



# UL-WEB-UFS Report

**CU Product Information Record :** 720000083079/003

**Status :** Released PL

**Authorization Group :** R&D CATEGORY SAVOURY

**Planned effective date :** Jan 31, 2024

## Basic Data

### General Information

Valid From	Jan 31, 2024
Valid To	Dec 31, 9999
Created On	Aug 10, 2023
Created By	JETTEUR_C
Changed On	Jan 30, 2024
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710034103981
Change Number	300006354654

### CU Product Information Record Description

Language	Description
Dutch	Knorr Pasta Fettuccini all uovo 2kg UFS
Dutch_BE	Knorr Pasta Fettuccini all uovo 2kg UFS
English	3PM Knorr Pasta Fettuccini all uovo 2 kg
French_BE	Knorr Pasta Fettuccini all uovo 2kg UFS
German_DACH	Knorr Pasta Fettuccini all uovo 2kg UFS

### Target Location

Validity Area	Language
Belgium	French



# UL-WEB-UFS Report

**CU Product Information Record :** 720000083079/003

**Status :** Released PL

**Authorization Group :** R&D CATEGORY SAVOURY

**Planned effective date :** Jan 31, 2024

## CUC Product Information Record Data

### CUC Product Information Record Header data

CUC Product Information Record : 200000207237/000/005

Rating : PUBLIC

Validity Area : EU

Valid From : Apr 5, 2023

Valid To : Dec 31, 9999

Status : Released

### Product Name

Language	Product Name
English	Pasta Fettucine all uovo FS
English_EU	CoM: Italy

### Ingredient and Allergens/Diet Declarations

**Target Location/Language :** FOODS:BE/French

**Legal Denominator :** Pâtes alimentaires aux œufs

#### Ingredient List:

Ingrédients: semoule de **BLÉ** dur, **ŒUF** (16%). Peut contenir : **SOJA, MOUTARDE**.

### Additional Declarations

**Target Location/Language :** FOODS:BE/French

#### Measures :

Measure Type	Value	UOM	UOM Description
Poids net	2	kg	kilogrammes e

#### Statements:

Purpose	Description
SYMBOLS/LOGOS	FOP: produced in Italy <sup>1</sup> prodotto in Italia <sup>1</sup>
PRODUCT ORIGIN	BOP: <sup>1</sup> Produit en Italie
SYMBOLS/LOGOS	bain-marie stable
PREP. INSTRUCTIONS	Verser les pâtes dans un grand volume d'eau bouillante. Porter à ébullition et laisser bouillir les pâtes pendant 6 minutes jusqu'à ce qu'elles soient al dente. Remuer régulièrement. Égoutter les pâtes et servir.
SYMBOLS/LOGOS	6 min
SYMBOLS/LOGOS	Please recycle



# UL-WEB-UFS Report

**CU Product Information Record :** 720000083079/003

**Status :** Released PL

**Authorization Group :** R&D CATEGORY SAVOURY

**Planned effective date :** Jan 31, 2024

Purpose	Description
OTHER	Avec des œufs provenant d'UE.
SHELF LIFE	À consommer de préférence avant fin :
STORAGE	À conserver au sec et à température ambiante.
NUTRITION	Valeurs nutritionnelles pour 100 g de pâtes sèches
NON ARTWORK CLAIMS	Sans lactose

## Nutrient Declarations

**Target Location/Language:** FOODS:BE/French

On Pack Nutrition Information [As Sold]

Nutriments	Pour 100 g
Énergie	1500 kJ
Énergie	359 kcal
Matières grasses	3,5 g
- dont acides gras saturés	1,0 g
Glucides	68 g
- dont sucres	3,0 g
Fibres	3,0 g
Protéines	13 g
Sel	0,08 g

**Pour - 100 g (As Sold)**

**Statements :**

Produit tel que vendu

**End of CUC Product Information Record      200000207237/000/005**



# UL-WEB-UFS Report

**CU Product Information Record :** 720000083079/003

**Status :** Released PL

**Authorization Group :** R&D CATEGORY SAVOURY

**Planned effective date :** Jan 31, 2024

## Combination pack data

### Product Name

Language	Product Name
English	Pasta Fettucine all uovo