - **Jams**
    - Total amount of sugar per 100g at the end of the 'ingredient statement'' or in 'Additional legal product information' in the 'Statements/Claims' section
    - How much fruit is in the final product + how much fruit was used to make the jam (+ **prepared** with xxx g of fruit / 100 g) to be added at the end of the 'ingredient statement''
  - Products containing **cocoa** > state the minimum % of cocoa (e.g.: at least 56% cocoa) at the end of the 'ingredient statement''.
  - For certain products, it is desirable for marketing purposes to include not only the % of the ingredient in the final product, but also the % of the ingredient in the original recipe for processing the final product. Add this information at the end of the 'ingredient statement'.
    - E.g. Bolognaise sauce is cooked and after cooking, % of minced meat has evaporated.
      X% of minced meat was used to make the product.
      After the product is produced, it only contains only y% of minced meat.

Other mandatory information that must be included on the packaging must be entered in other fields. For example, in the 'Provenance statement' field in the 'Origin' section or 'Additional legal product information' in the 'Statements/Claims' section.

3.12.2 Non-food ingredient statement

Click 'Add new' to access the following screen.

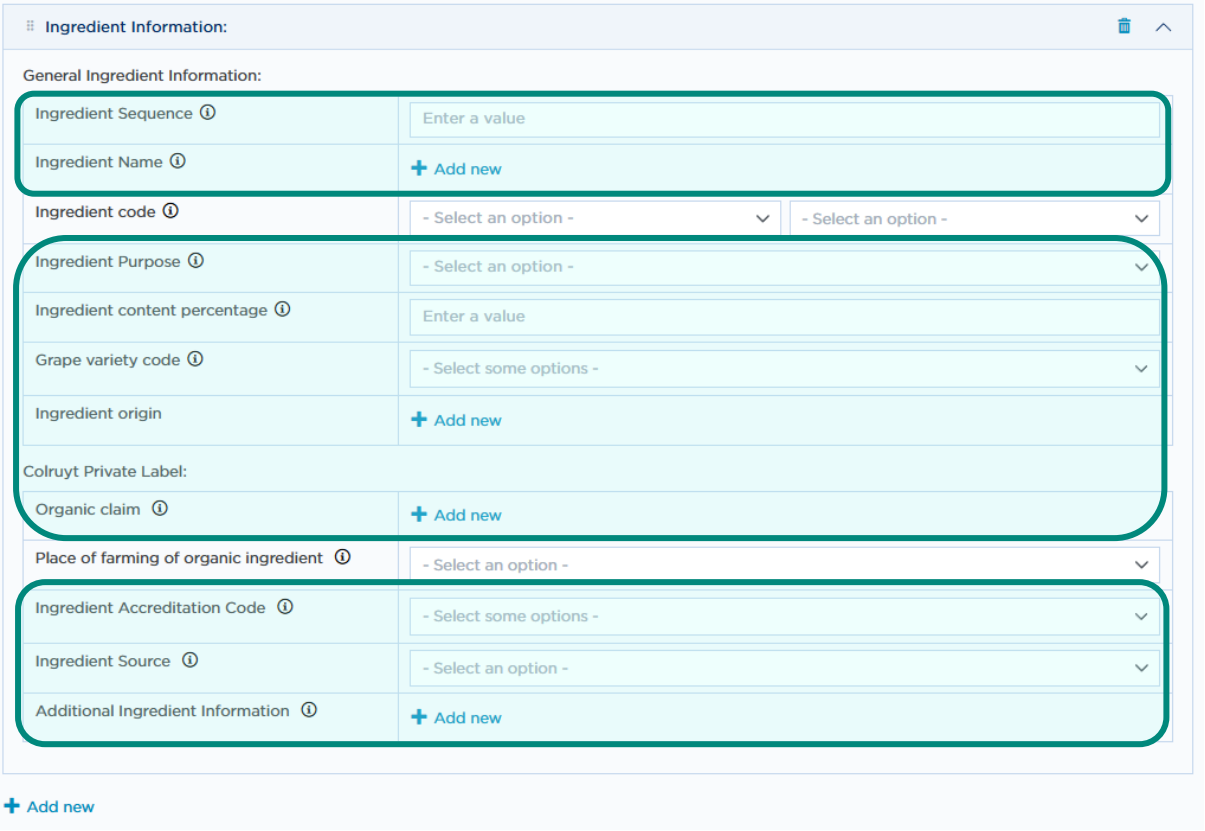


For non-food products, provide the information relating to the composition of the product, which must be specified on the packaging.

3.12.3 Ingredient information

Click 'Add new' to access the following screen.

This part is **mandatory** to fill in for all non-food products that are a mixture, petfood and all food products.



Add all ingredients and sub-ingredients present in the product and that must be specified on the packaging in accordance with Regulation (EU) No 1169/2011 on the provision of food information to consumers, and fill in the fields that appear. Do this in at least one language (Dutch, French or English) and provide the information consistently in the same language. Sub-ingredients can only be added once the main ingredient has been entered.

3.12.3.1 Other ingredient information fields - 1 (not in tables)

INGREDIENT SEQUENCE

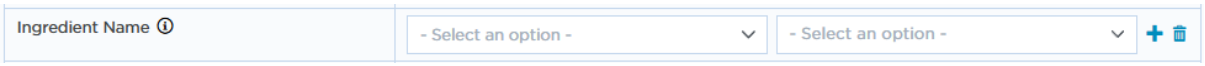
List the order of ingredients according to the percentage contained in the product. This is the same order as in the list of ingredients on the packaging and in the 'ingredient statement' field

- The main ingredient with the highest % is assigned serial number 01. The main ingredient with the second highest % is assigned serial number 02, and so on.
- The sub-ingredient with the highest % is assigned serial number 0x.01. The sub-ingredient with the second highest % is assigned serial number 0x.02, and so on. Where x is the serial number of the main ingredient to which the sub-ingredient belongs.

3.12.3.2 Ingredient Name

INGREDIENT NAME

Click 'Add new' to access the following screen.



Enter the name of the ingredient as it should appear in the list of ingredients on the packaging and in the 'ingredient statement' field (e.g.: Tomato). Type the name of the ingredient or select (if fish) the correct ingredient by clicking the arrow to the right of the field.

- List the allergens in capital letters (e.g.: GLUTEN)
- For all fish ingredients, in addition to the commercial name enter the corresponding scientific name in brackets. Even when it does not need to be mentioned on the packaging or in the list of ingredients (e.g.: Mackerel (Scomber Scombrus)).
- For cosmetics, always mention the ingredient's official INCI name

3.12.3.3 Other ingredient information fields - 2 (not in tables)

INGREDIENT PURPOSE

Specify, for the purpose of the functional class of the food additives ('E numbers') used in the product. This class is determined based on the technological function this additive performs in the foodstuff. The complete list of functional classes can be found in Attachment I of Regulation (EC) No 1333/2008.

Do this by selecting the correct purpose from the list in the field, which can be found by clicking the arrow to the right of the field, or, if you cannot find the correct value, manually type the purpose in the field. The values 'ADDED' or 'NATURAL' may not be selected here.

Example: E3113: antioxidant, colouring agent, and so on.

INGREDIENT CONTENT PERCENTAGE Base unit

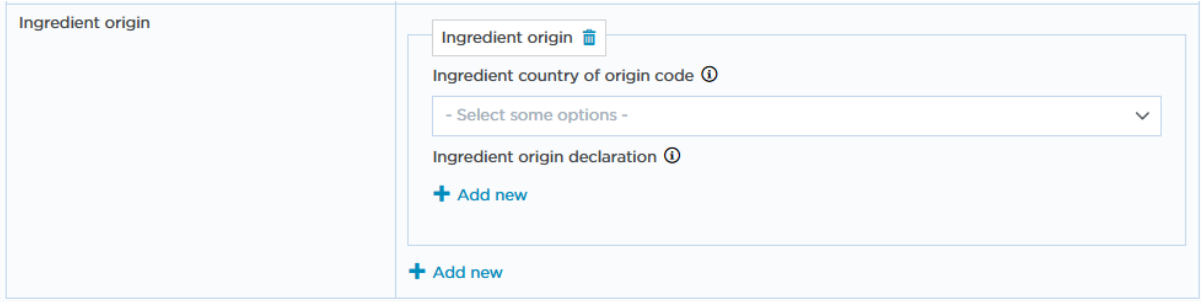
Enter the % of the (sub-)ingredient contained in the total product (E.g.: 50). You can enter up to 2 decimal places here, which means you cannot enter a number lower than 0.01%. If the (sub-)ingredient is present to a very limited extent (e.g. herb layer on cheese), you may also enter the herbs together as a 'herb mixture'.

GRAPE VARIETY CODE Base unit

Indicate the grape variety used to produce this wine, e.g. Merlot.

3.12.3.4 Ingredient origin

Click 'Add new' to access the following screen.



INGREDIENT COUNTRY OF ORIGIN CODE Base unit

Select the (sub-)ingredient's country of origin from the list of codes (e.g. Spain).

If the origin of the ingredient is variable and

- NO information on the specific % is available for each place of origin, please list all relevant places of origin.
  Example: A product made of 80% tomatoes of which an unknown % are from Morocco and an unknown % from Belgium
  - Ingredient Sequence: 01
  - Ingredient name: Tomato
  - Ingredient content percentage: 80
  - Ingredient country of origin code: Morocco, Belgium
- If there IS information available about the specific % for each place of origin, add an ingredient for each country of origin with detailed information.

Example: Product with 80% tomatoes of which 60% are from Morocco and 20% from Belgium

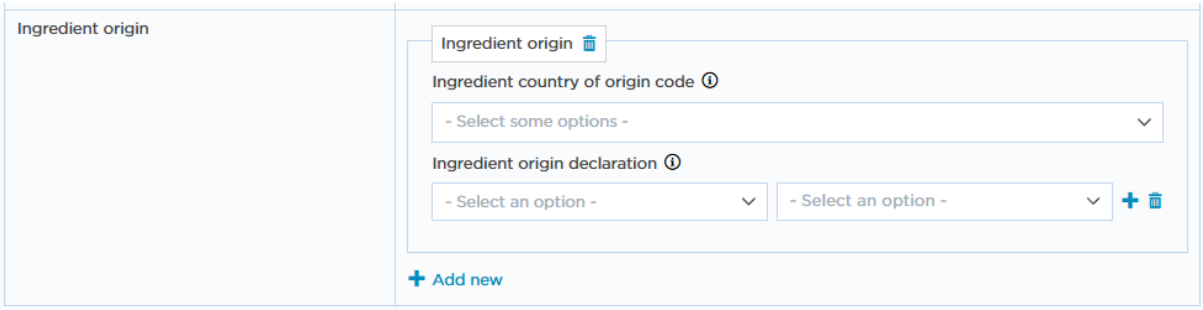
- Ingredient information 1
  - Ingredient Sequence: 01.01
  - Ingredient name: Tomato
  - Ingredient content percentage: 60
  - Ingredient country of origin code: Morocco
- Ingredient information 2
  - Ingredient Sequence: 01.02
  - Ingredient name: Tomatoes
  - Ingredient content percentage: 20
  - Ingredient country of origin code: Belgium

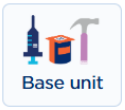
Note: DO NOT use this field to indicate the origin of fish ingredients caught at sea (MARINE_FISHERY). For this purpose, use 'Ingredient origin declaration' (see below).

3.12.3.4.1 Ingredient origin declaration

Only to be completed for fish ingredients caught at sea.

Click 'Add new' to access the following screen.



INGREDIENT ORIGIN DECLARATION 

Specify the origin of the fish ingredient caught at sea

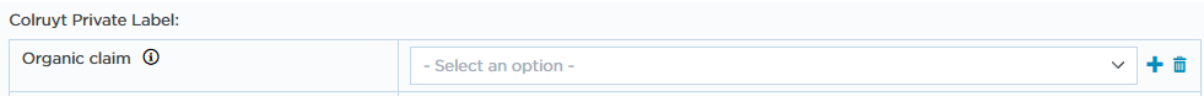
- Select the 'FAO-fishing area' and the corresponding FOA code in brackets, preceded by the words 'Caught in' (e.g. Caught in the Arctic Ocean (18))
- Select the 'FAO-fishing method' and the corresponding FAO code (in brackets preceded by the words 'Caught using' (e.g. Caught with tow lines - dredges operated from a ship (DRB))

Note: For single fish products caught at sea, this information must also be entered at product level via the fields (See 'Origin' section > Fish information):

- *Fishing gear code*
- *Catch Area Code*

3.12.3.5 *Organic claim*

Click 'Add new' to access the following screen.

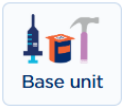


ORGANIC CLAIM

For organic products, indicate the % of organic origin at ingredient level. A minimum % of organic agricultural ingredients must originate from the EU.

When an organic claim is made at product level, you must also indicate for each ingredient whether the ingredient is organic or not. If the ingredient is organic, select '100% Organic. If the ingredient is not organic, select 'Not organic'.

3.12.3.6 *Other ingredient information fields - 3 (not in tables)*

INGREDIENT ACCREDITATION CODE 

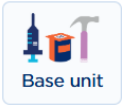
Select the quality mark or label with which the ingredient in question complies.

- If the ingredient was not accredited for any of the possible labels select 'NOT_ACCREDITED'.
- If the ingredient-specific accreditation does not appear in the list of codes enter the correct accreditation in the 'Additional Ingredient Information (Colruyt PL)'

If applicable, enter the quality marks labels for:

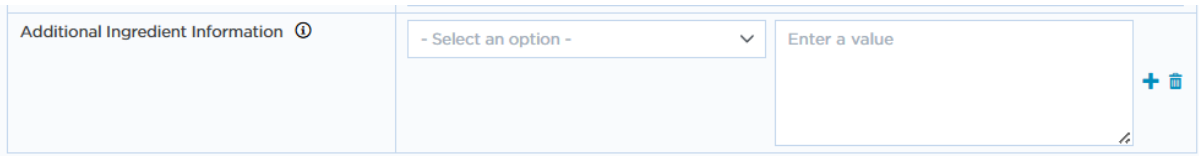
- **Fish** > MSC, ASC, Naturland, ILVO assessment
- **Meat** > Belbeef, Belplume, Bepork, Codiplan plus parkkonijn
- **Etc.**

Note: Only use this field for labels that apply to specific ingredients. If the label applies to the product as a whole, you need to enter it in the 'Third party accreditation symbol on product package code' field in the 'Statements/claims' section.

INGREDIËNT SOURCE 

Select the right source for the ingredient for which the source can be animal, plant or microbial.

Click 'Add new' to access the following screen.

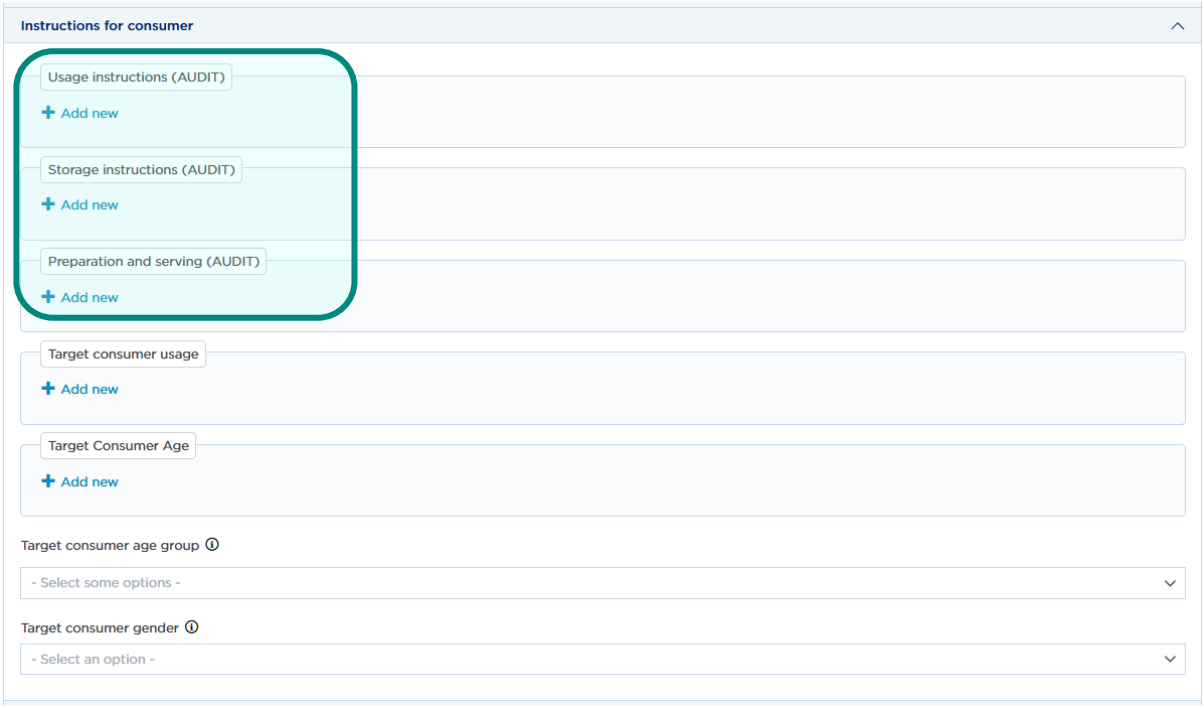


Here, enter additional ingredient information that is mandatory for inclusion on the packaging or required by Colruyt Group, if no specific field is provided for this or if a specific code (e.g. sustainability label) is missing from the lists provided for this purpose. Complete this field in Dutch, French or English.

Mandatory information to be provided in this field:

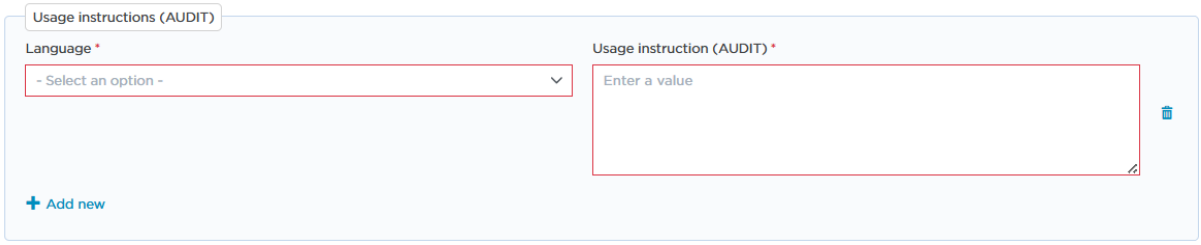
- **Frozen fish & molluscs and shellfish** > Glazing water
  E.g. Glazing water: 0 % in the finished product - x% in the recipe
- **Crab** > % of crab meat and % of crab legs
- **Products with egg ingredients** > Where do they come from: eggs from organic hens, from free-range hens, from totally free-range hens or from hens in enriched cages
- **Ingredient with specific accreditation** that do not appear in the list of codes of field 'Ingredient Accreditation Code (Colruyt PL)' > Correct accreditation
- **Oils and fats** > Cold-pressed / refined / non-hydrogenated / partially hydrogenated / hydrogenated
- **Cosmetics & detergents >** CAS no. to be specified
- Specific ingredient to which a preservation technique was applied. If a preservation technique was applied to the product as a whole, this must be entered under 'Code preservation technique' in the 'Colruyt private label' section.
  E.g. For fish: SINGLE_FROZEN / SEA_FROZEN/DOUBLE_FROZEN / SEA_FROZEN

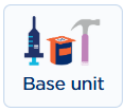
3.13 Section 'Instructions for consumer'



3.13.1 Usage instructions

Click 'Add new' to access the following screen.

