



UL-WEB-UFS Report

CU Product Information Record : 720000056323/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Nov 12, 2024

Basic Data

General Information

Valid From	Nov 12, 2024
Valid To	Dec 31, 9999
Created On	May 16, 2024
Created By	CELINE_A500
Changed On	Jul 26, 2024
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710032978138
Change Number	300007183723

CU Product Information Record Description

Language	Description
Dutch_BE	Knorr Professional BLANKE KALFSFOND POEDER 6X750 <UFS>
English	CU KN DES WHITE VEAL 6X750G ECO EB FR
French	Knorr Professional FONDS BLANC DE VEAU 6X750G <UFS>
French_BE	Knorr Professional FONDS BLANC DE VEAU 6X750G <UFS>
German_DACH	Knorr Professional WEIßES KALBSFOND PULVER 6X750g <UFS>

Target Location

Validity Area	Language
Belgium	German_DACH



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Planned effective date : Nov 12, 2024

CUC Product Information Record Data

CUC Product Information Record Header data

CUC Product Information Record : 200000131722/000/001

Rating : PUBLIC

Validity Area : EU

Valid From : Jun 15, 2024

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	DES White Fond 1824 DuDAR2 BB
English_EU	CoM: DE, RO

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/German_DACH

Legal Denominator : Weißes Kalbsfond Pulver

Ingredient List:

Zutaten: Maltodextrin, Salz, Aromen (enthält **MILCH**), Palmfett, Kalbfleisch 6,2% (Kalbfleisch, Antioxidationsmittel (Rosmarinextrakt)), Zucker, Stärke, Karottensaft 0,7%, Hefeextrakt, Karamellsirup, Rindfleischextrakt, Zwiebel 0,1%, Pfeffer. Kann **WEIZEN, ROGGEN, GERSTE, HAFER, EI, SOJA, SELLERIE** und **SENF** enthalten.

Additional Declarations

Target Location/Language : FOODS:BE/German_DACH

Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	750	g e	Gramm e

Statements:

Purpose	Description
OTHER	WHITE VEAL FOND
OTHER	<FOP :> 750 g <BOP :> 750 g e



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Purpose	Description
NUTRITION	Nährwerte für 100 g Pulver Für 100 ml ¹ ¹ des nach der Dosierung der Soßenbasis zubereiteten Produkts
OTHER	DOSIERUNG Soßen basis / Koch basis <powder> 30 g 150 g 750 g / 15 g 75 g 750 g <water> 1 L 5 L 25 L / 1 L 5 L 50 L
STORAGE	Verschließen Sie die Packung nach dem Gebrauch fest. Trocken und bei Raumtemperatur lagern
SHELF LIFE	Mindestens haltbar bis:
SYMBOLS/LOGOS	Ohne Geschmacksverstärker
SYMBOLS/LOGOS	Ohne künstliche Farbstoffe
PREP. INSTRUCTIONS	ZUBEREITUNG- Das Wasser zum Kochen bringen.- Die Hitze reduzieren und das Pulver unter ständigem Rühren mit einem Schneebesen hinzufügen.- 2 Min. kochen lassen.
SYMBOLS/LOGOS	Please recycle
NON ARTWORK CLAIMS	Bis zu 50L

Nutrient Declarations

Target Location/Language: FOODS:BE/German_DACH

On Pack Nutrition Information [As Sold]

Nährwertinformation	Pro 100 g
Energie	1441 kJ
Energie	344 kcal
Fett	11 g
davon gesättigte Fettsäuren	5,5 g
Kohlenhydrate	55 g
davon Zucker	5,6 g
Ballaststoffe	< 0,5 g
Eiweiß	6,6 g
Salz	22,4 g

On Pack Nutrition Information [As Prepared]

Nährwertinformation	Pro 103 g [100 ml]
Energie	43 kJ
Energie	10 kcal
Fett	< 0,5 g
davon gesättigte Fettsäuren	0,2 g
Kohlenhydrate	1,7 g
davon Zucker	< 0,5 g



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Ballaststoffe	< 0,5 g
Eiweiß	< 0,5 g
Salz	0,68 g

Pro - 100 g (As Sold)

Statements :

Produkt wie verkauft

Pro - 103 g (As Prepared)

Statements :

Portion

End of CUC Product Information Record 200000131722/000/001



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Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710032978138
Change Number	300007183723

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English	CU KN DES WHITE VEAL 6X750G ECO EB FR
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French_BE	Knorr Professional FONDS BLANC DE VEAU 6X750G <UFS>
German_DACH	Knorr Professional WEIßES KALBSFOND PULVER 6X750g <UFS>

Target Location

Validity Area	Language
France	French



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CUC Product Information Record : 200000131722/000/001

Rating : PUBLIC

Validity Area : EU

Valid From : Jun 15, 2024

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	DES White Fond 1824 DuDAR2 BB
English_EU	CoM: DE, RO

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:FR/French

Legal Denominator : Fonds blanc de veau déshydraté

Ingredient List:

Ingrédients : maltodextrine, sel, arômes (dont **LAIT**), graisse de palme, viande de veau 6,2% (viande de veau, antioxydant (extraits de romarin)), sucre, amidon, jus de carotte 0,7%, extrait de levure, sirop de caramel, extrait de viande de bœuf, oignon 0,1%, poivre. Peut contenir : **BLÉ, SEIGLE, ORGE, AVOINE, ŒUFS, SOJA, CÉLERI** et **MOUTARDE**.

