

General Report

Part [Rev]: 66324833IS_30 [3]

Description Knorr Soup Cuisine Geconc. Kippensoep 2kg/B FIC

Status CURRENT

Planned Eff.: 11/09/2015

Frame [Rev]: G-FOODS-CON-GLOBAL [21]

Specification Type: CON

Language: Francais

Created by: Monique Visser

Created on: 10/04/2015 12:36:29

Last Modified By: Monique Visser

Last Modified On: 11/09/2015 10:57:19

Current On: 11/09/2015 11:01:17

General Information

Description

Knorr Soupe Cuisine Poulet 4 x 2 kg e, rendement 4 x 3,5L

Exemption Flags

<input type="checkbox"/>	Exempt from Artwork
<input type="checkbox"/>	Exempt from NEP Reporting

Country	Brand Name	Product Name
	Knorr	Soupe Cuisine Poulet

Legal Description

Country	Descriptive Name	Note
	Soupe de poulet concentrée liquide	

Symbols/Logos

Green dot

Additional Regional Information

Property	Register	Register Type	Description
Registry No.	FIC		

Ingredient Declaration

Ingredients Declaration

Ingrédients: Eau, légumes (CELERI (5,2%), poireau (4,2%), carotte (4,2%), oignon (0,07%)), poulet (13%), vermicelles (1,7%) (semoule de BLE dur, blanc D'OEUF), sel, graisse de poule, amidon de pomme de terre, extrait de levure, arômes, jus de légumes concentré (CELERI, carotte, poireau, oignon), graisse de palme, colorant (E101), antioxydant (E392).

Claims and Declarations

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Declarations

Property	Value	UOM	Comment
Portions/Doses/Uses	56	No.	
Volume	1942	ml	
Volume per serving/portion	250	ml	
Weight	2	kg	e (4 x 2kg e)

Risk of Cross Contamination during Processing

Information captured in the following property groups relates to the total allergen status of a product i.e. allergens inherent in the underlying ingredient composition of the product in addition to those due to cross contamination during processing of the product and which impact on final product labelling

Food Allergen / Food Intolerance

Property	Yes	No	Concentration	UOM	Comp of RM	Contam.	Comment
Cereals cont. Gluten + prods.	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Crustaceans and products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Molluscs and products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Egg/Egg products	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Fish / Fish products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Peanuts/Peanut products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Soybeans/Soybean prods.	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Milk / Dairy products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Nuts/Nuts products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Sesame Seeds and prods.	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Sulphite (=> 10mg/kg)	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Celery	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Mustard/Mustard products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Lupin and products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	

Dietary - Guaranteed

Property	Yes	No	Comment
Vegan	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Ovo Lacto Vegetarian	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

Foods Free from

Property	Yes	No	Comment
Irradiation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Alcohol	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

On Pack Claims

Property	Description	Note
Claim 1	On the outer: Les légumes représentés sur la caisse ne sont pas représentatifs du contenu de la recette.	
Claim 2		

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Property	Description	Note
Claim 3	.	
Claim 4	.	
Claim 5	.	
Claim 6	.	
Claim 7	.	
Claim 8	.	
Claim 9	.	
Claim 10	rendement 4 x 3,5 L	
Claim 11	.	
Claim 12	au four mixte	
Claim 13	Liquide	
Claim 14	.	
Claim 15	.	

Claims / Disclaimers

Suggestion de présentation

Instructions

Instructions for Use

PRÉPARATION :

SUR LE FEU: Verser le contenu dans une casserole; rajouter 1,5 l d'eau froide. Réchauffez doucement le contenu à une température de minimum (75°C) en remuant de temps en temps.

AU FOUR COMBISTEAMER: Placez la poche fermée dans un bac perforé adapté au combisteamer. Chauffez pendant 30 min à max 95°C avec 100% de vapeur. Retirez du four, ouvrez et rajouter 1,5 l d'eau chaude (eau min. à 75°C). Mélangez bien.

AU BAIN-MARIE: Placez la poche fermée dans le bain-marie (95°C) et chauffez pendant 30 min à une température de 75°C. Retirez du bain-marie, et ajoutez 1,5 l d'eau chaude (eau min. à 75°C).

Conservation au bain-marie:

- Maximum 4h à température >75°C en remuant fréquemment. Préparer uniquement la quantité nécessaire pour le service en cours.
- Chauffée et non ouverte, refroidir jusqu'à <10°C (selon les règles HACCP) puis rechauffer à >75°C dans les 24h.
- Après ouverture de la poche, conserver au frais (<7°C) pendant maximum 48h.

Ces poches sont destinées à un usage unique.

Attention: Pour des raisons de sécurité et de qualité, ne pas faire bouillir le produit à l'intérieur de la poche fermée.

Storage Instructions

Conserver à température ambiante.