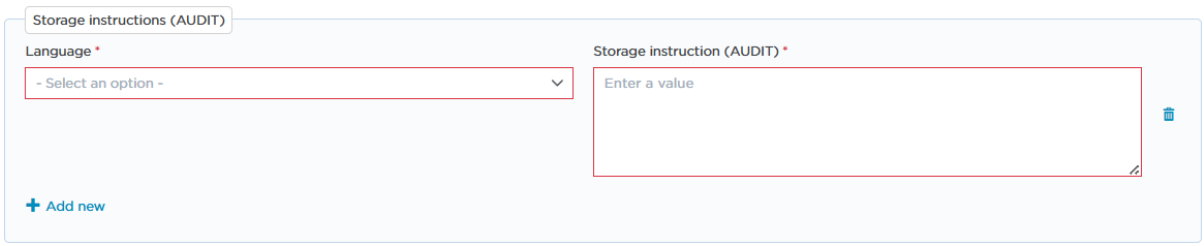


LANGUAGE – USAGE INSTRUCTIONS 

Provide the consumer instructions for use (e.g. Shake before use) normally stated on the packaging, in Dutch, French and/or English.

3.13.2 Storage instructions

Click 'Add new' to access the following screen.



LANGUAGE – STORAGE INSTRUCTIONS

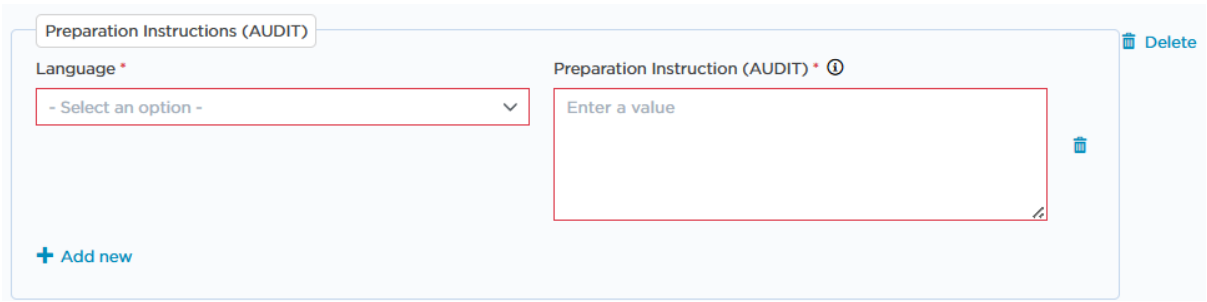
Enter the consumer storage instructions (e.g. Keep cool and dry) normally indicated on the packaging, in Dutch, French and/or English.

3.13.3 Preparation and serving

Click 'Add new' to access the following screen.

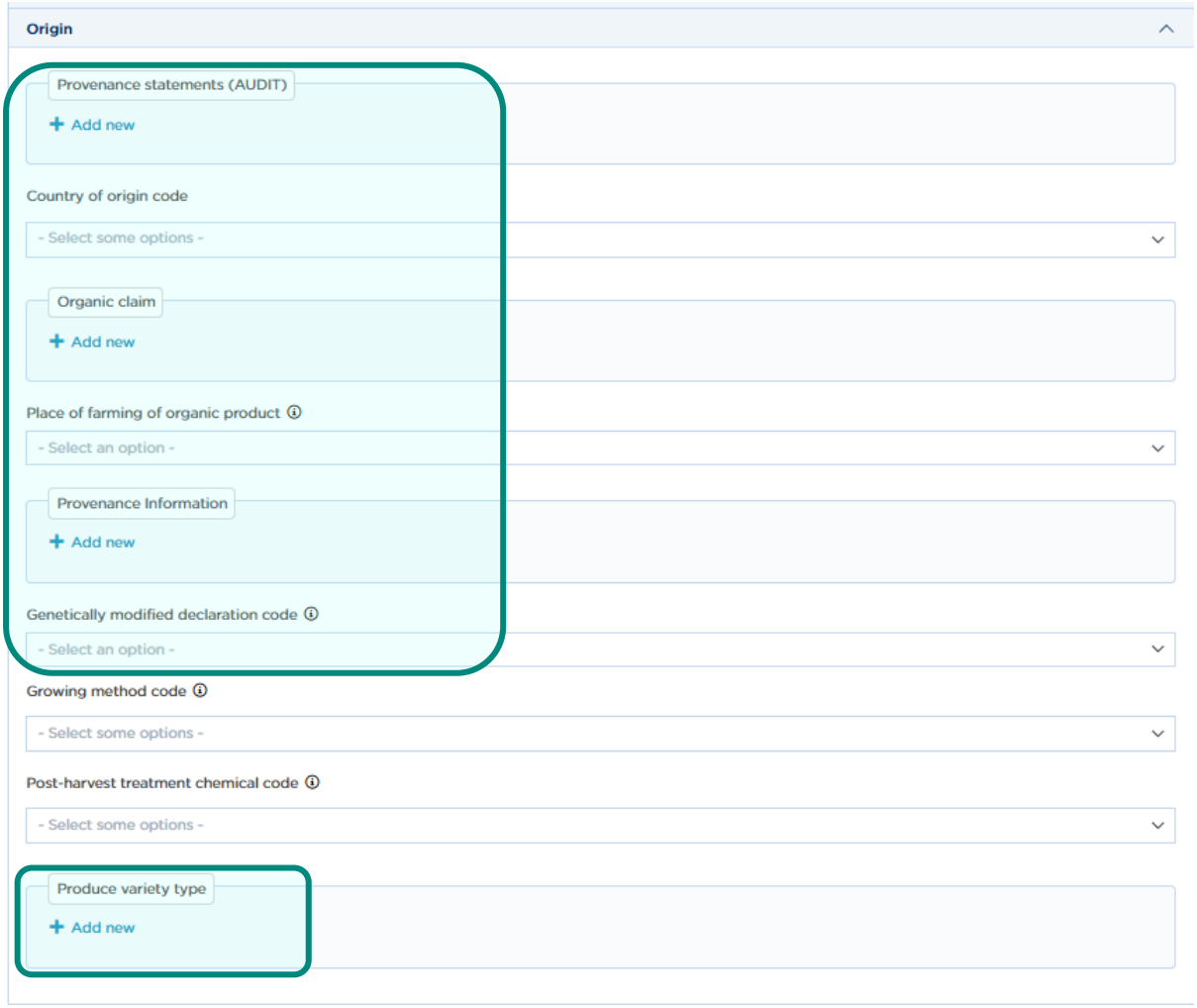
3.13.3.1 Preparation Instructions

Click 'Add new' to access the following screen.



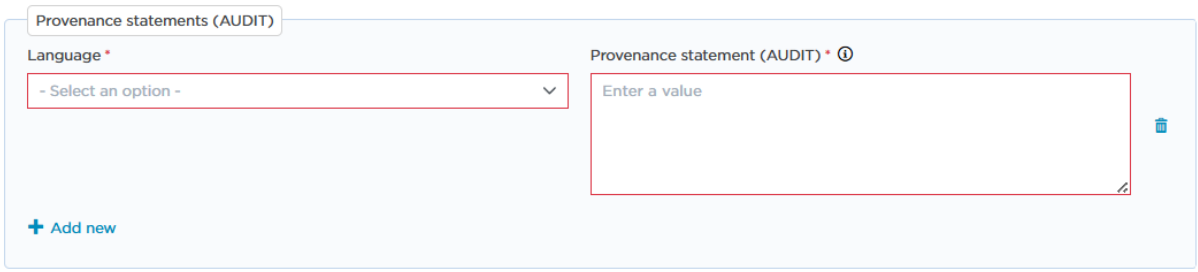
Provide the consumer preparation instructions (e.g. Bring a large pan of water to the boil. Immerse one bag in boiling water and cook for 40 minutes if frozen or 30 minutes if chilled) normally indicated on the packaging, in Dutch, French and/or English.

3.14 Section 'Origin'



3.14.1 Provenance statements

Click 'Add new' to access the following screen.



LANGUAGE – PROVENANCE STATEMENT Base unit

Please provide the following information:

- **Waters** for which the source must be indicated on the label > List the name of the source + the address
- **other possible information about the origin** (region in which the product was produced or cultivated) the inclusion of which on the packaging may be obligatory (or optional)

Do NOT enter the following information in this field, but elsewhere:

- **Single wild fish products caught at sea** (e.g. 1 kg salmon) > Do not enter here, see the fields under 'Fish information' lower down in the 'Origin' section.
- **Fish ingredients in composite products containing fish** (e.g. 250 g salmon lasagne) > Do not enter it here, see 'Ingredient country of origin code' under 'Ingredient information' in the 'Ingredients' section.

Complete this field in Dutch, French or English.

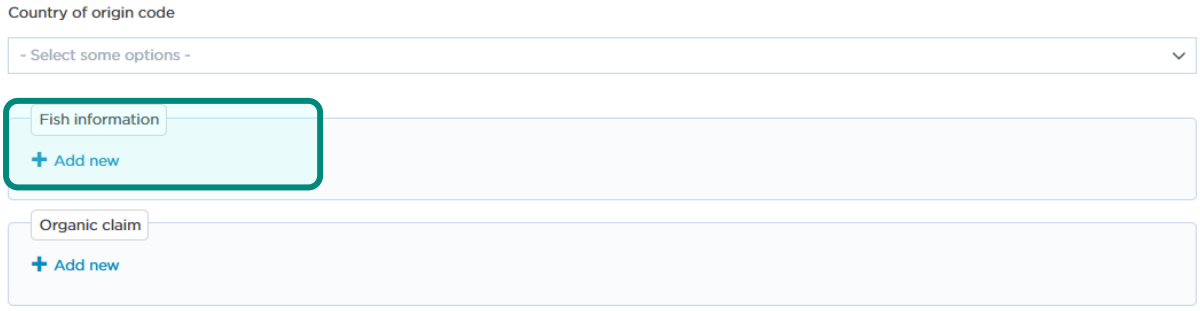
3.14.2 Other origin fields - 1 (not in tables)

COUNTRY OF ORIGIN CODE* Base unit

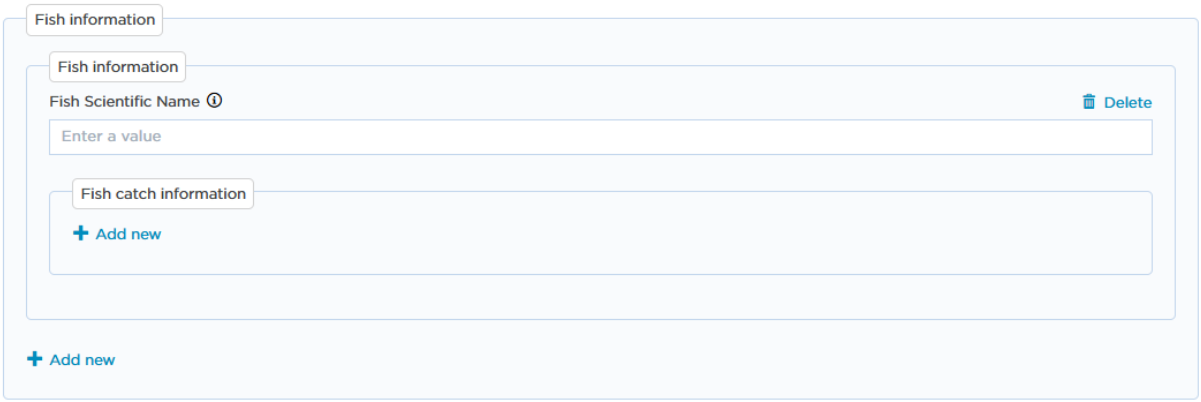
Indicate the country in which the product was produced. If multiple countries apply, select the country in which the final substantial process or processing, which is economically justified, was carried out.

3.14.3 Fish information

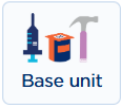
Based on the selected GPC code for your product, this additional component will appear, if applicable



Click 'Add new' to access the following screen.



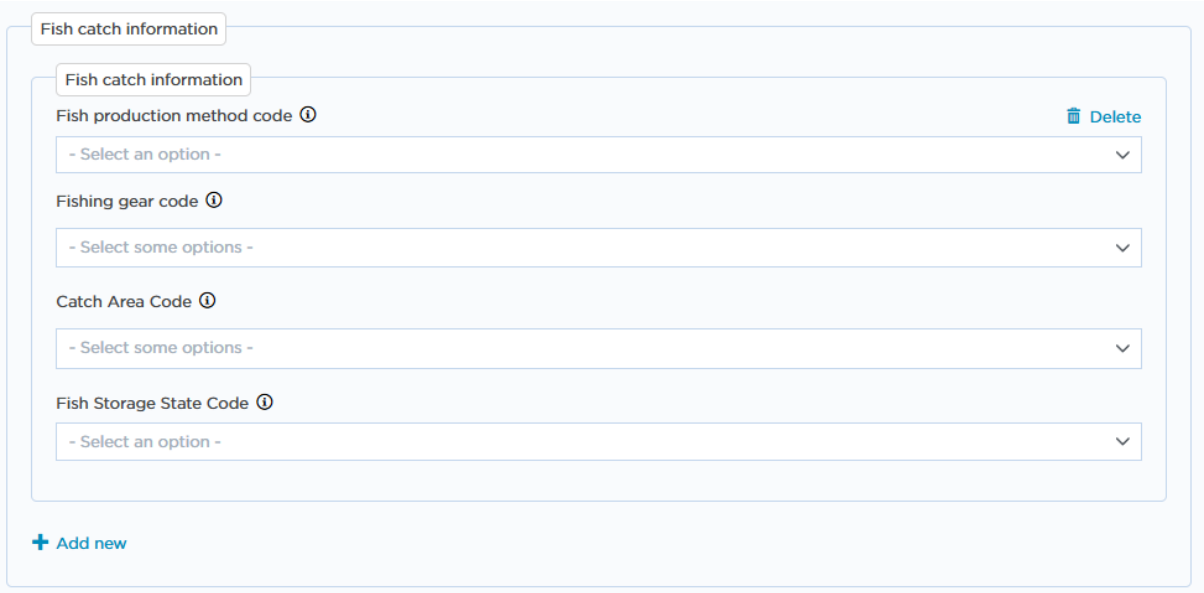
3.14.3.1 Other fish information fields (not in tables)

FISH SCIENTIFIC NAME 

Enter the scientific name of the fish, seafood and shellfish.

3.14.3.2 Fish catch information

Click 'Add new' to access the following screen.



FISH PRODUCTION METHOD CODE Base unit

For a single fish product caught at sea, select the 'FAO-production method'.

FISHING GEAR CODE Base unit

For a single fish product caught at sea, select the 'FAO-catch method' and the corresponding FAO code (in brackets, preceded by the words 'Caught using' (e.g. Caught with tow lines - dredges operated from a ship (DRB))

CATCH AREA CODE Base unit

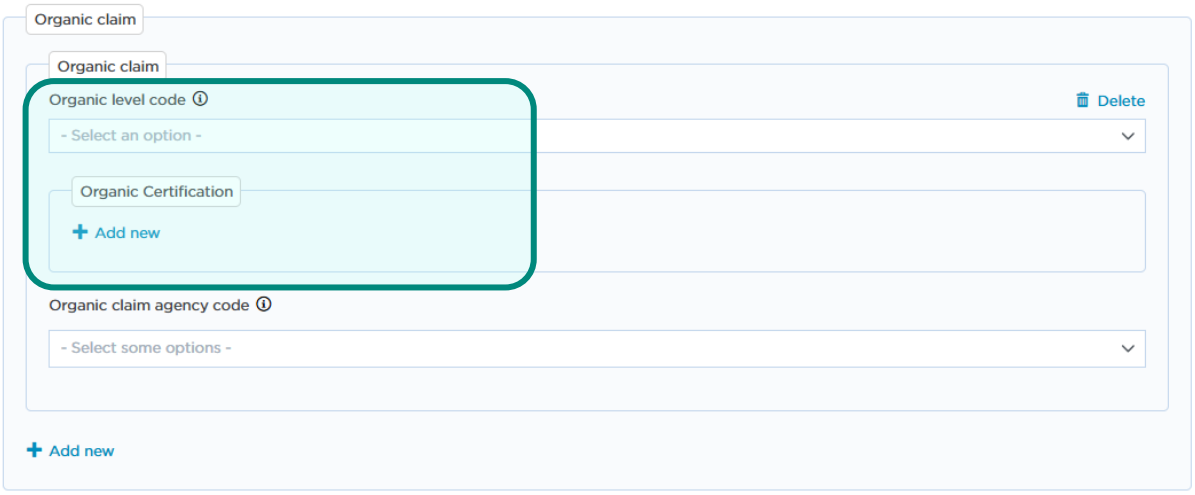
For a single fish product caught at sea, select the 'FAO-fishing area' and the corresponding FOA code in brackets, preceded by the words 'Caught in' (e.g. Caught in the Arctic Ocean)

FISH STORAGE STATE CODE Base unit

Specify whether or not the fish was previously frozen.

3.14.4 Organic claim

Click 'Add new' to access the following screen.



3.14.4.1 *Other organic claim fields (not in tables)*

ORGANIC LEVEL CODE

Indicate whether the product is fully or partially (only some of the ingredients) organic.

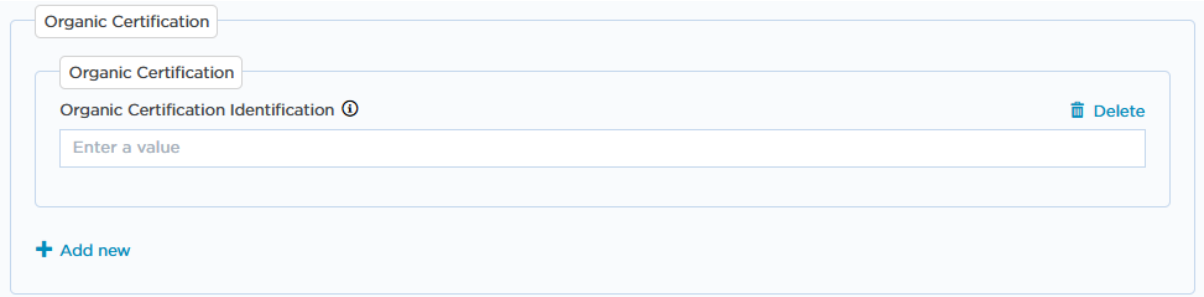
Only the following codes may be selected in this field:

- 2 = Organic → according to European legislation
- 4 = Some organic ingredients (less than 70% by weight) → a certain % is organic
- 5 = Not organic
- 6 = In conversion → only possible for unprocessed or single-ingredient plant-based products

Note: Only the '[Organic]' value is allowed for the 'Organic level code' attribute when the product complies with EU regulation 2018/848 on organic production and labelling of organic products and the EU organic logo may be displayed on the packaging. This value should only be selected if, for EU processed food, at least 95% of the product's agricultural ingredients are organic by weight, or if 100% of the product is organic if it concerns fresh produce such as fruit and vegetables, meat, fish, and eggs, etc.

3.14.4.2 *Organic certification*

Click 'Add new' to access the following screen.



ORGANIC CERTIFICATION IDENTIFICATION Base unit

Enter the number issued to confirm that something has obtained organic certification.

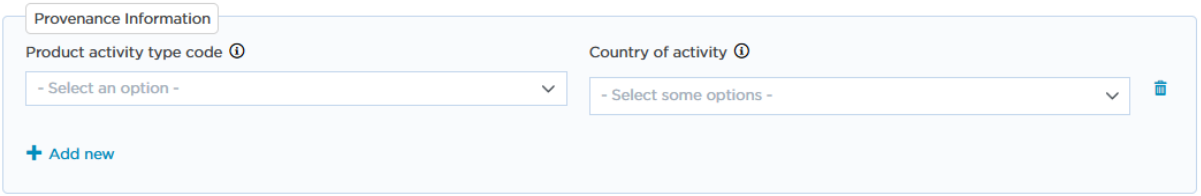
3.14.5 Other origin fields - 2 (not in tables)

PLACE OF FARMING OF ORGANIC PRODUCT Base unit

For organic products, enter the origin of the organic agricultural raw materials here, as indicated near the European organic logo that may be included on the packaging.

3.14.6 Provenance Information

Click 'Add new' to access the following screen.