Additional Declarations

Target Location/Language : FOODS:FR/French

Measures :

Measure Type	Value	UOM	UOM Description
Poids net	750	g e	grammes e

Statements:

Purpose	Description
OTHER	FONDS BLANC DE VEAU
OTHER	Jusqu'à 50L
OTHER	<FOP :> 750 g <BOP :> 750 g e



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Planned effective date : Nov 12, 2024

Purpose	Description
NUTRITION	Valeurs nutritionnelles Pour 100 g de produit déshydraté Pour 100 ml ¹ Énergie Matières grasses dont acides gras saturés Glucides dont sucres Fibres Protéines Sel ¹ de produit préparé selon le dosage en base de sauce
OTHER	DOSAGE Base de sauce / Élément de cuisson <powder> 30 g 150 g 750 g / 15 g 75 g 750 g <water> 1 L 5 L 25 L / 1 L 5 L 50 L
STORAGE	Bien refermer la boîte après utilisation. À conserver au sec et à température ambiante
SHELF LIFE	À consommer de préférence avant fin :
SYMBOLS/LOGOS	SANS EXHAUSTEUR DE GOÛT
SYMBOLS/LOGOS	SANS COLORANT ARTIFICIEL
PREP. INSTRUCTIONS	PRÉPARATION : Verser la poudre dans l'eau bouillante. Cuire 2 minutes en remuant avec un fouet.
SYMBOLS/LOGOS	Please recycle
OTHER	Séparez l'étiquette de la boîte avant de trier.

Nutrient Declarations

Target Location/Language: FOODS:FR/French

On Pack Nutrition Information [As Sold]

Valeurs nutritionnelles moyennes	Pour 100 g
Énergie	1441 kJ
Énergie	344 kcal
Matières grasses	11 g
- dont acides gras saturés	5,5 g
Glucides	55 g
- dont sucres	5,6 g
Fibres	< 0,5 g
Protéines	6,6 g
Sel	22,4 g

On Pack Nutrition Information [As Prepared]

Valeurs nutritionnelles moyennes	Pour 103 g [100 ml]
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Planned effective date : Nov 12, 2024

Énergie	43 kJ
Énergie	10 kcal
Matières grasses	< 0,5 g
- dont acides gras saturés	0,2 g
Glucides	1,7 g
- dont sucres	< 0,5 g
Fibres	< 0,5 g
Protéines	< 0,5 g
Sel	0,68 g

Pour - 100 g (As Sold)

Statements :

Produit tel que vendu

Pour - 103 g (As Prepared)

Statements :

Portion

End of CUC Product Information Record 200000131722/000/001



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Target Location

Validity Area	Language
Belgium	Dutch



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Rating : PUBLIC

Validity Area : EU

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Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	DES White Fond 1824 DuDAR2 BB
English_EU	CoM: DE, RO

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/Dutch

Legal Denominator : Blanke kalfsfond Poeder

Ingredient List:

Ingrediënten: maltodextrine, zout, aroma's (bevat **MELK**), palmvet, kalfsvlees 6,2% (kalfsvlees, antioxidant (extracten van rozemarijn)), suiker, zetmeel, wortelsap 0,7%, gistextract, karamelsiroop, rundvleesextract, ui 0,1%, peper. Kan **TARWE, ROGGE, GERST, HAVER, EI, SOJA, SELDERIJ** en **MOSTERD** bevatten.

Additional Declarations

Target Location/Language : FOODS:BE/Dutch

Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	750	g e	g e

Statements:

Purpose	Description
PREP. INSTRUCTIONS	BEREIDING: Roer het poeder door kokend water. Kook gedurende 2 minuten, roer met een garde.
OTHER	FOP :> 750 g <BOP :> 750 g e



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Purpose	Description
OTHER	DOSERING Saus basis / Kook basis 30 g 150 g 750 g / 15 g 75 g 750 g 1 L 5 L 25 L / 1 L 5 L 50 L
STORAGE	Sluit de doos na gebruik goed af. Droog en bij kamertemperatuur bewaren
SHELF LIFE	Ten minste houdbaar tot einde:
SYMBOLS/LOGOS	Vrij van smaakversterkers
SYMBOLS/LOGOS	Vrij van kunstmatige kleurstoffen
SYMBOLS/LOGOS	Please recycle
NUTRITION	Voedingswaarden Voor 100 g poeder Voor 100 ml ¹ ¹ van het product bereid volgens de dosering van de sausbasis
OTHER	WHITE VEAL FOND
NON ARTWORK CLAIMS	Tot maximaal 50L

Nutrient Declarations

Target Location/Language: FOODS:BE/Dutch

On Pack Nutrition Information [As Sold]

Voedingswaarden	Per 100 g
Energie	1441 kJ
Energie Kcal	344 kcal
Vetten	11 g
waarvan verzadigde vetzuren	5,5 g
Koolhydraten	55 g
waarvan suikers	5,6 g
Vezels	< 0,5 g
Eiwitten	6,6 g
Zout	22,4 g

On Pack Nutrition Information [As Prepared]

Voedingswaarden	Per 103 g [100 ml]
Energie	43 kJ
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Vetten	< 0,5 g
waarvan verzadigde vetzuren	0,2 g
Koolhydraten	1,7 g
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Vezels	< 0,5 g
Eiwitten	< 0,5 g
Zout	0,68 g

Per - 100 g (As Sold)

Statements :

Product zoals verkocht

Per - 103 g (As Prepared)

Statements :

Portie

End of CUC Product Information Record

200000131722/000/001