Safety Instructions

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Disposal Instructions

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Nutrition

Serving Size Information

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Property	Attribute	per Serving	UOM	Comment
Serving Size	Metric (g) - As sold	147	G	
Serving Size	Metric (ml) - As sold	143	ml	
Serving Size	Metric (g) - As prep	254	G	
Serving Size	Metric (ml) - As prep	250	ml	

Serving Information

<input type="checkbox"/>	Variable serving size
<input type="checkbox"/>	Product is consumed as sold

Nutrition Data

Property	Attribute	per 100g as prep	per 100ml as sold	per 100ml as prep	UOM	Data Source	Note
Energy	kJ	108	193	110	kJ	Calculation	<input checked="" type="checkbox"/>
Energy	kcal	26,0	46,2	26,4	kcal	Calculation	<input checked="" type="checkbox"/>
Protein		2,30	4,10	2,34	g	Calculation	
Carbohydrate		1,52	2,71	1,55	g	Calculation	
Carbohydrate of which	Sugars	0,33	0,59	0,34	g	Calculation	
Fat		1,10	1,96	1,12	g	Calculation	
Fat of which	SAFA	0,32	0,58	0,33	g	Calculation	
Fat of which	Trans	0,003	0,006	0,004	g	Calculation	
Cholesterol		8	14	8	mg	Calculation	
Fibre	Dietary	0,20	0,36	0,21	g	Calculation	
Sodium	mg	309	550	314	mg	Calculation	
Salt	as NaCl	0,77	1,38	0,79	g	Calculation	<input checked="" type="checkbox"/>

Energy [kJ] (note)

fibre included

Energy [kcal] (note)

fibre included

Salt [as NaCl] (note)

conv.factor- 2,5x sodium

Vitality Passport Input

Property	Attribute	Typical/100g as prep	UOM	Comment
Added Sugars		0	g	

Nutrition Information

Valeurs nutritionnelles pour 100 ml de soupe:

- Energie:
- Matières grasses:
- dont saturées:
- Glucides:
- dont sucres:
- Fibres:
- Protéines:
- Sel:

On Pack Nutrition Information [As Sold]

On-Pack Nutrition Information as Sold

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Property	Value
CON	RDL-100999[4]: FIC WSp-Pillow Chicken
CUC	8711831[4]: CUC WSp-Pillow 2KG Chicken
REF	66346704IS[2]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	143 ml

Typical values	Attribute	UOM	per 100g as sold	per 100ml as sold	per Serving
Energy	kJ	kJ	190	190	270
Energy	kcal	kcal	45	45	65
Protein		g	4	4	6
Carbohydrate		g	2,5	2,5	3,5
Carbohydrate of which	Sugars	g	0,6	0,6	0,9
Fat		g	2	2	3
Fat of which	SAFA	g	0,6	0,6	0,9
Fibre	Dietary	g	<0,5	<0,5	0,6
Salt	as NaCl	g	1,3	1,4	2

Nutrients	Attribute	Guideline Daily Amount	%	GDA synonym
Energy	kJ	8400	3	GDA
Energy	kcal	2000	3	GDA
Protein		50	12	GDA
Carbohydrate		260	1	GDA
Carbohydrate of which	Sugars	90	1	GDA
Fat		70	4	GDA
Fat of which	SAFA	20	5	GDA
Salt	as NaCl	6	33	GDA

On Pack Nutrition Information [As Prepared]

On-Pack Nutrition Information as Prepared

Property	Value
CON	RDL-100999[4]: FIC WSp-Pillow Chicken
CUC	8711831[4]: CUC WSp-Pillow 2KG Chicken
REF	66346704IS[2]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	250 ml

On Pack Nutr Data 1

Typical values	Attribute	UOM	per 100g as prep	per 100ml as prep	per Serving
Energy	kJ	kJ	110	110	280
Energy	kcal	kcal	25	25	65
Protein		g	2,5	2,5	6
Carbohydrate		g	1,5	1,5	4
Carbohydrate of which	Sugars	g	<0,5	<0,5	0,8
Fat		g	1,0	1,0	2,5
Fat of which	SAFA	g	<0,5	<0,5	0,8
Fibre	Dietary	g	<0,5	<0,5	0,5
Salt	as NaCl	g	0,77	0,79	2

On Pack Nutr Data 2

Nutrients	Attribute	Guideline Daily Amount	%	GDA synonym
Energy	kJ	8400	3	GDA
Energy	kcal	2000	3	GDA
Protein		50	12	GDA
Carbohydrate		260	2	GDA

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Nutrients	Attribute	Guideline Daily Amount	%	GDA synonym
Carbohydrate of which	Sugars	90	<1	GDA
Fat		70	4	GDA
Fat of which	SAFA	20	4	GDA
Salt	as NaCl	6	33	GDA

Associated Specifications

Attached Specifications

Specification	Rev.	Description
RDL-100999	4	FIC WSp-Pillow Chicken

Contact Details

Company Contact Information

www.ufs.com

Unilever Food Solutions

Unilever Belgium

Humaniteitslaan 292 Bld de l'Humanité

B-1190 Brussels Tel. 0800/16121

Local Information

MRDR : 12060201

EAN DU : 5411100206028