PRODUCT ACTIVITY TYPE CODE - COUNTRY OF ACTIVITY Base unit

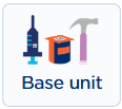
For **pure meat products** (except game), indicate where the animal was born, reared and slaughtered.

For **farmed fish**, enter the country in which the fish was farmed

Note: If the animal was born, reared and slaughtered in the same country, this may be stated in 2 ways:

- *Born: Belgium, Reared: Belgium, Slaughtered: Belgium*
- *Origin: Belgium*

3.14.7 Other origin fields - 3 (not in tables)

GENETICALLY MODIFIED DECLARATION CODE 

Indicate whether the product has been genetically modified.

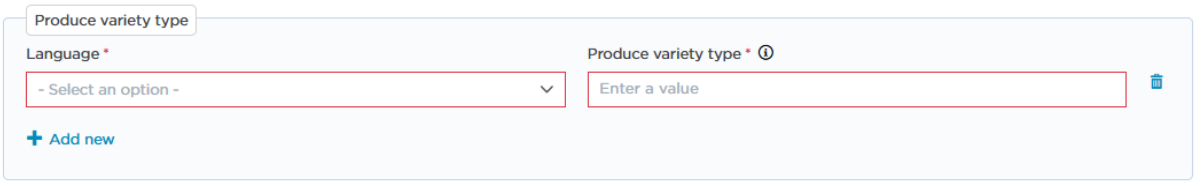
Please note that we do not accept products that have undergone genetic engineering.

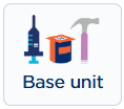
POST-HARVEST TREATMENT CHEMICAL CODE

If applicable (e.g. potatoes, vegetables, fruit, etc.), indicate whether or not the product has been treated with chemicals or wax after harvest or production.

3.14.8 Produce variety type

Click 'Add new' to access the following screen.

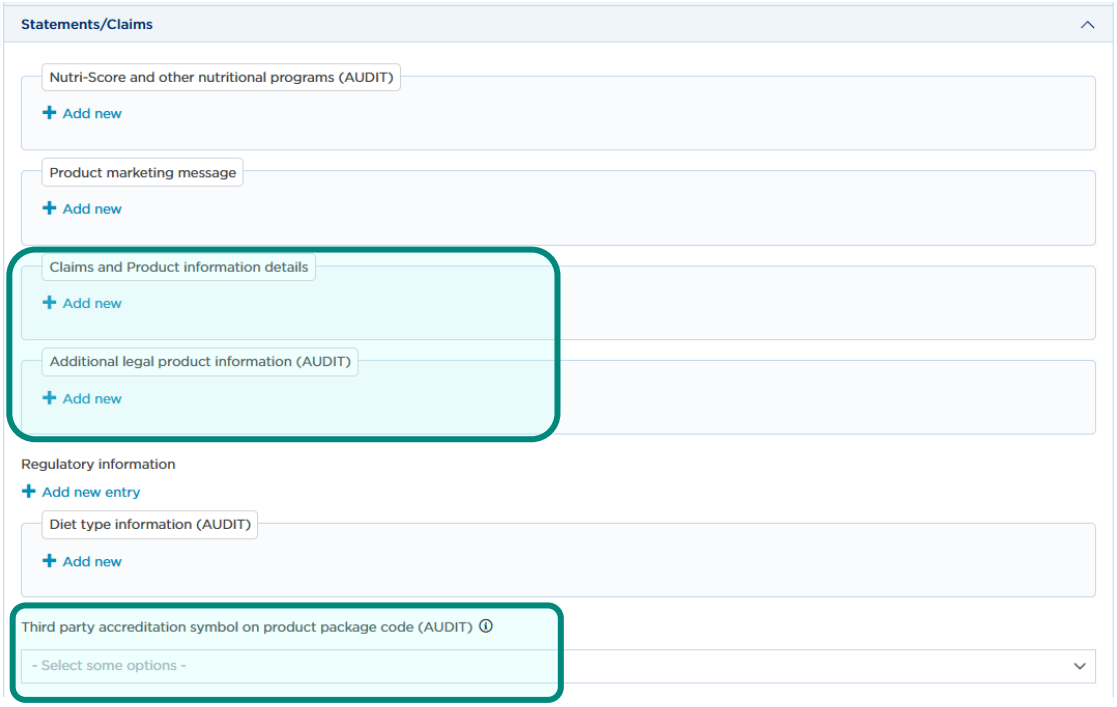


LANGUAGE – PRODUCE VARIETY TYPE 

Specify the name of the variety of the product. This can be a patent or trademark name or an alias for the botanical name. e.g. Pink Lady for Cripp's Pink apple.

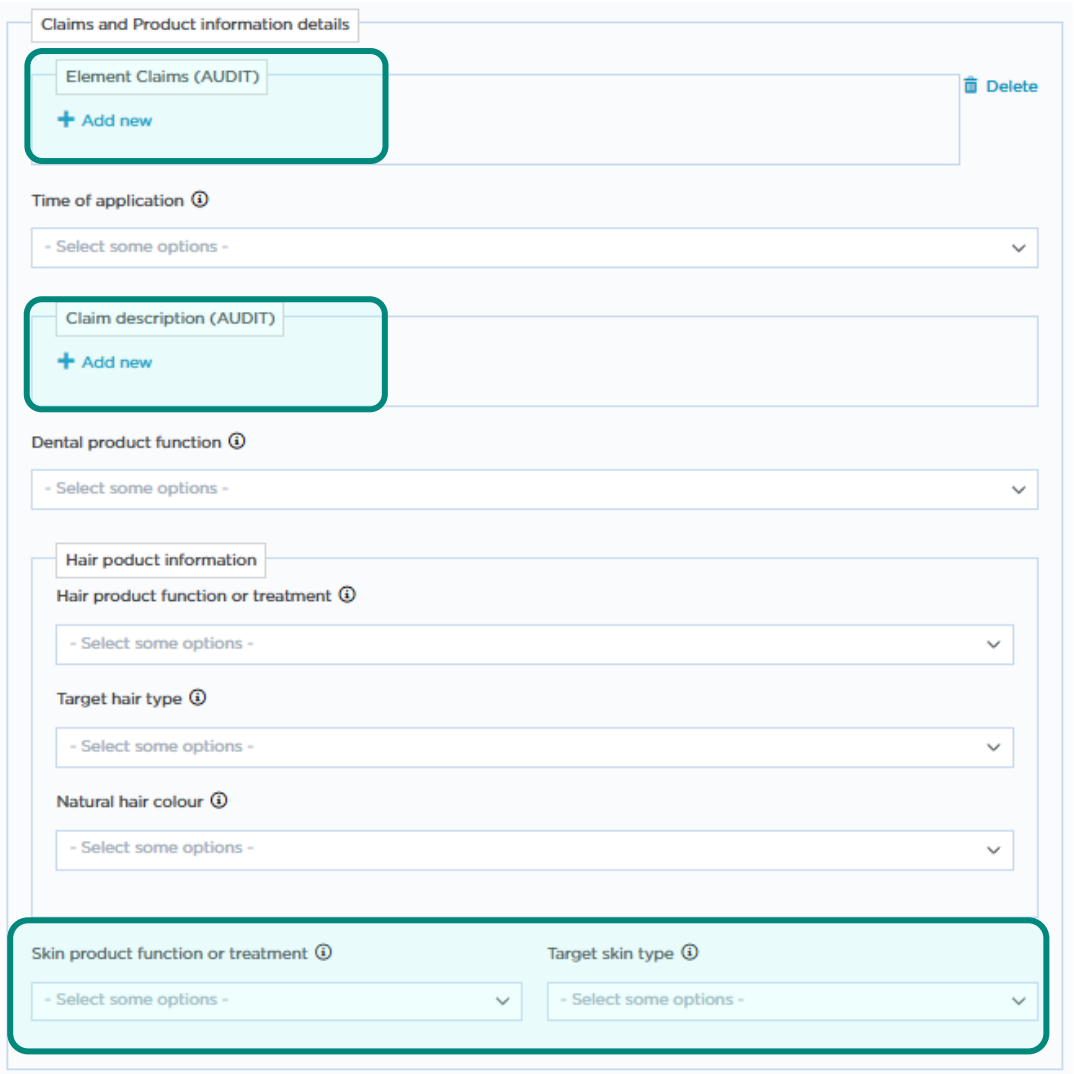
Complete this field in Dutch, French or English.

3.15 Section ‘Statements/Claims’



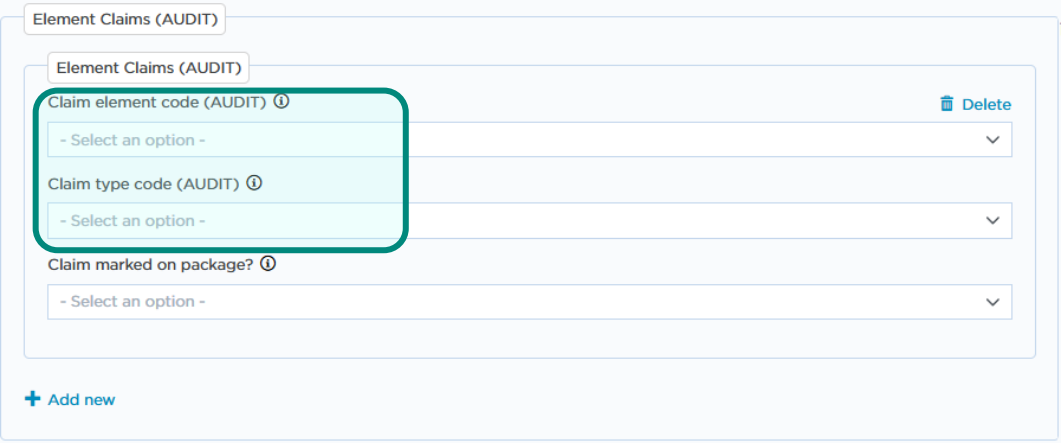
3.15.1 Claims and Product information details

Click ‘Add new’ to access the following screen.



3.15.1.1 Element Claims

Click 'Add new' to access the following screen.



CLAIM ELEMENT CODE Base unit

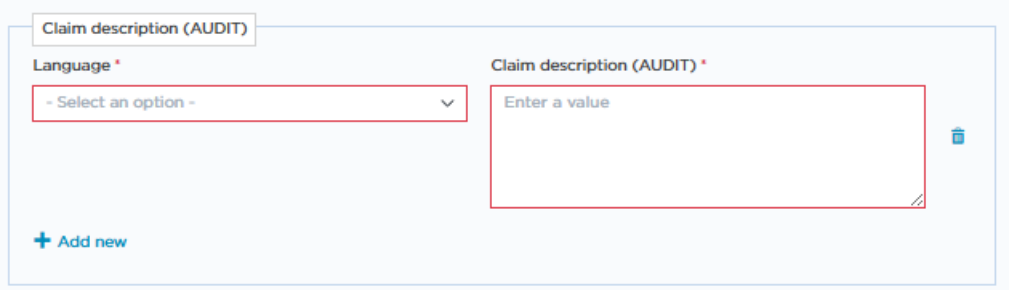
For food and beverage packaging, indicate whether they contain BPA by selecting 'BPA'.

CLAIM TYPE CODE Base unit

Specify the presence or absence of 'BPA'.

3.15.1.2 Claim description

Click 'Add new' to access the following screen.



LANGUAGE – CLAIM DESCRIPTION Base unit

Include any non-regulatory claims that may be displayed on the packaging.

3.15.1.3 Other Claims and Product information details (not in tables)

SKIN PRODUCT FUNCTION OR TREATMENT Base unit

Only applicable to cosmetic products.

Indicates the descriptive term, based on product promotion, labeling, or packaging, used by the product manufacturer to specify the various functions or treatment possibilities of the skin product or moisturizing product.

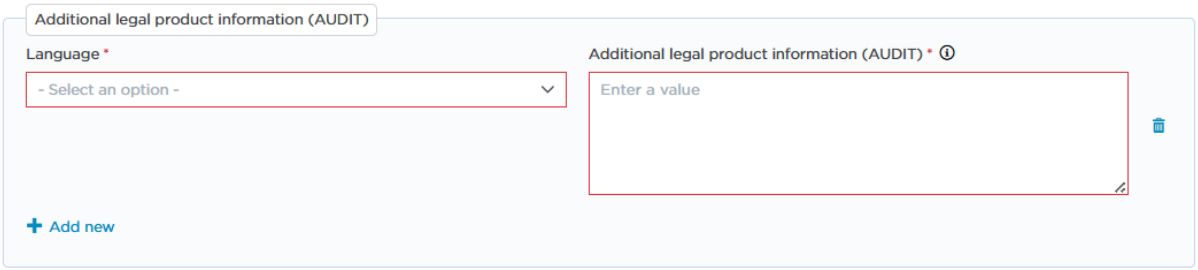
TARGET SKIN TYPE

Only applicable to cosmetic products.

Indicates the descriptive term, based on product promotion, labeling, or packaging, used by the product manufacturer to identify the skin type for which the product is intended.

3.15.2 Additional legal product information

Click 'Add new' to access the following screen.



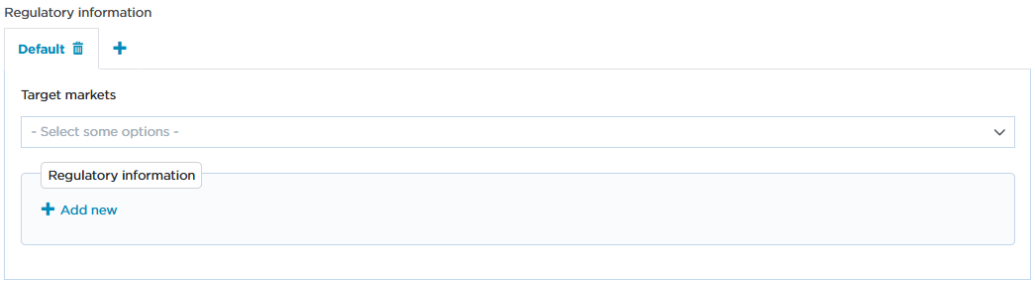
LANGUAGE - ADDITIONAL LEGAL PRODUCT INFORMATION

Enter all the legally required product information IF no other specific field (e.g. regulated name, declaration of origin, etc.) is provided OR if the additional legally required information cannot be found in the list of codes in the field with the same name 'Additional Legal Product Information Code' in the 'Colruyt Private Label' section.

3.15.3 Regulatory information

Please indicate which legislation applies to your product and whether the products comply with the rules established in this legislation.

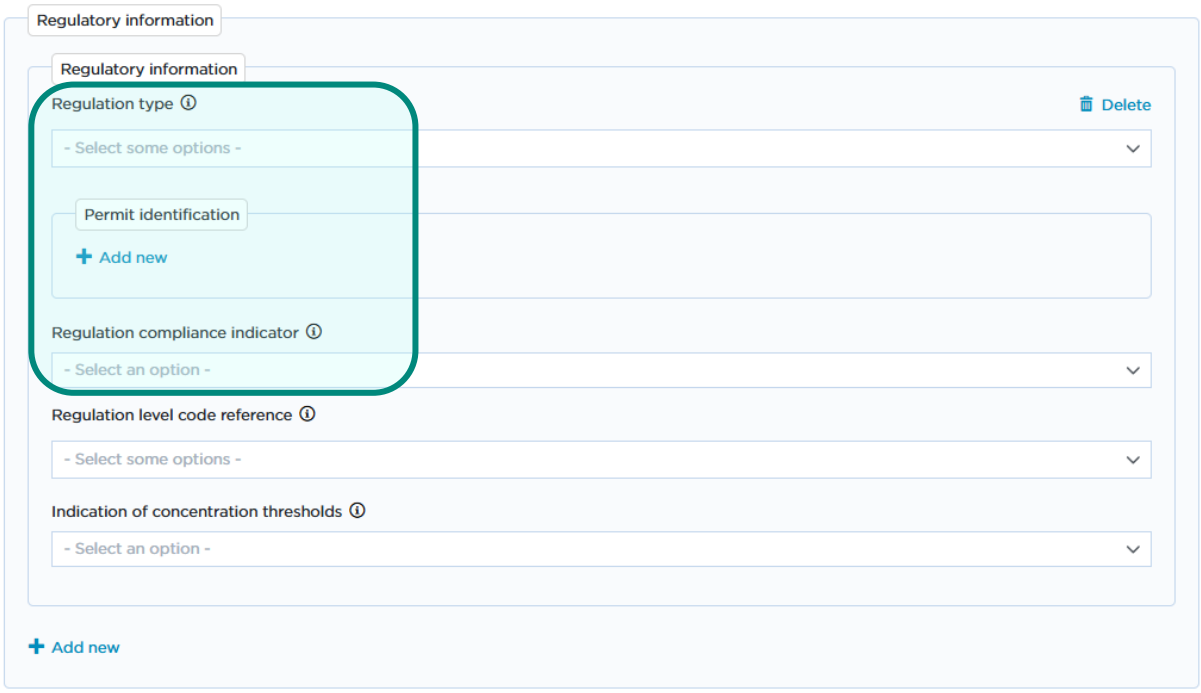
Click 'Add new entry' to access the following screen.



TARGET MARKETS Base unit

Select the country for which you wish to enter your information.

Click 'Add new' again to access the following screen.



3.15.3.1 Other information about regulatory information fields - 1 (not in tables)

REGULATION TYPE Base unit

Select the regulations that apply to the product.

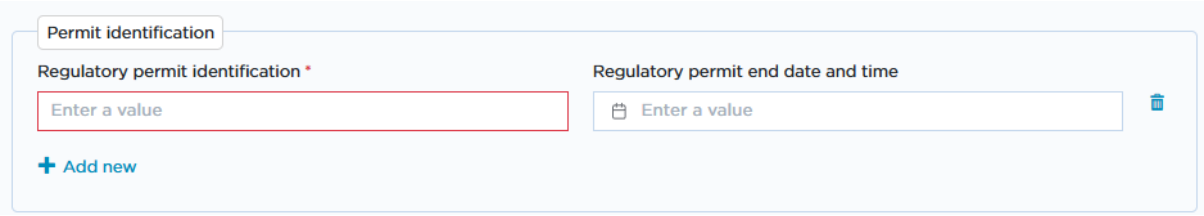
- **E_MARK** = For pre-packaged products covered by European Directive 76/211/EEC (Directive on the approximation of the laws of the Member States relating to the making-up by weight or by volume of certain pre-packaged products). Select this value for all food and non-food products and indicate under 'Regulation compliance indicator' below whether the product complies with these regulations.
- **INTENDED_TO_COME_INTO_CONTACT_WITH_FOOD** = For products covered by European Regulation 1935/2004 (Regulation on materials and articles intended to come into contact with food). Select this value for all food and non-food items that may come into contact with food, and indicate under 'Regulation compliance indicator' below whether the product complies with these regulations.
- **ANIMAL_ID_HEALTH_MARK** = For products covered by EU Regulation 853/2004 (Regulation laying down specific hygiene rules for food of animal origin). For this regulation, always enter the accreditation number under 'Regulatory permit identification. Select this value for all animal food products covered by this accreditation

and indicate under 'Regulation compliance indicator' below whether the product complies with this regulation.

- **Etc.**

3.15.3.2 Permit Identification

Click 'Add new' to access the following screen.



REGULATORY PERMIT IDENTIFICATION

Enter the accreditation number of the company that will be listed on the packaging.

Please see the example of an accreditation number below > Identification of the legal permit = 40157

Note: EU Regulation 853/2004 (ANIMAL_ID_HEALTH_MARK) accreditation numbers of other companies involved in the product's supply chain can be specified in the 'Contact information' section.

3.15.3.3 Other information about regulatory information fields - 2 (not in tables)

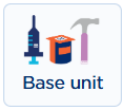
REGULATION COMPLIANCE INDICATOR

Indicate whether the product complies with the regulation selected in 'Type verordening/richtlijn'.

