

# General Report

**Part [Rev]:** 66312554IS\_30 [ 3 ]**Description** Knorr Fonds de Cuisine Bruine Fond - pasta- 1kg FIC**Status** CURRENT**Planned Eff.:** 29/12/2016**Frame [Rev]:** G-FOODS-CON-GLOBAL [ 21 ]**Specification Type:** CON**Language:** Francais**Created by:** Monique Visser**Created on:** 23/09/2016 16:18:18**Last Modified By:** Monique Visser**Last Modified On:** 21/11/2016 09:56:13**Current On:** 29/12/2016 10:04:40

## General Information

### Description

Knorr Fonds de Cuisine Fonds Brun en pâte - 1kg e

### Exemption Flags

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

Country	Brand Name	Product Name
	Knorr	Fonds Brun en pâte

### Legal Description

Country	Descriptive Name	Note
	Fonds Brun en pâte	

### Symbols/Logos

green dot logo

## Ingredient Declaration

### Ingredients Declaration

Ingrédient: Farine de BLÉ, graisse de palme, huile de tournesol, arômes (dont BLÉ, ORGE), amidon de pomme de terre, légumes (purée de tomates, oignon), sel, maltodextrine, colorant (caramel E150c), extrait de levure, sucre, jus d'oignon concentré, romarin, extrait de viande de boeuf, poivre, ail. Peut contenir: lait, oeuf, céleri, moutarde.

## Claims and Declarations

### Declarations

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Property	Value	UOM	Comment
Portions/Doses/Uses	150	No.	
Volume	15	l	
Volume per serving/portion	100	ml	
Weight	1	kg	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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	
Mustard/Mustard products	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" 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"/>	
Lacto Vegetarian	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

## Foods Free from

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

## Declarations

## On Pack Claims

Property	Description	Note
Claim 1	No.1 dans les cuisines professionnelles* (en Belgique)	
Claim 2	Sans exhausteur de goût artificiel	

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Property	Description	Note
Claim 3	Sans conservateur	
Claim 4	.	
Claim 5	.	
Claim 6	.	
Claim 7	.	
Claim 8	.	
Claim 9	.	
Claim 10	pour 15 litres	
Claim 11	2 min	
Claim 12	.	
Claim 13	.	
Claim 14	.	
Claim 15	.	

## Claims / Disclaimers

No.1 dans les cuisines professionnelles\* (en Belgique)

Disclaimer : D'après un sondage mené par un organisme indépendant sur la fréquence d'utilisation du produit dans le marché belge du foodservice (n = 151).

Ce KNORR Fonds de Cuisine Fonds Brun est préparé avec les meilleurs ingrédients et est:

- Sans exhausteur de goût artificiel

- Sans conservateur

Et donc authentique en goût pour toutes vos préparations en sauce.

## Instructions

### Instructions for Use

#### PRÉPARATION

Délayer 65 g de pâte dans 1 litre d'eau bouillante et laisser mijoter pendant 2 minutes.

### Storage Instructions

A conserver au sec et à température ambiante.

## Recipe Instructions

### Recipe Instruction

#### DOSAGE

Pâte	65 g	325 g	1 kg
Eau	1 L	5 L	15 L

## Nutrition

### Serving Size Information

Property	Attribute	per Serving	UOM	Comment
Serving Size	Metric (g) - As prep	106	G	
Serving Size	Metric (ml) - As prep	100	ml	

### Serving Information

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<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	118		127	kJ	Calculation	☑
Energy	kcal	28		30	kcal	Calculation	☑
Protein		0,64		0,68	g	Calculation	☑
Carbohydrate		2,98		3,17	g	Calculation	☑
Carbohydrate of which	Sugars	0,53		0,53	g	Calculation	☑
Fat		1,6		1,7	g	Calculation	☑
Fat of which	SAFA	0,6		0,27	g	Calculation	☑
Fat of which	Trans	0,008		0,008	g	Calculation	☑
Cholesterol		0,04		0,03	mg	Calculation	☑
Fibre	Dietary	0,20		0,18	g	Calculation	☑
Sodium	mg	167		178	mg	Calculation	☑
Salt	as NaCl	0,43		0,45	g	Calculation	☑

Energy [kJ] (note)

.

Energy [kcal] (note)

.

Protein [] (note)

.

Carbohydrate [] (note)

.

Carbohydrate of which [Sugars] (note)

.

Fat [] (note)

.

Fat of which [SAFA] (note)

.

Fat of which [Trans] (note)

.

Cholesterol [] (note)

.

Fibre [Dietary] (note)

.

Sodium [mg] (note)

.

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## Salt [as NaCl] (note)

Na x 2,5

## Vitality Passport Input

Property	Attribute	Typical/100g as prep	UOM	Comment
Added Sugars		0.22	g	.

## Nutrition Information

Valeurs nutritionnelles pour 100 ml de fonds

## On Pack Nutrition Information [As Sold]

### On-Pack Nutrition Information as Sold

Property	Value
CON	RDL-011824[5]: DBS Brown Fond Pasty 03a FS DWIN da1
CUC	8636918[7]: DBS Brown Fond Pasty 03a (CUC)
REF	66346704IS[2]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	

Typical values	Attribute	UOM	per 100g as sold	per 100ml as sold	per Serving
Energy	kJ	kJ	1900		
Energy	kcal	kcal	460		
Protein		g	10		
Carbohydrate		g	49		
Carbohydrate of which	Sugars	g	9		
Fat		g	26		
Fat of which	SAFA	g	10		
Fibre	Dietary	g	3,0		
Sodium		g	2,7		
Salt	as NaCl	g	6,9		

## On Pack Nutrition Information [As Prepared]

### On-Pack Nutrition Information as Prepared

Property	Value
CON	RDL-011824[5]: DBS Brown Fond Pasty 03a FS DWIN da1
CUC	8636918[7]: DBS Brown Fond Pasty 03a (CUC)
REF	66346704IS[2]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	100 ml

### On Pack Nutr Data 1

Typical values	Attribute	UOM	per 100g as prep	per 100ml as prep	per Serving
Energy	kJ	kJ	120	130	130
Energy	kcal	kcal	30	30	30
Protein		g	0,6	0,7	0,7
Carbohydrate		g	3,0	3,0	3,0
Carbohydrate of which	Sugars	g	0,5	0,5	0,5
Fat		g	1,5	1,5	1,5
Fat of which	SAFA	g	0,6	0,3	0,3
Fibre	Dietary	g	<0,5	<0,5	<0,5
Salt	as NaCl	g	0,43	0,45	0,45

### On Pack Nutr Data 2

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Nutrients	Attribute	Guideline Daily Amount	%	GDA synonym
Energy	kJ	8400	2	GDA
Energy	kcal	2000	2	GDA
Protein		50	1	GDA
Carbohydrate		260	1	GDA
Carbohydrate of which	Sugars	90	<1	GDA
Fat		70	2	GDA
Fat of which	SAFA	20	2	GDA
Fibre	Dietary		N/A	GDA
Salt	as NaCl	6	8	GDA

## Associated Specifications

### Attached Specifications

Specification	Rev.	Description
RDL-011824	6	DBS Brown Fond Pasty 03a FS DWIN da1

## Contact Details

### Company Contact Information

[www.ufs.com](http://www.ufs.com)

Unilever Food Solutions

Unilever Belgium

Humaniteitslaan 292 Bld de l'Humanité

B-1190 Brussels Tel. 0800/16121

## Local Information

MRDR : 14585206

EAN DU : 8711100458524

EAN CU : 8711100658528