- [TRUE] = Product complies with the regulation
- [FALSE] = Product does not comply with the regulation
- [NOT_APPLICABLE] = Legislation does not apply to the product

Note: We will not accept products to which a certain regulation applies but which do not comply with the regulation ('Regulation compliance indicator = FALSE).

3.15.4 Other Statements/claims fields (not in tables)

THIRD PARTY ACCREDITATION SYMBOL ON PRODUCT PACKAGE CODE 

Here you enter the accreditations (sustainability marks and labels) that relate to the product and may be included on the packaging.

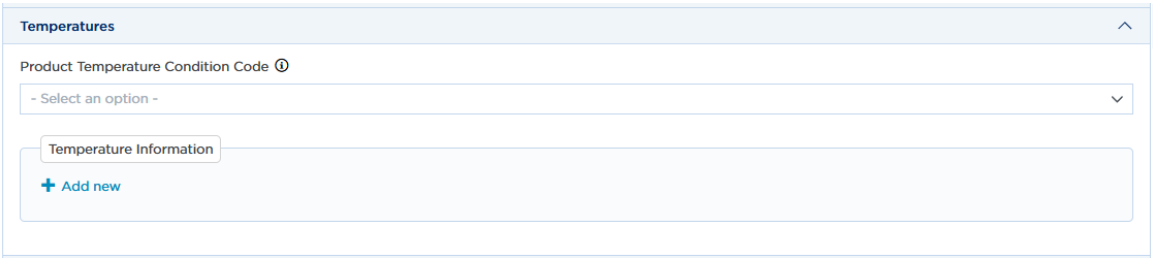
Here are some examples:

- MSC certification for fish = MARINE_STEWARDSHIP_COUNCIL_LABEL
- RSPO certified palm oil = SUSTAINABLE_PALM_OIL_RSPO
- Organic product = EU_ORGANIC_FARMING
- Product with the PEFC certificate for sustainable forest management = One of the accreditations starting with '[PEFC'
- Product with the FSC certificate for sustainable forest management (FSC) = One of the accreditations starting with '[FOREST_STEWARDSHIP_COUNCIL'

If additional information can be added such as the certification number, etc., this must be done via the fields under the 'Certification' section.

3.16 Section 'Temperatures'

3.16.1 Other temperatures fields (not in tables)

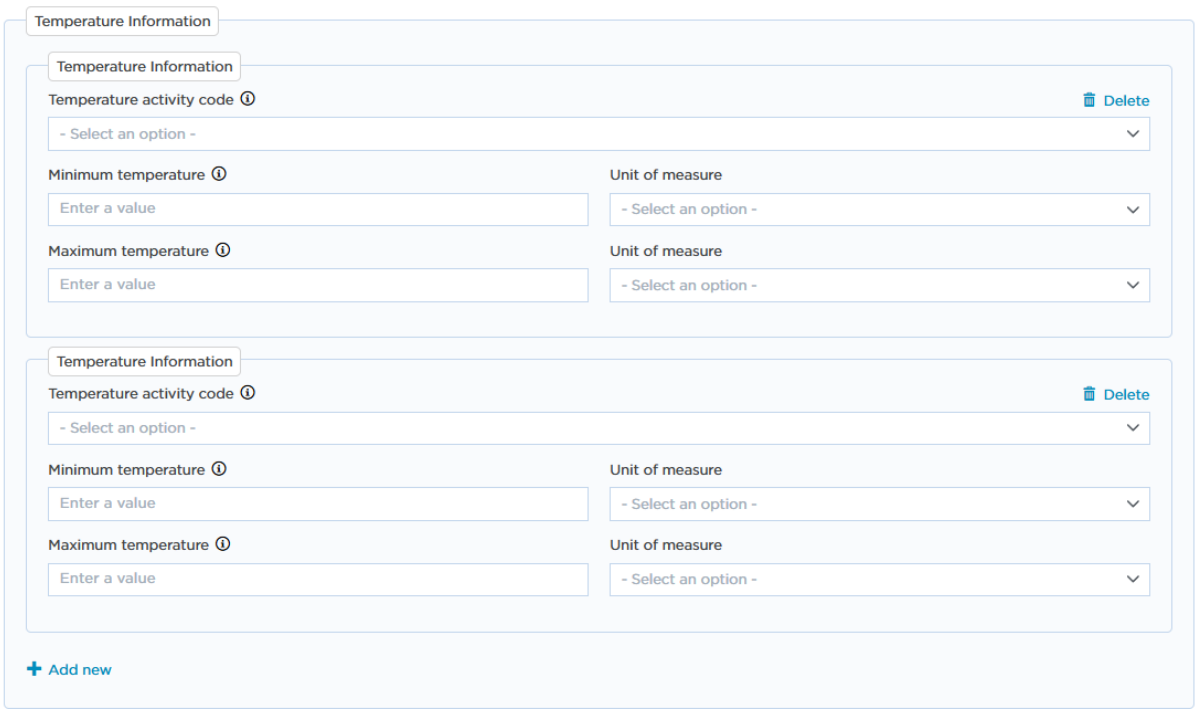


PRODUCT TEMPERATURE CONDITION CODE

Specify the minimum and maximum transport and storage temperature if the product is to be transported and stored refrigerated.

3.16.2 Temperature Information

Click 'Add new' twice to access the following screen.

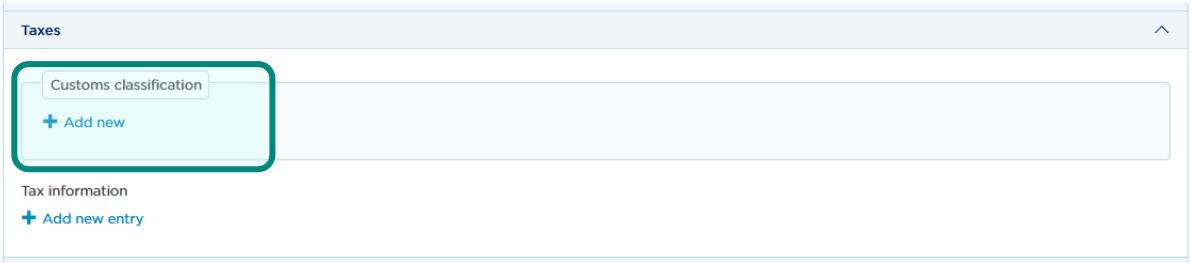


TEMPERATURE ACTIVITY CODE – MINIMUM TEMPERATURE – MAXIMUM TEMPERATURE - UNIT OF MEASURE

Select

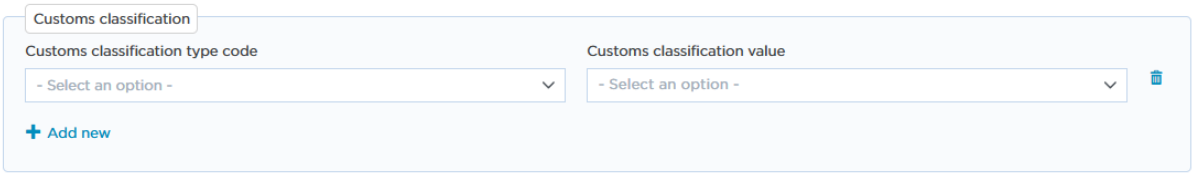
- In a 1st box under 'Temperature activity code, the value '[TRANSPORTATION] Tijdens het transport in de keten' and enter the minimum and maximum temperature with '[CEL] Graden Celsius' as the measurement unit.
- In a 2nd box under 'Temperature activity code, the value '[STORAGE_HANDLING] Tijdens opslag of verwerking' and enter the minimum and maximum temperature with '[CEL] Graden Celsius' as the measurement unit. Here, always enter the temperature that is the legal temperature listed on the packaging.

3.17 Section 'Taxes'



3.17.1 Customs classification

Click 'Add new' to access the following screen.



CUSTOMS CLASSIFICATION TYPE CODE* Base unit

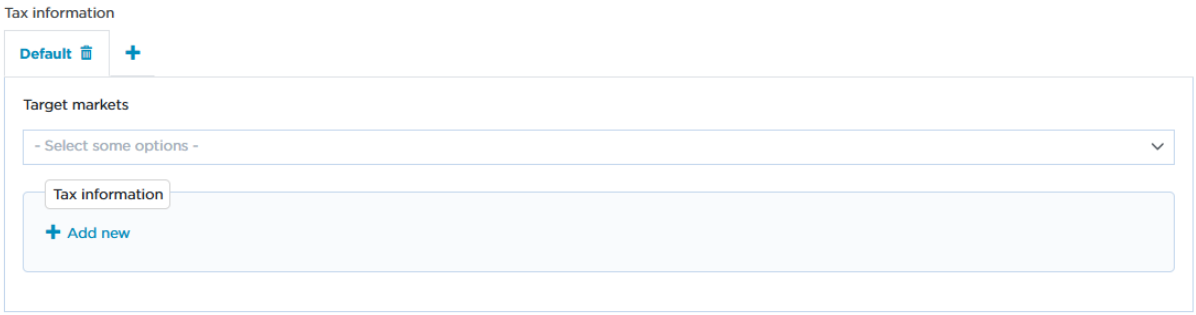
Select 'Intrastat' to include the Intrastat/customs code.

CUSTOMS CLASSIFICATION VALUE* Base unit

Enter the correct 8-digit Intrastat code. Consult the full list of possible codes via this link.

3.17.2 Tax information

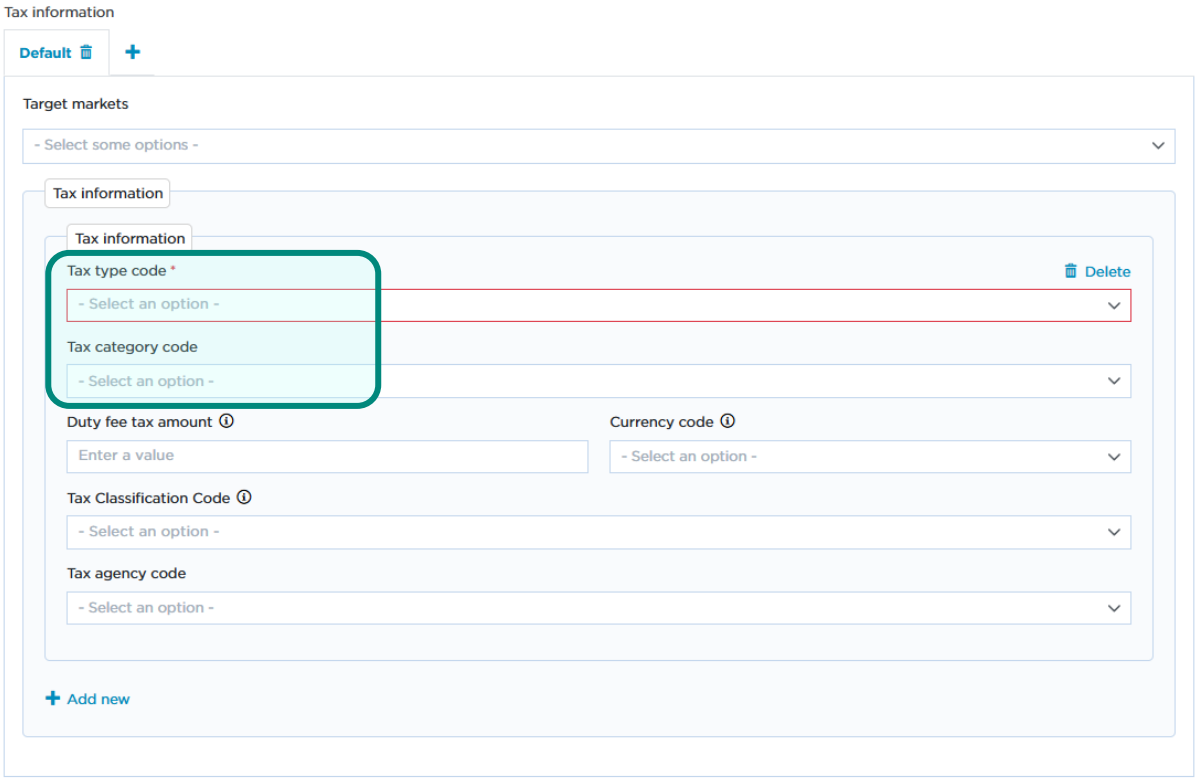
Click 'Add new entry' to access the following screen.



TARGET MARKETS Base unit

Select the target market for which the tax information applies.

Click 'Add new' to access the following screen.



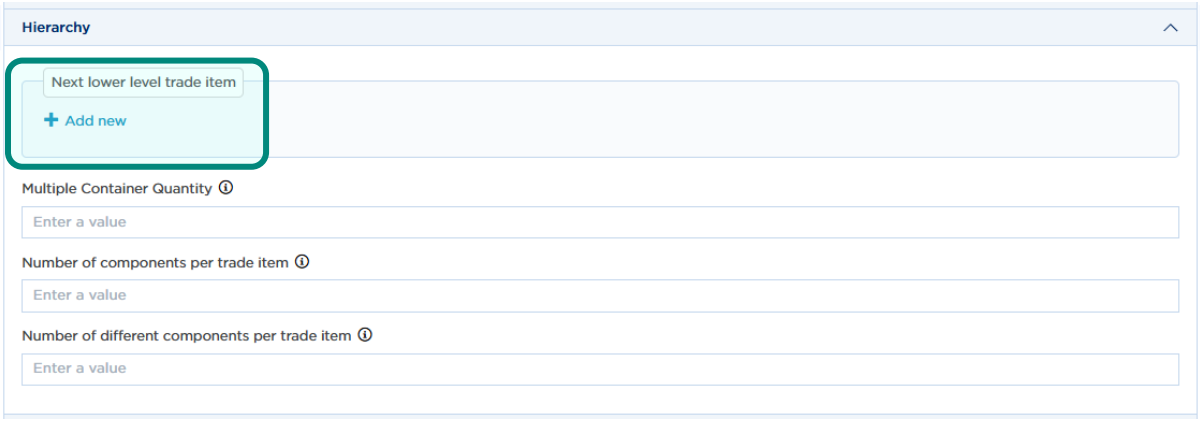
TAX TYPE CODE* Base unit

Always select '[VAT] Value Added Tax'. If applicable, you can also include other taxes such as Recupel, Bebat, etc. To do this, add an additional 'tax information box' by clicking 'Add new' again at the bottom.

TAX CATEGORY CODE* Base unit

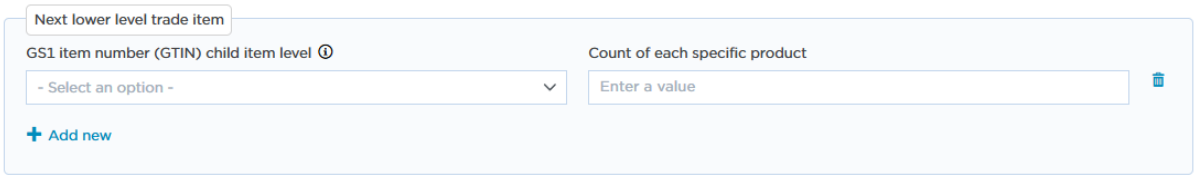
For VAT, specify the correct level: Low, Medium, Standard, High, Zero or Exempt. For Recupel, select 'Applicable'.

3.18 Section 'Hierarchy'



3.18.1 Next lower level trade item

Click 'Add new' to access the following screen.



GS1 ITEM NUMBER (GTIN) CHILD ITEM LEVEL

If this is not the base sheet you are filling in, but one from a higher packaging level, create the link to the underlying sheet in the logistics hierarchy by noting the GTIN of this underlying sheet here.

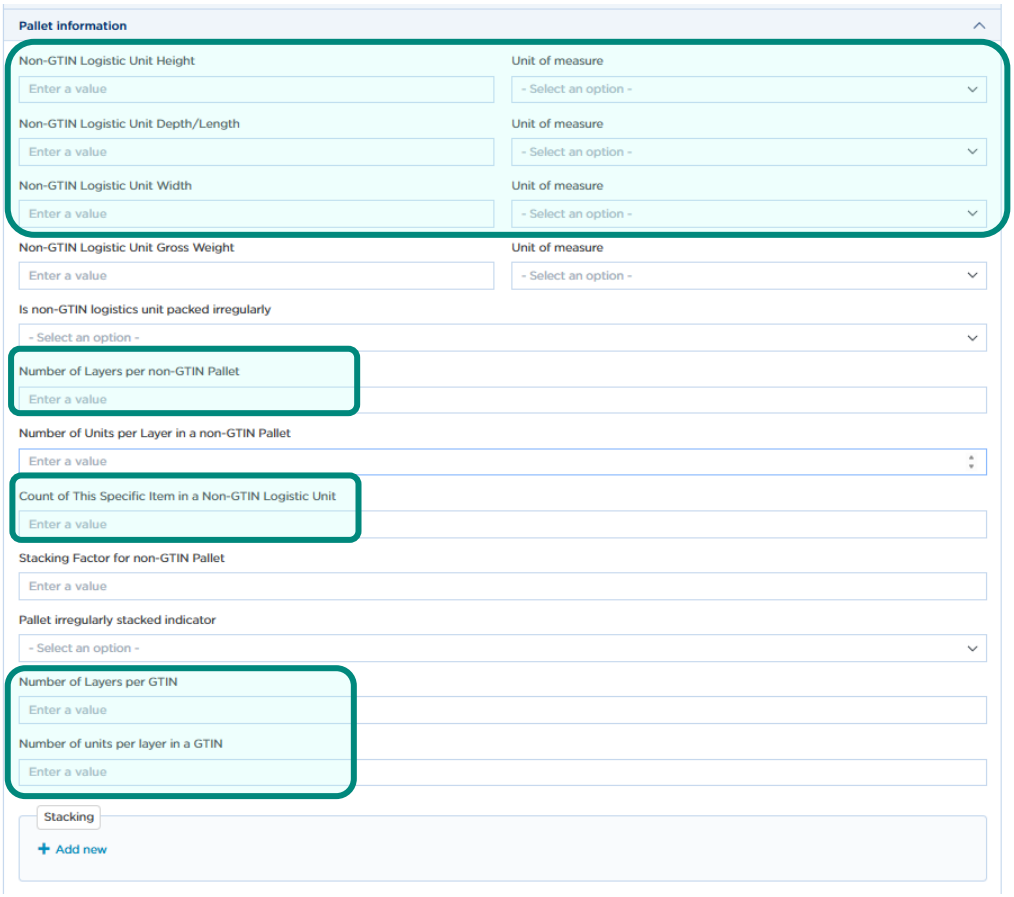
COUNT OF EACH SPECIFIC PRODUCT

Enter the number of underlying sheets which are in this level in the logistics hierarchy.

3.19 Section 'Pallet information'

Only to be filled in on the sheet at the highest level in your logistical hierarchy.

For a more detailed explanation about pallet information, please visit this GS1 page.



NON-GTIN LOGISTIC UNIT HEIGHT - UNIT OF MEASURE

Only fill in this field if you are not creating a product sheet for the pallet AND only in the product sheet at the highest level in the logistics hierarchy.

Enter the height/vertical dimension of the pallet on which the products are stacked (including the packaging).

NON-GTIN LOGISTIC UNIT DEPTH/LENGTH - UNIT OF MEASURE

Only fill in this field if you are not creating a product sheet for the pallet AND only in the product sheet at the highest level in the logistics hierarchy.

Enter the dimensions from the foremost to the rearmost point of the pallet on which the products are stacked (including the packaging).

NON-GTIN LOGISTIC UNIT WIDTH - UNIT OF MEASURE

Only fill in this field if you are not creating a product sheet for the pallet AND only in the product sheet at the highest level in the logistics hierarchy.

Enter the width/horizontal dimension of the pallet on which the products are stacked (including the packaging).

NUMBER OF LAYERS PER NON-GTIN PALLET

Only fill in this field if you are not creating a product sheet for the pallet AND only in the product sheet at the highest level in the logistics hierarchy.

Indicate how many layers a pallet contains.

COUNT OF THIS SPECIFIC ITEM IN A NON-GTIN LOGISTIC UNIT

Only fill in this field if you are not creating a product sheet for the pallet AND only in the product sheet at the highest level in the logistics hierarchy.

Enter how many trade items from the sheet you are filling in are on a pallet.

NUMBER OF LAYERS PER GTIN

Only fill in this field in the product sheet for the pallet.

Indicate how many layers a pallet contains.

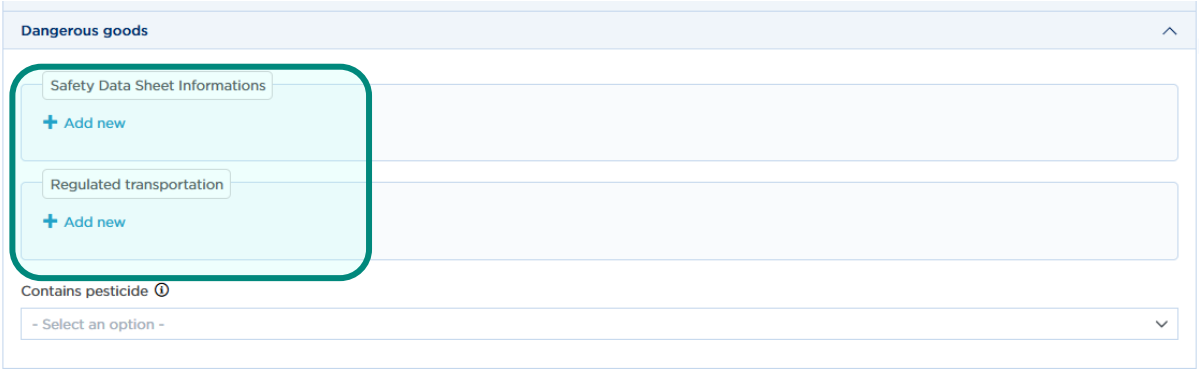
NUMBER OF UNITS PER LAYER IN A GTIN

Only fill in this field in the product sheet for the pallet.

Indicate how many base trade items (lowest level in the logistics hierarchy) one layer of the pallet contains.

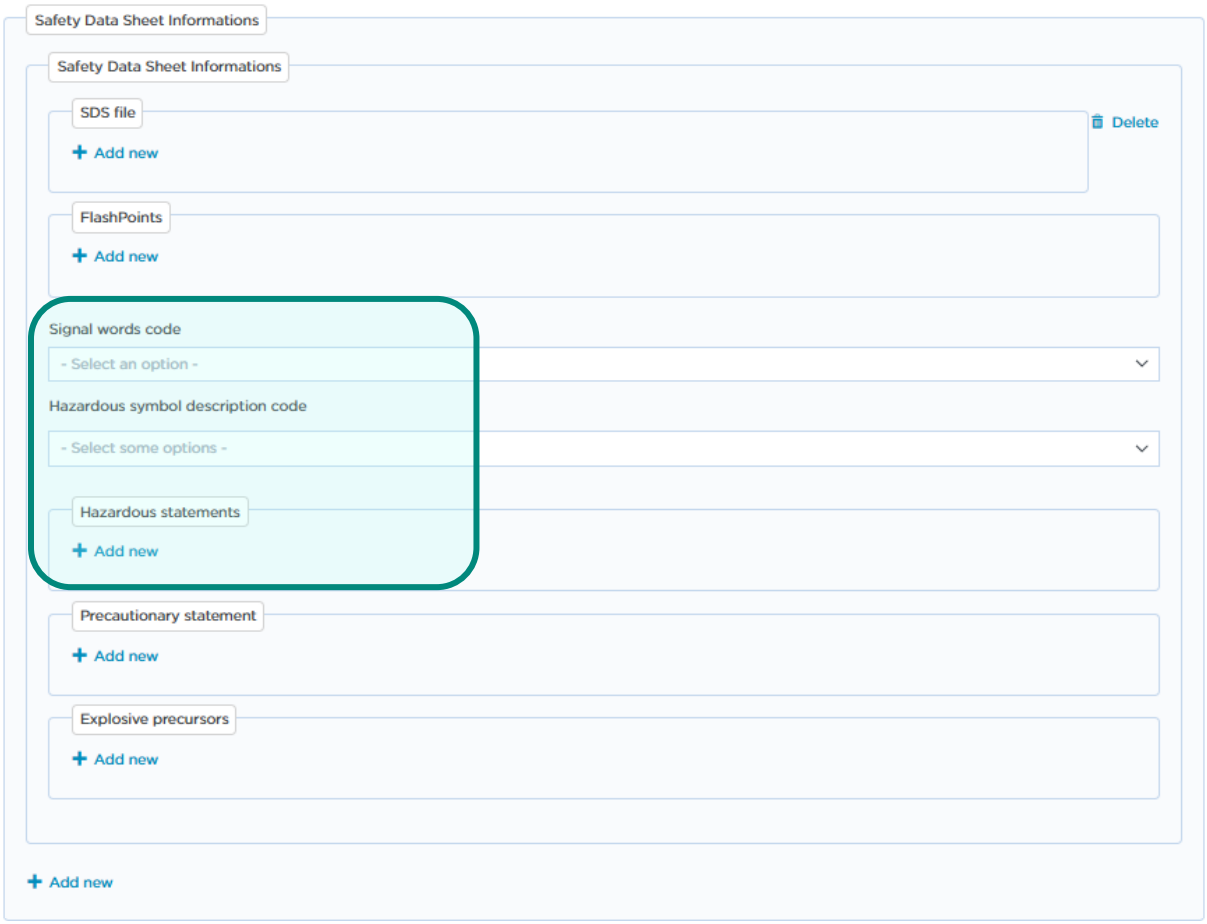
3.20 Section 'Dangerous goods'

Complete this section if the product or mixture is classified as hazardous by the CLP regulation. Find more information about hazardous substances, SDS and DOP via this link.



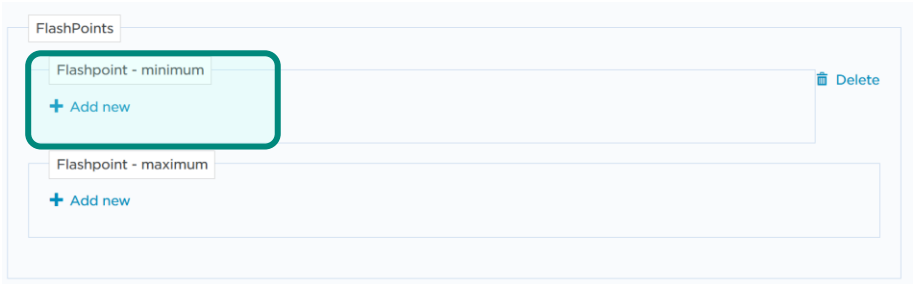
3.20.1 Safety Data Sheet Information

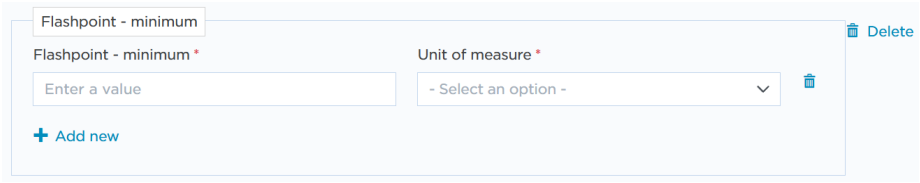
Click ‘Add new’ to access the following screen.



3.20.1.1 FlashPoints

Press 'Add new’ twice to see the screen below.





FLASHPOINT – MINIMUM – UNIT OF MEASURE Base unit

Provide the lowest temperature at which the substance emits enough vapor to ignite when it comes into contact with an ignition source.

3.20.1.2 Other Safety Data Sheet Information (not in tables)

SIGNAL WORDS CODE Base unit

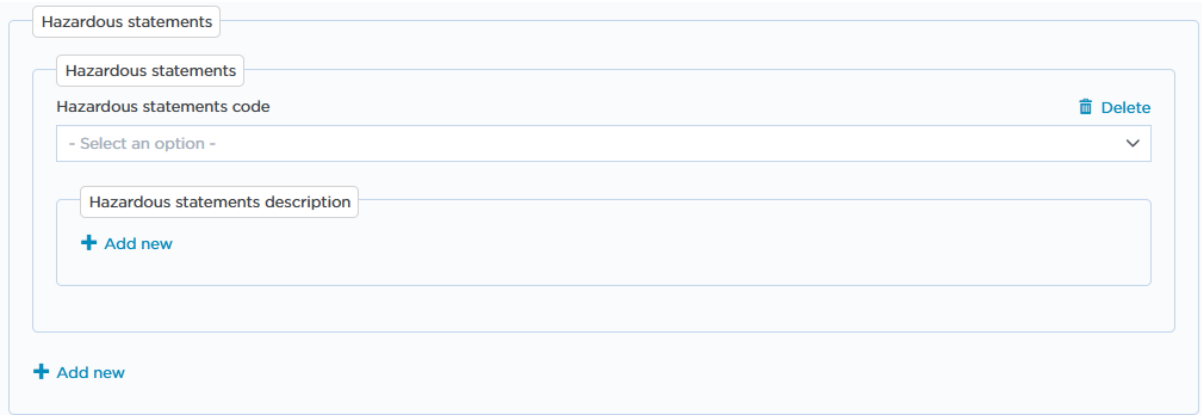
If applicable, specify whether the GHS signal word indicates a hazard or a warning.

HAZARDOUS SYMBOL DESCRIPTION CODE Base unit

If applicable, select the GHS hazard symbol code (e.g. GHS05 CORROSION).

3.20.1.3 Hazardous statements

Click 'Add new' to access the following screen.

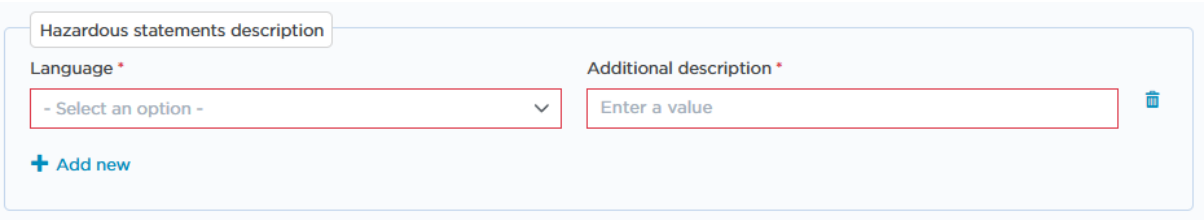


HAZARDOUS STATEMENTS CODE

Select the correct H-phrases applicable to the product.

HAZARDOUS STATEMENTS DESCRIPTION - ADDITIONAL DESCRIPTION

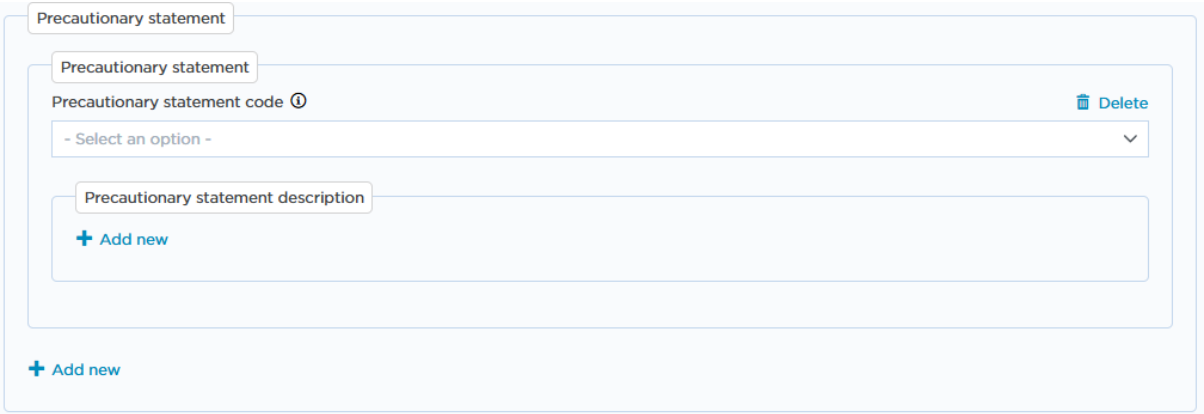
Click 'Add new' to access the following screen.



Provide a description of the standard H-phrase entered above. This concerns consumer information on the label/packaging and on the SDS sheet.

3.20.1.4 Precautionary statement

Click 'Add new' to access the following screen.

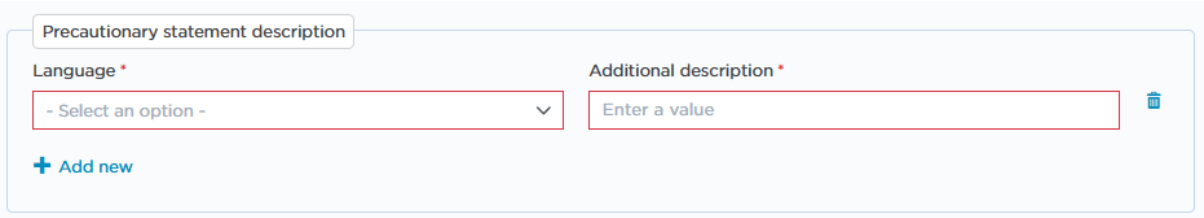


PRECAUTIONARY STATEMENT CODE

Select the correct P-phrases applicable to the product.

PRECAUTIONARY STATEMENT DESCRIPTION - ADDITIONAL DESCRIPTION

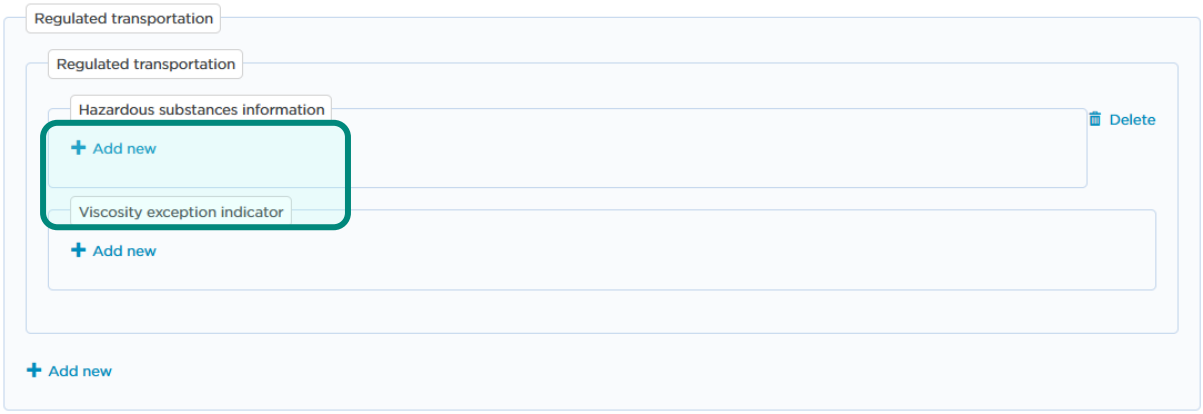
Click 'Add new' to access the following screen.



Provide a description of the standard P-phrase entered above. This concerns consumer information on the label/packaging and on the SDS sheet.

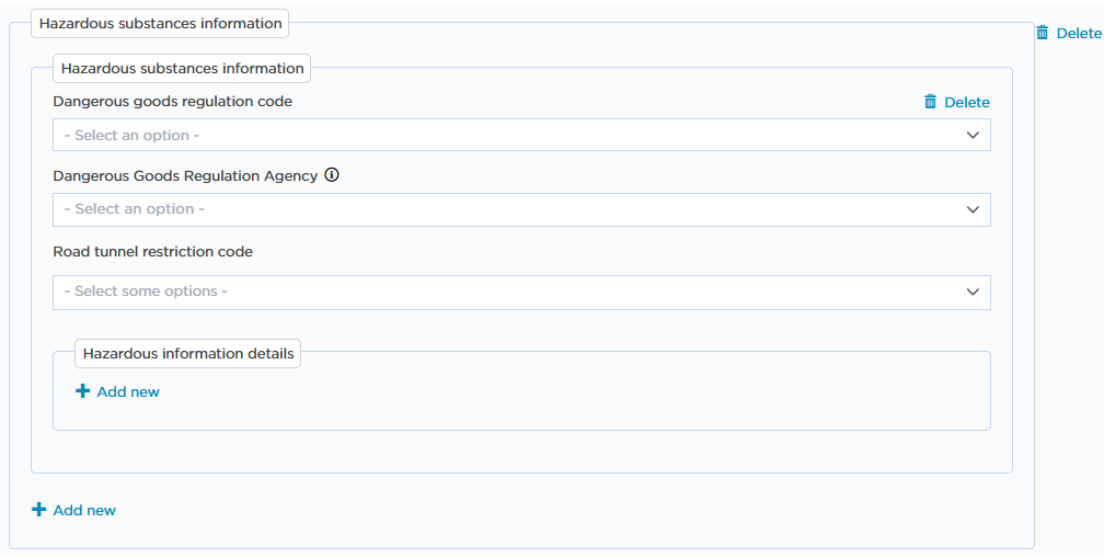
3.20.2 Regulated transportation

Click 'Add new' to access the following screen.



3.20.2.1 Hazardous substances information

Click 'Add new' to access the following screen.



3.20.2.1.1 Other hazardous substances information fields (not in tables)

DANGEROUS GOODS REGULATION CODE Base unit

Select the regulation applicable to transporting the product if it is a hazardous product or contains hazardous substances.

DANGEROUS GOODS REGULATION AGENCY Base unit

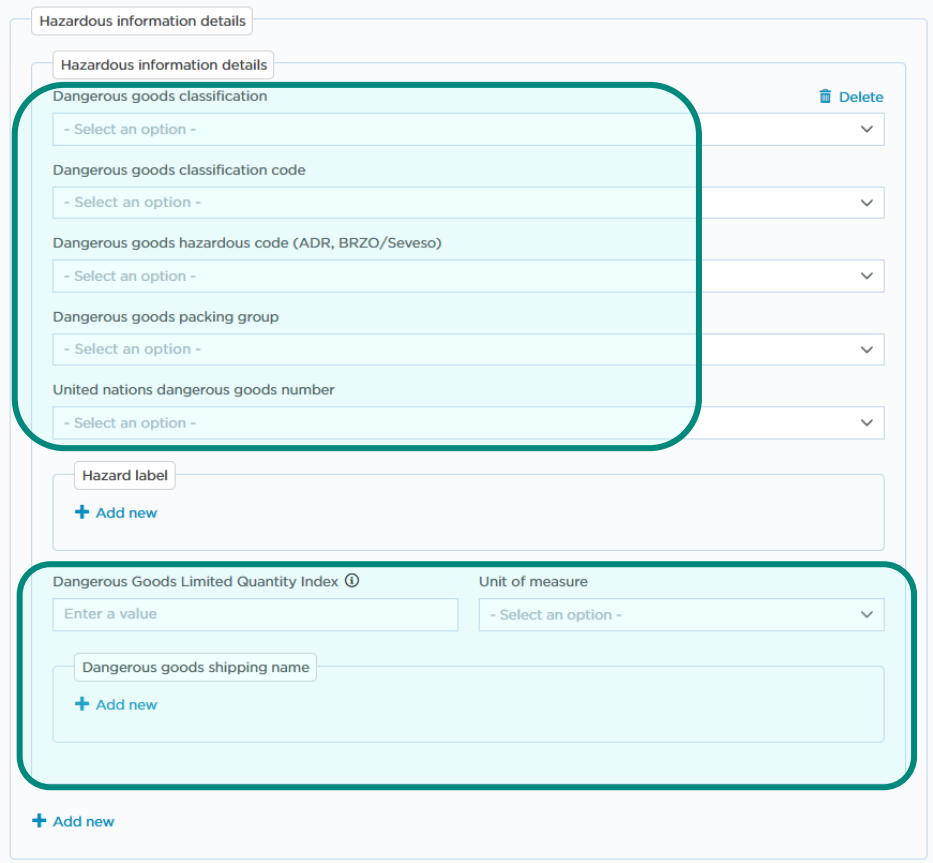
If applicable, select the classification system for which additional details are relevant for this product.

ROAD TUNNEL RESTRICTION CODE Base unit

If applicable, select the code indicating which restrictions apply to transporting the product.

3.20.2.1.2 Hazardous information details

Click 'Add new' to access the following screen.



DANGEROUS GOODS CLASSIFICATION Base unit

If applicable, please provide the classification of the hazardous substances (e.g. Corrosive substances, organic peroxides, etc.).

DANGEROUS GOODS CLASSIFICATION CODE Base unit

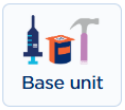
If applicable, please provide the correct ADR code. This code classifies dangerous goods according to their nature and risk level, with each class associated with specific packaging, labelling, documentation and handling requirements to ensure safe transport.

DANGEROUS GOODS HAZARDOUS CODE (ADR, BRZO/SEVESO) Base unit

If applicable, select the correct type of hazard.

DANGEROUS GOODS PACKING GROUP

If applicable, select the correct packaging group. Ranging from not applicable to extremely dangerous.

UNITED NATIONS DANGEROUS GOODS NUMBER 

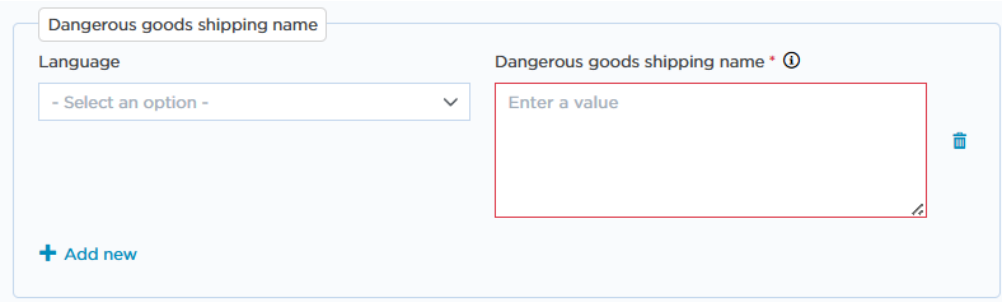
If applicable, select the correct United Nations dangerous goods number.

DANGEROUS GOODS LIMITED QUANTITY INDEX - UNIT OF MEASURE

If applicable, enter the number (in ml, l or kg) indicating the maximum volume of the inner packaging of an item in accordance with the ADR Limited Quantity scheme.

LANGUAGE - DANGEROUS GOODS SHIPPING NAME

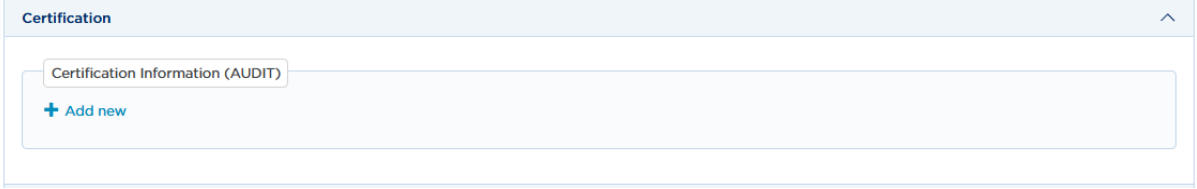
Click 'Add new' to access the following screen.



If applicable, note the addition to the proper shipping name of the dangerous substance, if indicated by the label corresponding to the relevant UN number.

Complete this field in Dutch, French or English.

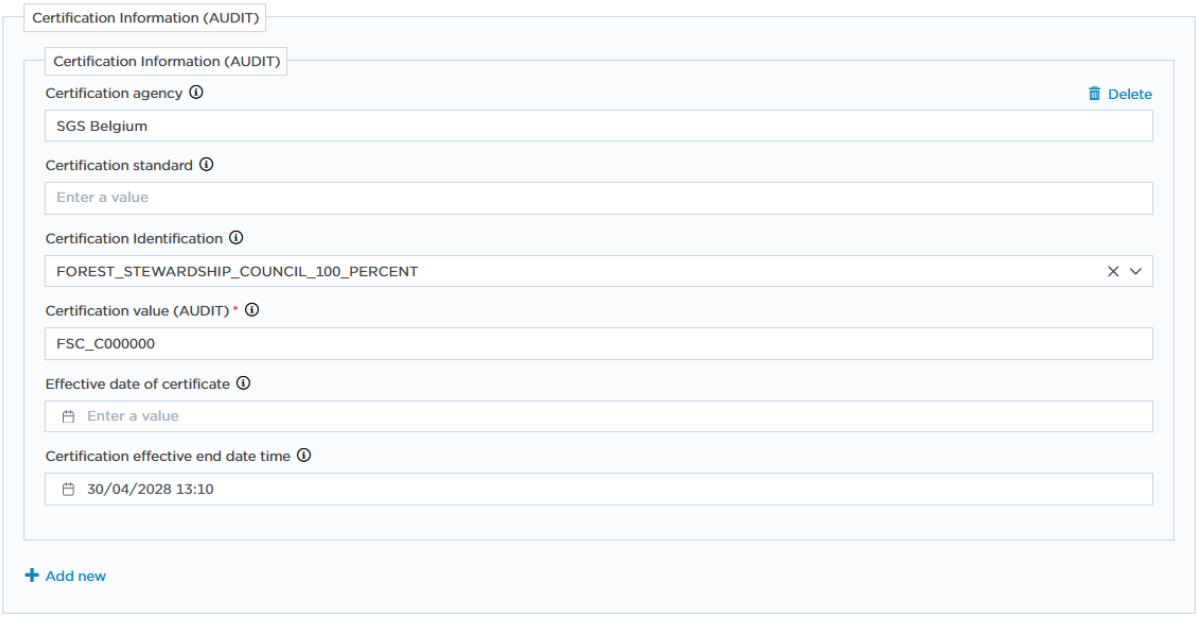
3.21 Section 'Certification'



3.21.1 Certification information

Here you include all the relevant information regarding certificates (e.g: MSC label, ASC, Organic, etc.).

Click 'Add new' to access the following screen (here you can see a detailed example of an FSC certificate).



If the product is certified/accredited, fill in all the information regarding the certificate here in the fields that appear here, and don't forget to include the certificate as an attachment under the 'Images and documents' section.

Does it concern a **food product**? If so, always include information about the food safety certification programme (cf. list of codes 'FoodSafetyCertificationCodeList') for which the producer of the product is certified.

CERTIFICATION AGENCY

Specify the name of the certifying body that issued the certificate or food safety standard.

CERTIFICATION STANDARD

Enter the name of the certification standard.

CERTIFICATION IDENTIFICATION Base unit

Select the certificate's correct food safety certification.

CERTIFICATION VALUE Base unit

Enter the number issued by the certifying body for the product.

- For ASC, MSC and PEFC: Enter the CoC number
- For RSPO: Enter the RSPO number that must be included on the packaging

If your company has obtained certification for a food safety standard, in the 'certification value' attribute enter the unique number you received that allows you to demonstrate that your company is certified for the standard in question.

EFFECTIVE DATE OF CERTIFICATE Base unit

Enter the certificate's start date.

CERTIFICATION EFFECTIVE END DATE TIME Base unit

Enter the certificate's end date.

3.22 Section 'Product specific'

Depending on the selected GPC, the attributes in this section may or may not be visible.

The following images are based on a product with a GPC for an electric torch. The visible fields differ depending on the GPC code selected.

3.22.1 Other product specific fields (not in tables)

BATTERIES REQUIRED INDICATOR

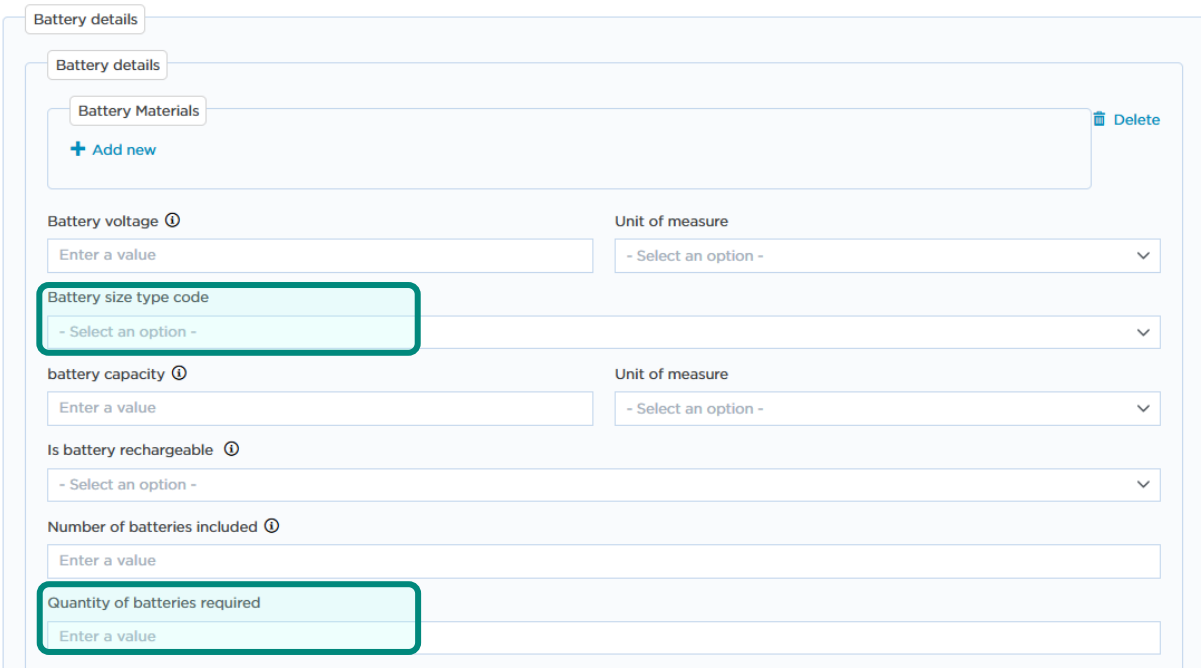
Indicate whether batteries are required for use of the product.

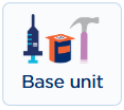
BATTERIES INCLUDED INDICATOR

Indicate whether batteries are included with the product.

3.22.2 Battery details

Click 'Add new' to access the following screen.



BATTERY SIZE TYPE CODE 

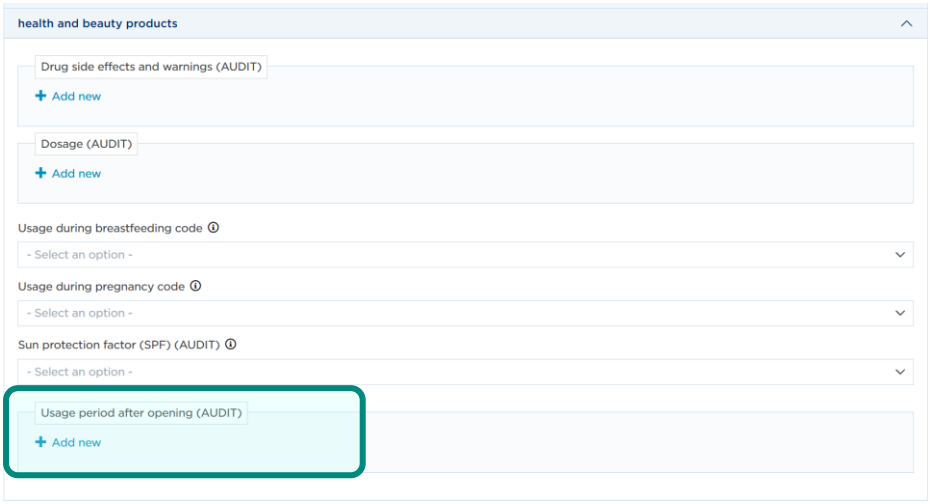
Specify the type of battery required to use the product.

QUANTITY OF BATTERIES REQUIRED

Indicate how many batteries of the selected type are required to use the product.

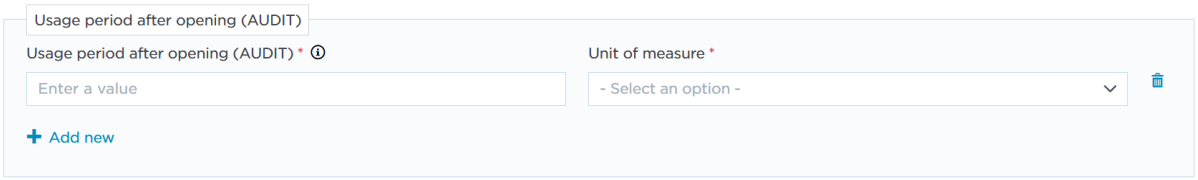
3.23 Section 'health and beauty products'

The attributes in this section will be visible or not based on the selected GPC.

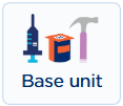


3.23.1 Usage period after opening

Click 'Add new' to access the following screen.



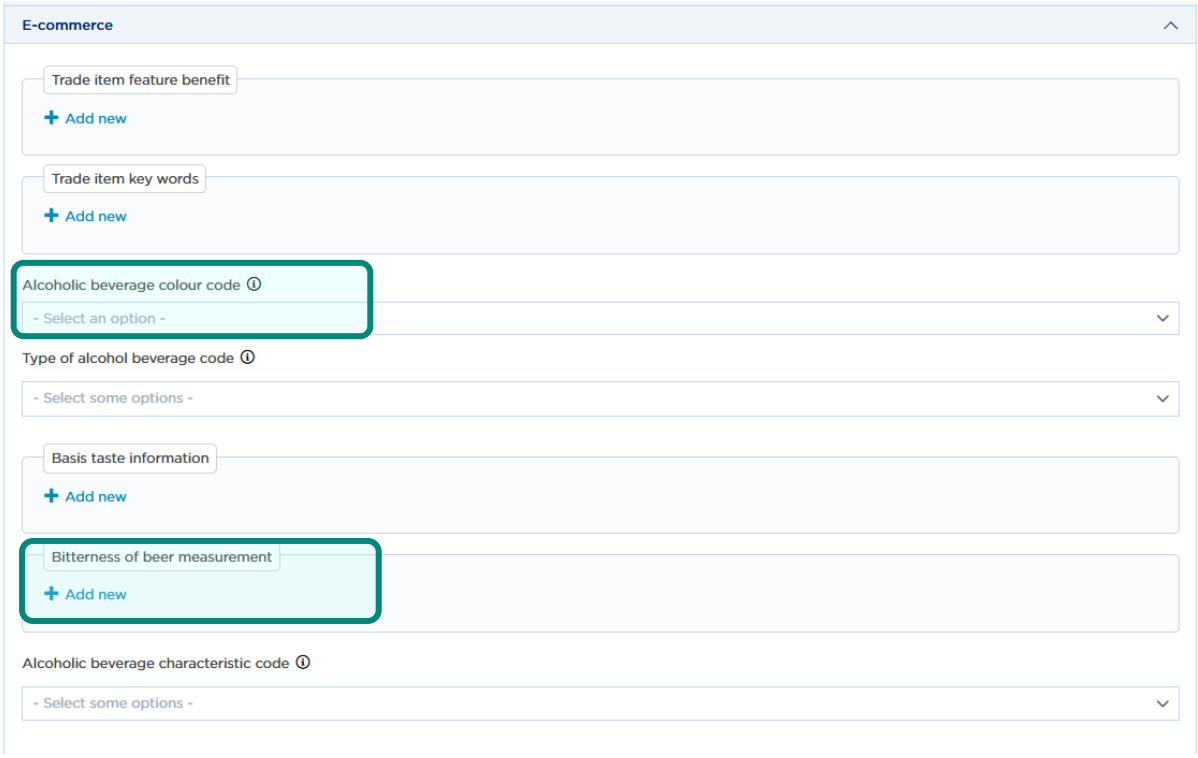
USAGE PERIOD AFTER OPENING – UNIT OF MEASURE



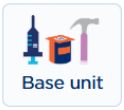
Indicate the period after opening, in number of months or years, during which the product can still be used safely.

3.24 Section 'E-commerce'

The following image is based on a product with a GPC for beer. The visible fields differ depending on the GPC code selected.



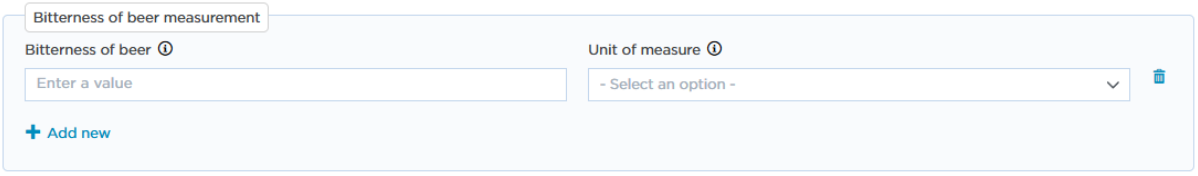
3.24.1 Other E-commerce fields (not in tables)

ALCOHOLIC BEVERAGE COLOUR CODE 

If it concerns an alcoholic drink, select the correct colour of the drink.

3.24.2 Bitterness of beer measurement

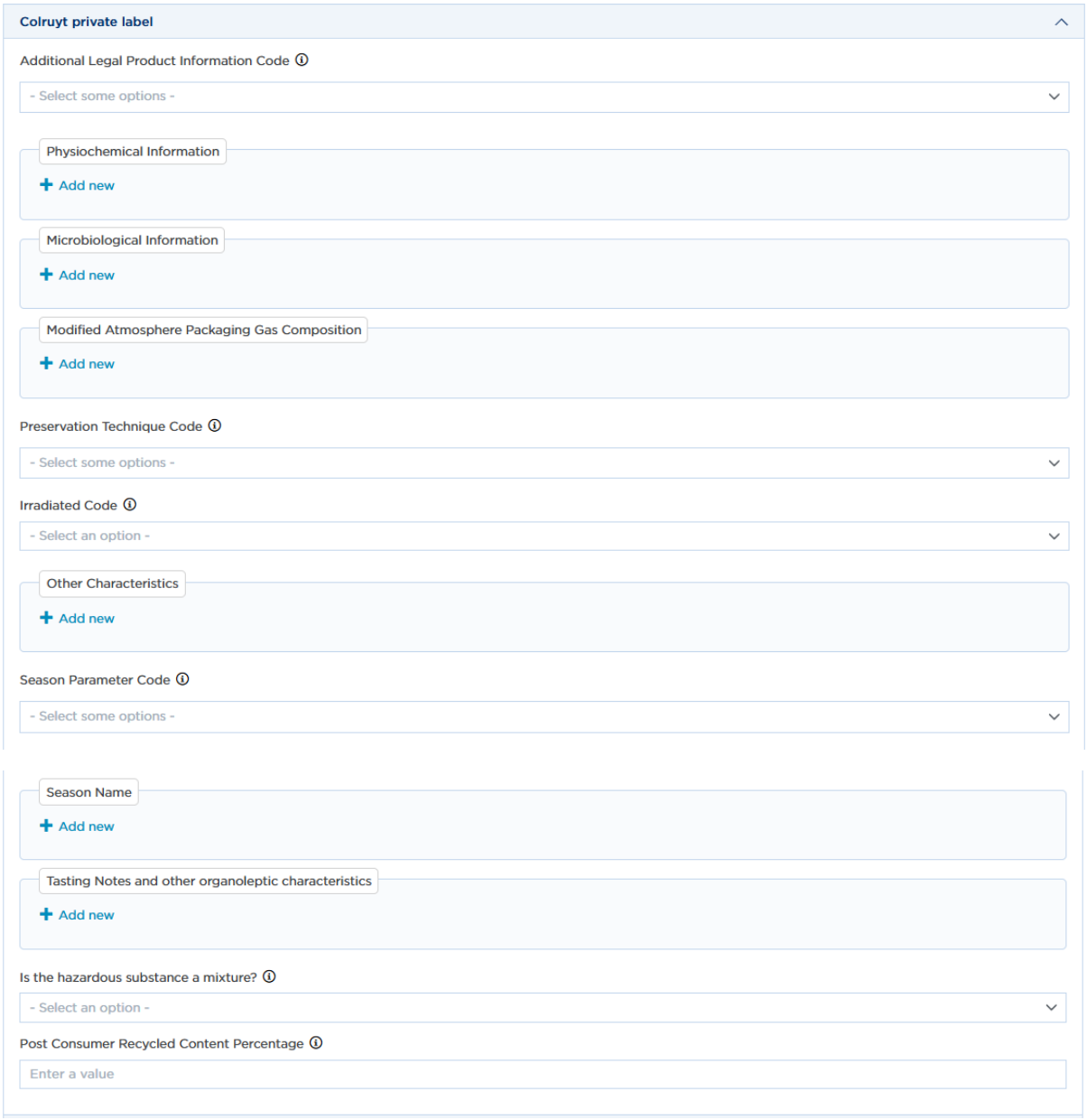
Click 'Add new' to access the following screen.



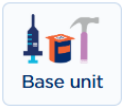
BITTERNESS OF BEER - UNIT OF MEASURE

For beers, specify the bitterness of the beer, expressed in European or international bitterness units.

3.25 Section ‘Colruyt private label’



3.25.1 Other ‘Colruyt private label fields - 1 (not in tables)

ADDITIONAL LEGAL PRODUCT INFORMATION CODE 

Indicate which additional legally required product information applies to the product and must be included on the packaging. If no additional legal product information must be included, select the value ‘No additional label information required’.

Some examples can be found below:

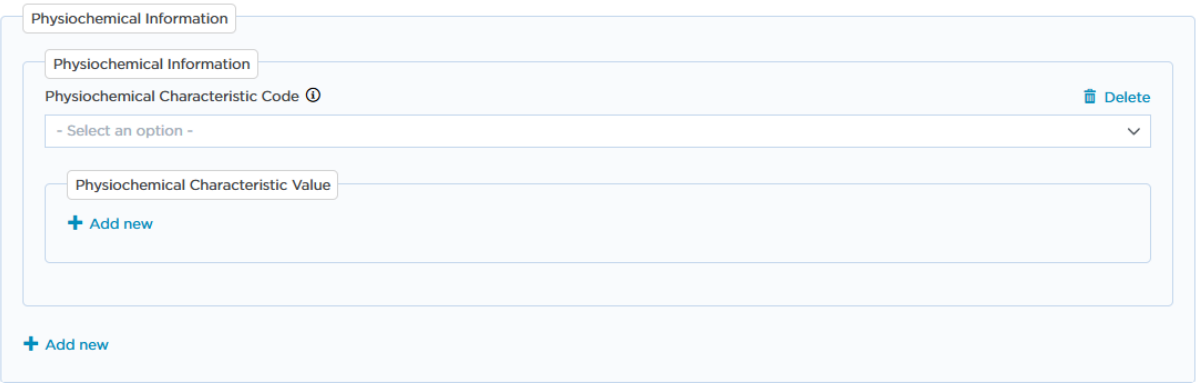
- For **nuts** > Young children are at risk of choking on nuts
- For **game** > Product obtained from hunting. May contain shot or shot fragments.

- Heat all the way through before consuming
- Etc.

Note: If you cannot find the correct code enter the additional legally required product information under 'Additional legal product information' in the 'Statements/Claims' section.

3.25.2 Physiochemical Information

Click 'Add new' to access the following screen.



3.25.2.1 Physiochemical information

PHYSIOCHEMICAL CHARACTERISTIC CODE

Select the code of the physiochemical property

Examples:

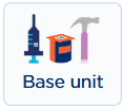
- TARGET_DENSITY > Target density of the product
- TARGET_PH
- TARGET_VISCOSITY
- Etc.

Examples of parameters to be entered:

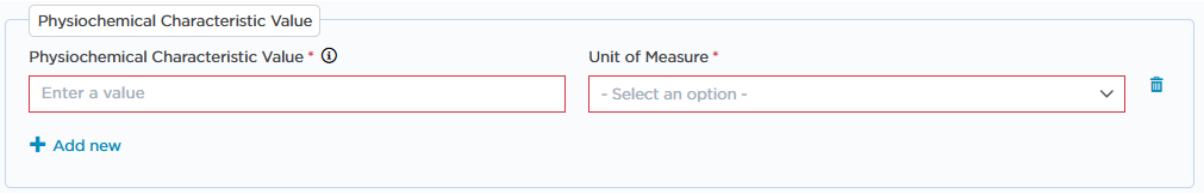
- For **vinegar**:
  - TARGET_pH
  - WEIGHT_DENSITY
  - TARGET_ACIDITY
  - PURE_BASE_RATIO
- For **meat**:
  - TARGET_FAT_ON_DRY_BASIS

Note: If you cannot find the correct code, enter the physiochemical information under 'Other Characteristics', a little lower down in this 'Colruyt private label' section.

3.25.2.2 *Physiochemical Characteristic Value*

PHYSIOCHEMICAL CHARACTERISTIC VALUE - UNIT OF MEASURE 

Click 'Add new' to access the following screen.



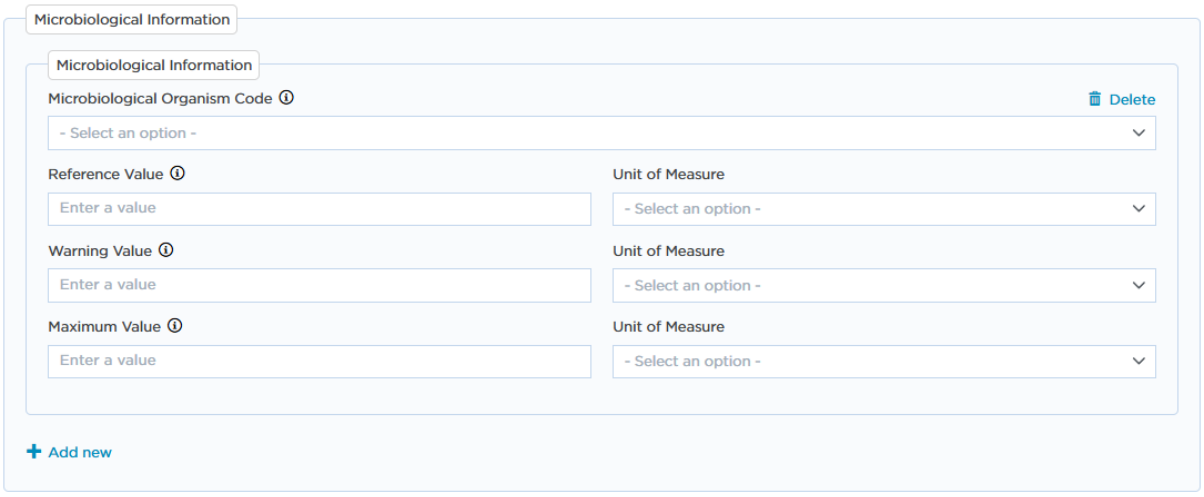
Enter the value and corresponding unit under 'Physiochemical Characteristic Value' and 'Unit of Measure' respectively.

Example: For olive oil with a density of 0.93 grams/cm^3, enter '0.93' under 'Physiochemical Characteristic Value' and 'Gram Per Cubic Centimetre' under 'Unit of Measure'.

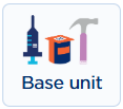
Note: If you cannot find the correct unit of measure, enter the physiochemical information under 'Other Characteristics', a little lower down in this 'Colruyt private label' section.

3.25.3 Microbiological Information

Click 'Add new' to access the following screen.



Note: See attachment 1 for more information on how these standards relate to commonly used limits (e.g. Microbiological criteria from Ghent University) + detailed example.

MICROBIOLOGICAL ORGANISM CODE 

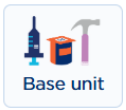
Select the microbiological organism you want to share information about.

If it is required by law, the amount of colony-forming units per 10 g or 25 g (e.g. Salmonella) instead of per 1 gram, enter the microbiological organism, the reference value, maximum value and possibly the warning value under 'Other Characteristics' a little lower down this 'Colruyt private label' section.

Note: If you cannot find the correct code enter the microorganism under 'Other Characteristics' a little lower down this 'Colruyt private label' section.

REFERENCE VALUE

Enter the typical value for acceptable quality. Under 'Unit of measure', select the value 'Colony forming Units per gram (CFU/g)'.

WARNING VALUE 

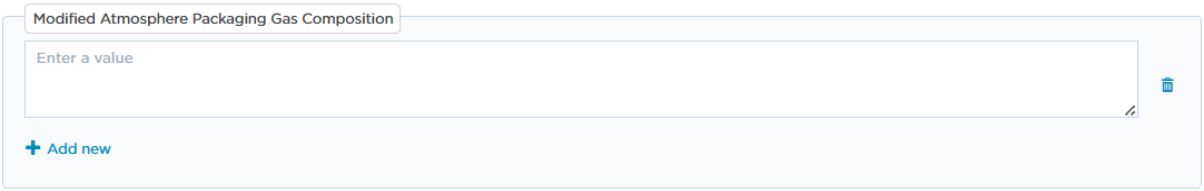
Enter (if a 3-class plan applies) the limit for acceptable quality. Under 'Unit of measure', select the value 'Colony forming Units per gram (CFU/g)'.

MAXIMUM VALUE

Enter the maximum permissible amount of colony-forming units of the microbiological organism measured at the end of the shelf-life. Under 'Unit of measure', select the value 'Colony forming Units per gram (CFU/g)'.

3.25.4 Modified Atmosphere Packaging Gas Composition

Click 'Add new' to access the following screen.



MODIFIED ATMOSPHERE PACKAGING GAS COMPOSITION Base unit

If the composition of the gases in the packaging (MAP Modified Atmosphere Packaging) was modified to extend the shelf life and quality of food products, enter the gas composition and corresponding % here.

3.25.5 Other 'Colruyt Private Label' fields - 2 (not in tables)

PRESERVATION TECHNIQUE CODE Base unit

Select the correct preservation technique for the product.

For example

- For **dairy products** > PASTEURISATION, HIGH_TEMPERATURE_TREATED_MILK, ULTRA_HIGH_TEMPERATURE (increases the shelf life of dairy products), ATTESTED_MILK (If not heat-treated), etc.
- For **smoked fresh fish** > COLD_SMOKE_CURING or HOT_SMOKE_CURING

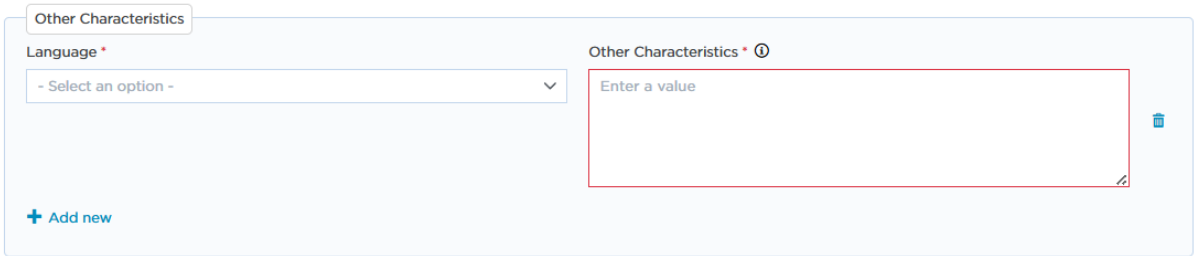
Note: If you cannot find the correct code, enter the preservation technique under 'Other Characteristics', a little lower down in this 'Colruyt private label' section.

IRRADIATED CODE* Base unit

If possible, indicate whether the product was irradiated ([TRUE]) or not ([FALSE]).

3.25.6 Other Characteristics

Click 'Add new' to access the following screen.



LANGUAGE – OTHER CHARACTERISTICS Base unit

If multiple types of information are included in this field, you should separate them by using 'spatie#spatie'.

Example: E. coli (O157): 0 cfu/25 g # Listeria spp: 0 cfu/25gr # fat content on dry matter: 20%

Use this field

- For **all product groups** to enter product-specific properties
  - Such as the number of pieces per pack (+deviation), size/calibre (+deviation), pesticides, peroxide value, FFA, etc.
  - Specific standards/requirements (often linked to the class in the UNECE standard)
- For **sweeteners** (pills or powder based on sucralose, aspartame (such as Canderel)) to substitute the sweetness of sugar
- To specify the specific standards/requirements or additional information for
  - **Fresh fish/frozen fish**:
    - % of fat/moisture loss during shelf life
    - Smoked (dry-salted or injected)
    - Shrimps (cooked, blanched or raw, peeled, deveined, % edible)
    - Frozen raw material?
    - Weight per piece (or calibre/size)
    - Raw/cooked
    - Whole fish, portion, fillet or loin
      - Whole fish (with/without the head, with/without the guts, % edible)
      - Portion, fillet or loin (with/without the skin, with/without bones, trimming method: trim/cut)
  - **Frozen fish/shellfish**:
    - % of glazing
    - Freezing method (deep-frozen, single-frozen, double-frozen)
  - **Shellfish:**
    - Scallops with or without the coral
  - **Tinned fish**
    - Frozen raw material?
    - With/without bones
    - Weight per piece
    - Packaged raw (always for salmon with skin and bones) or precooked
    - Packaging sterilised or pasteurised
    - Tuna (% solid, chunks and flakes, single or double cleaned)
    - Mackerel (with/without the brown meat)
    - Crab (% meat and % leg, no cartilage)
  - **Meat**
    - Collagen %
    - % protein on dry matter
    - Stunned slaughter (compulsory!)
  - **Meat stock**
    - Amount of creatinine (mg/L) in the product
    - % of creatinine in the meat extract on dry matter without salt
    - % of dry matter in the meat extract
    - % of salt in the meat extract
  - **Wild fish and meat**
    - Fishing/hunting season

- **Cheese**
  - Firmness of the cheese: EXTRA HARD / FIRM/SEMI-HARD / HARD / SOFT / UNCLASSIFIED / UNIDENTIFIED
  - Type of cheese: CAMEMBERT / EMMENTHAL / GORGONZOLA / GOUDA / ETC.
  - Form: BLOCK / CHUNKS / CRUMBLES / ETC.
- **Cream**
  - Type of cream: CLOTTED CREAM / CONDENSED CREAM / CRÈME FRAICHE / HALF AND HALF / ETC.
  - Fat content of the cream: FULL FAT / LOW FAT / NON FAT / REDUCED FAT / SOFT / UNCLASSIFIED / UNIDENTIFIED
- **Yoghurt**
  - Fat content of the cream: FULL FAT / LOW FAT / NON FAT / REDUCED FAT / SOFT / UNCLASSIFIED / UNIDENTIFIED
  - Origin: BUFFALO / CAMEL / COMBINATION / COW / DONKEY / ETC. UNCLASSIFIED / UNIDENTIFIED
  - Added ingredients: CEREALS / COMBINATION / FRUIT PIECES / FRUIT PULP / HONEY / JUICE / ETC. / UNCLASSIFIED / UNIDENTIFIED
- **Fruit - apples**
  - Variety of apple: ADAM'S PEARMAIN / ADMIRAL / AFRICAN RED / ETC. / BELGICA / ETC. / JONAGOLD AND MUTANTS / ETC. / UNCLASSIFIED / UNIDENTIFIED
  - Country/zone of origin: CHINA / CHRISTMAS ISLAND / COLOMBIA / ETC. / UNCLASSIFIED / UNIDENTIFIED
- **Oil**
  - Erucic acid
  - Extra virgin olive oil: acidity level, FAEEs, Wax (C42+C44+C46), 2-Glyceryl monopalmitate, Stigmastadiene, K232, K270
- **Cosmetics**
  - Liquid products: viscosity and foaming power (soap, shampoo)
  - Non-liquid products: number of pieces, dimensions, shape, specific gravity, tolerances on weight, etc.
  - Wet wipes: (cosmetics or detergents)
    - Dimensions: length, width, thickness (mm) + tolerance
    - Weight dry & wet (g) + tolerance
    - Specific gravity (g/m^2) + tolerance
    - Strength wet MD & CD + tolerance
    - Composition (e.g. cellulose, viscose, Spunlace, etc.)
  - Toothpaste:
    - Total and available fluoride
    - Value for Relative Dentin Abrasivity (RDA)
    - Value for Pellicle Cleaning Ratio (PCR)
    - Product lost (residue left after using up the toothpaste)

- If you cannot find the correct code in the available list of codes for the fields:
  - Physiochemical Characteristic Code
  - Microbiological Organism Code

- Microbiological information to be provided in CFU/10 g or CFU/25 g (e.g. for salmonella & listeria) instead of per 1 gram
- Preservation Technique Code

Complete this field in Dutch, French or English.

3.25.7 Other 'Colruyt Private Label' fields - 3 (not in tables)

INDICATOR EDIBILITY CHEESE RIND

For cheese products, indicate whether or not the rind is edible:

- [TRUE] = The rind of the cheese is edible
- [FALSE] = The rind of the cheese is not edible

CHEESE RIPENING TIME - UNIT OF MEASURE

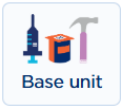
For cheese products, indicate the period during which the cheese matures (as the number of days, months, etc.).

SEASON PARAMETER CODE

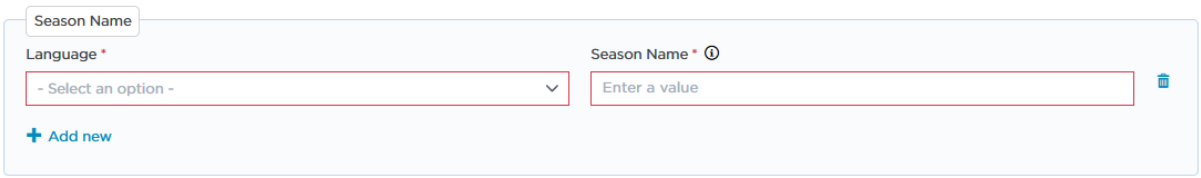
If applicable, select the correct specific period when the product is available (e.g. for game, wild fishery products, etc.).

Note: If you cannot find the correct code, select 'Other' and enter the correct season in the field below.

3.25.8 Season

LANGUAGE – SEASON NAME 

Click 'Add new' to access the following screen.

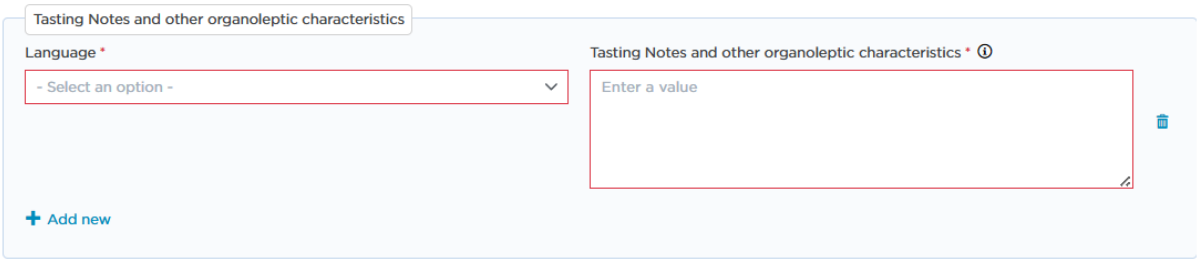


If applicable, specify the season in which the product is available in Dutch, French and/or English.

3.25.9 Tasting Notes and other organoleptic characteristics

LANGUAGE - TASTING NOTES AND OTHER ORGANOLEPTIC CHARACTERISTICS

Click 'Add new' to access the following screen.



Provide information on the organoleptic parameters of the product. These are properties of a product that are perceived through the senses, such as taste, aroma, colour, texture and appearance, their evolution during its shelf life.

Also use this field to specify the cutting method **for meat products**.

Complete this field in Dutch, French or English.

If multiple types of information are included in this field, you should separate them by using 'spatie#spatie'.

Example: Aroma: earthy # taste: bitter # colour: transparent

3.25.10 Other 'Colruyt Private Label fields - 4 (not in tables)

IS THE HAZARDOUS SUBSTANCE A MIXTURE?

Select the correct value:

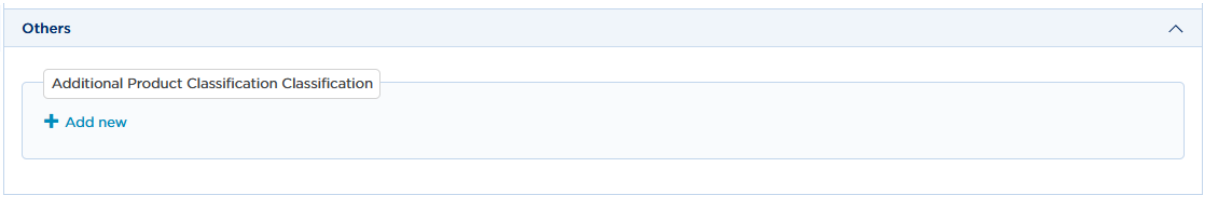
- [TRUE] = Hazardous substance is a mixture
- [FALSE] = Hazardous substance is not a mixture
- [NOT_APPLICABLE] = Product is or contains no hazardous substance

POST CONSUMER RECYCLED CONTENT PERCENTAGE Base unit

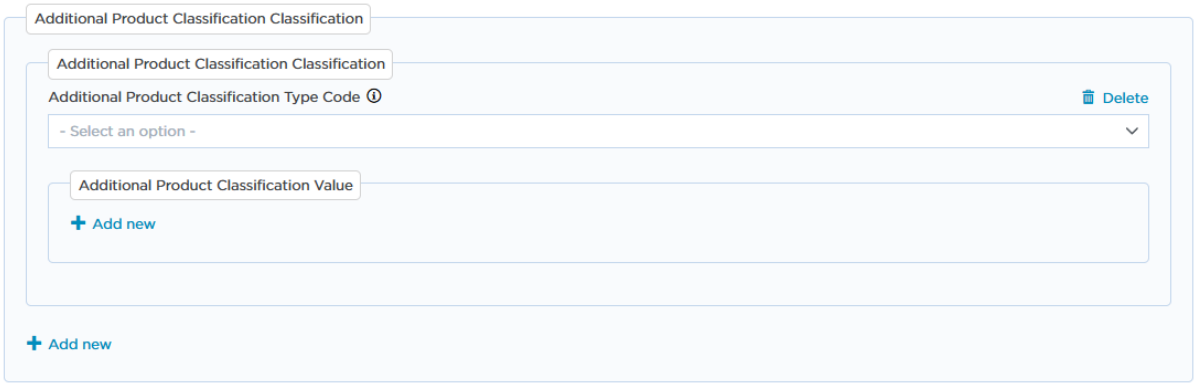
For all listed packaging materials specify the percentage of recycled consumer waste. This is the percentage of material recovered after being used by the end user and then discarded. This includes products collected through recycling programmes. Please complete the applicable percentage

3.26 Section 'Others'

3.26.1 Additional Product Classification



Click 'Add new' to access the following screen.

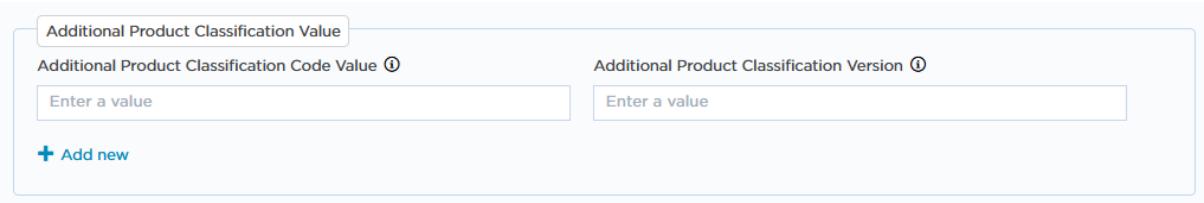


ADDITIONAL PRODUCT CLASSIFICATION TYPE CODE Base unit

Select code 76 'EU Regulation (MDR/IVDR) Risk Class' if the product is a medical device.

ADDITIONAL PRODUCT CLASSIFICATION CODE VALUE – ADDITIONAL PRODUCT CLASSIFICATION VERSION Base unit

Click 'Add new' to access the following screen.



Enter the correct class of medical device.

4. Attributes per level of the logistics hierarchy

4.1 Attributes to be completed on base level

- Product identification
  - Is it a consumer unit/foodservice item?*
  - In which countries will the product be sold?*
  - Product classification code*
  - Brand owner gln (global location number)*
  - Brand owner name*
  - Product level?*
- Product data
  - Section 'Product Descriptions'
    - Language - product description*
    - Brand*
    - Sub brand
    - Language – short product name*
    - Language – regulated product name
    - Language – functional name*
    - Language – additional trade item description
    - Genus
    - Species
  - Section 'Identification'
    - Additional product identification
    - Additional product identification type code
    - Is trade item a base unit*
    - Is trade item a variable unit *
    - Seasonal product indicator*
    - Loose or pre-packed code
    - Has batchnumber?*
    - Batch number location (colruyt pl)
    - Batch number format (colruyt pl)
    - Brand distribution trade item type code *
    - Display unit indicator
    - Display type code
  - Section 'Content'
    - Net content – unit of measure*
    - Language – net content statement
    - Number of servings per package
    - Drained weight - unit of measure
    - Percentage of alcohol by volume
    - Vintage
    - Degree of original wort
  - Section 'Dimensions'
    - Height – unit of measure*
    - Depth – unit of measure*
    - Width – unit of measure*

- Net weight – unit of measure*
- Gross weight – unit of measure*
- Grade code type code
- Product grade
- Language – size description

- Section 'Images and documents'
  - New asset*
  - Type of document*
  - Url*
  - Document name*
  - Language
  - File effective start date time
  - File effective end date time
- Section 'Timings'
  - Start availability date time*
  - Target markets
    - Minimum days of shelf life from production (in days)
    - Minimum days of shelf life at arrival (in days)
    - Opened trade item lifespan (in days)
  - Packaging date type code
  - Packaging date format (colruyt pl)
  - Packaging date location (colruyt pl)
  - End availability date time*
- Section 'Packaging'
  - Packaging type code
  - Target markets
    - Package deposit amount – currency code
  - Packaging feature code
  - Packaging material type code
  - Packaging material quantity – unit of measure
  - Packaging material thickness – unit of measure
  - Packaging material colour code reference
  - Packaging raw material code
  - Packaging raw material content percentage
  - Composite material detail packaging material type code
  - Composite material detail packaging material composition quantity - unit of measure
  - Composite material detail packaging material thickness – unit of measure
  - Packaging function code
  - Packaging marked returnable indicator
- Section 'Delivery purchasing'
  - Consumer sales condition code
- Section 'Contact information'
  - Contact type code*
  - Contact*
  - Contact gln
  - Address*

- Contact method code
- Contact details
- Manufacturer name
- Manufacturing gln (global location number)

- Section 'Nutrients'
  - Nutritional preparation code
  - Nutrient basis quantity
  - Nutrient code – nutrient value precision code – quantities
  - Determination code (colruyt pl)
- Section 'Allergens'
  - Allergen declarations indicator
  - Allergen type code
  - Allergen containment code
- Section 'Ingredients'
  - Language – ingredient statement
  - Language – non-food ingredient statement – sequence number
  - Ingredient Sequence
  - Ingredient Name
  - Ingredient purpose
  - Ingredient content percentage
  - Grape variety code
  - Ingredient country of origin code
  - Ingredient origin declaration
  - Organic claim
  - Ingredient Accreditation Code
  - Ingredient Source
  - Additional Ingredient Information
- Section 'Instructions for consumer'
  - Language – usage instructions
  - Language – storage instructions
  - Language – preparation instruction
- Section 'Origin'
  - Language – provenance statement
  - Country of origin code*
  - Fish scientific name
  - Fish production method code
  - Fishing gear code
  - Catch area code
  - Fish storage state code
  - Organic level code
  - Organic certification identification
  - Place of farming of organic product
  - Product activity type code - country of activity
  - Genetically modified declaration code
  - Post-harvest treatment chemical code
  - Language – produce variety type
- Section 'Statements/Claims'
  - Claim element code

        - Claim type code
        - Language – claim description
        - Skin product function or treatment
        - Target skin type
        - Language - additional legal product information
        - Target markets
            - Regulation type
            - Regulatory permit identification
            - Regulation compliance indicator
        - Third party accreditation symbol on product package code
    - Section 'Temperatures'
        - Product temperature condition code
        - Temperature activity code – minimum temperature – maximum temperature - unit of measure
    - Section 'Taxes'
        - Customs classification type code*
        - Customs classification value*
        - Target markets
            - Tax type code*
            - Tax category code*
    - Section 'Pallet information'
        - Non-gtin logistic unit height - unit of measure
        - Non-gtin logistic unit depth/length - unit of measure
        - Non-gtin logistic unit width - unit of measure
        - Number of layers per non-gtin pallet
        - Count of this specific item in a non-gtin logistic unit
    - Section 'Dangerous goods'
        - Flashpoint – minimum – unit of measure
        - Signal words code
        - Hazardous symbol description code
        - Hazardous statements code
        - Hazardous statements description - additional description
        - Precautionary statement code
        - Precautionary statement description - additional description
        - Dangerous goods regulation code
        - Dangerous goods regulation agency
        - Road tunnel restriction code
        - Dangerous goods classification
        - Dangerous goods classification code
        - Dangerous goods hazardous code (ADR, BRZO/SEVESO)
        - Dangerous goods packing group
        - United nations dangerous goods number
        - Dangerous goods limited quantity index - unit of measure
        - Language - dangerous goods shipping name
    - Section 'Certification'
        - Certification agency
        - Certification standard

        - Certification identification
        - Certification value
        - Effective date of certificate
        - Certification effective end date time
    - Section ‘product specific’
        - Batteries required indicator
        - Batteries included indicator
        - Battery size type code
        - Quantity of batteries required
    - Section ‘health and beauty products’
        - Usage period after opening – unit of measure
    - Section ‘E-commerce’
        - Alcoholic beverage colour code
        - Bitterness of beer - unit of measure
    - Section ‘Colruyt private label’
        - Additional legal product information code
        - Physiochemical characteristic code
        - Physiochemical characteristic value - unit of measure
        - Microbiological organism code
        - Reference value
        - Warning value
        - Maximum value
        - Modified atmosphere packaging gas composition
        - Preservation technique code
        - Irradiated code*
        - Language – other characteristics
        - Indicator edibility cheese rind
        - Cheese ripening time - unit of measure
        - Season parameter code
        - Language – season name
        - Language - tasting notes and other organoleptic characteristics
        - Is the hazardous substance a mixture?
        - Post consumer recycled content percentage
    - Section ‘Others’
        - Additional product classification type code
        - Additional product classification code value – additional product classification version

4.2 Attributes to be completed on case level

- Product identification
    - Product level?*

- Product data
    - Section ‘Identification’
        - Brand distribution trade item type code *

- Section 'Dimensions'
  - Height – unit of measure*
  - Depth – unit of measure*
  - Width – unit of measure*
  - Net weight – unit of measure*
  - Gross weight – unit of measure*
- Section 'Packaging'
  - Pallet type code
  - Target markets
    - Package deposit amount – currency code
  - Packaging marked returnable indicator
- Section 'Hierarchy'
  - Gs1 item number (gtin) child item level
  - Count of each specific product
- Section 'Pallet information'
  - Non-gtin logistic unit height - unit of measure
  - Non-gtin logistic unit depth/length - unit of measure
  - Non-gtin logistic unit width - unit of measure
  - Number of layers per non-gtin pallet
  - Count of this specific item in a non-gtin logistic unit

4.3 Attributes to be completed on pallet level

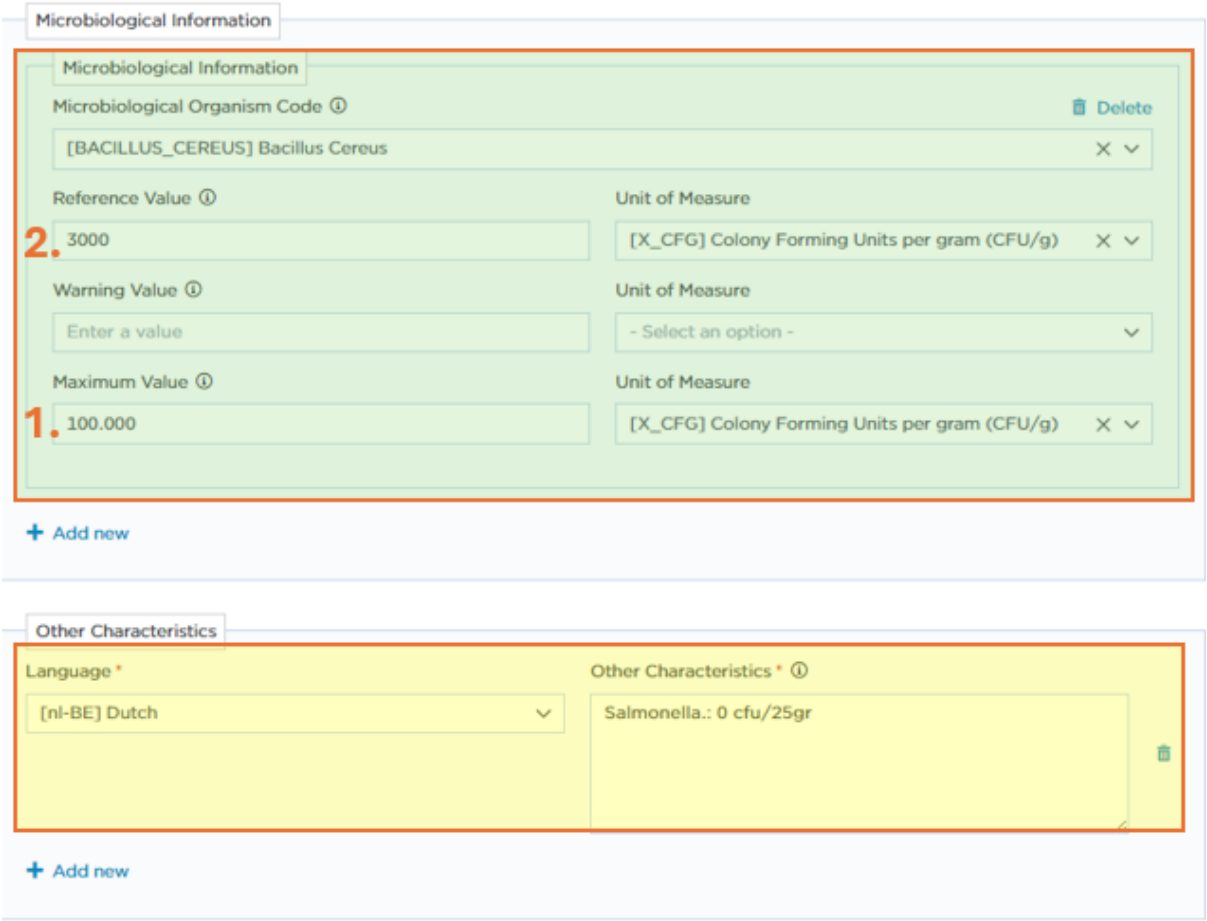
- Product identification
  - Product level?*
- Product data
  - Section 'Identification'
    - Brand distribution trade item type code *
  - Section 'Dimensions'
    - Height – unit of measure*
    - Depth – unit of measure*
    - Width – unit of measure*
    - Net weight – unit of measure*
    - Gross weight – unit of measure*
  - Section 'Packaging'
    - Pallet type code
  - Section 'Hierarchy'
    - Gs1 item number (gtin) child item level
    - Count of each specific product
  - Section 'Pallet information'
    - Number of layers per gtin
    - Number of units per layer in a gtin

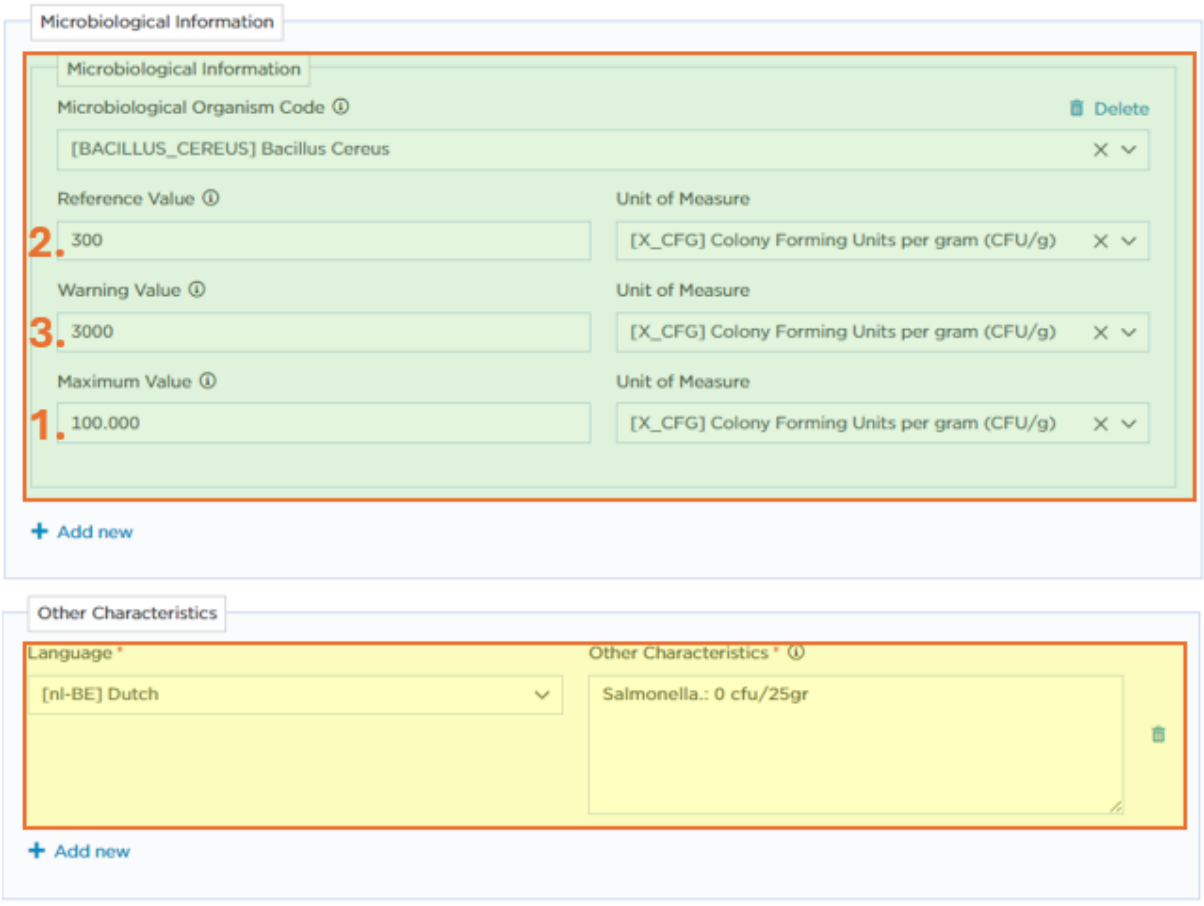
5. Attachments

5.1 Attachment 1 – Microbiological information

VELDEN UGENT TABEL – 2 KLASSEN PLAN

MICROBIOLOGICAL CHARACTERISTICS			
	Target	2. Tolerance	1. Best before
Bacillus cereus		3.000	100.000
Salmonella		Absence in 25g	



VELDEN UGENT TABEL – 3 KLASSEN PLAN

MICROBIOLOGICAL CHARACTERISTICS			
	2. Target	3. Tolerance	1. Best before
Bacillus cereus	300	3.000	100.000
Salmonella	Absence in 25g