



# UL-WEB-UFS Report

**CU Product Information Record :** 720000136155/002

**Status :** Released PL

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

**Planned effective date :** Sep 20, 2024

## Basic Data

### General Information

Valid From	Sep 20, 2024
Valid To	Dec 31, 9999
Created On	Aug 6, 2024
Created By	DARGIER_C500
Changed On	Sep 11, 2024
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710067705631
Change Number	300007231055

### CU Product Information Record Description

Language	Description
Dutch_BE	Knorr PROFESSIONAL GEBONDEN BRUINE FOND 750 g <UFS>
English	CU KN BOUIL BROWN JUICE 6X750G ECO
French	Knorr PROFESSIONAL FONDS BRUN LIÉ 750 g <UFS>
French_BE	Knorr PROFESSIONAL FONDS BRUN LIÉ 750 g <UFS>
German_DACH	Knorr PROFESSIONAL GEBUNDENES BRAUNES FOND 750 g <UFS>

### Target Location

Validity Area	Language
Belgium	German_DACH



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## CUC Product Information Record Data

### CUC Product Information Record Header data

CUC Product Information Record : 200000217088/000/003

Rating : PUBLIC

Validity Area : EU

Valid From : Oct 7, 2023

Valid To : Dec 31, 9999

Status : Released

### Product Name

Language	Product Name
English	DBS Fond Brown Sauce 3337 FS 02
English_EU	CoM: DE

### Ingredient and Allergens/Diet Declarations

**Target Location/Language :** FOODS:BE/German\_DACH

**Legal Denominator :** Gebundenes braunes Fond-Pulver

#### Ingredient List:

Zutaten: Maltodextrin, Stärke, Aromen, Röstzwiebeln<sup>1</sup>, Salz, Tomatenmark<sup>1</sup>, Karamellsirup, konzentrierter Rinder-Fond 0,1%. Kann **WEIZEN, ROGGEN, GERSTE, HAFER, EI, SOJA, MILCH, SELLERIE** und **SENF** enthalten.

<sup>1</sup>Zutaten aus nachhaltigem Anbau: 12%.

### 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
PREP. INSTRUCTIONS	ZUBEREITUNG: Das Pulver in kochendes Wasser geben. Erneut aufkochen und unter Rühren mit einem Schneebesen 2 Minuten köcheln lassen.
OTHER	INTENSIVER RINDFLEISCHGESCHMACK
OTHER	Up to 30L
SYMBOLS/LOGOS	Please recycle



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Purpose	Description
SYMBOLS/LOGOS	OHNE GESCHMACKSVERSTÄRKER
SYMBOLS/LOGOS	OHNE KÜNSTLICHE FARBSTOFFE
SYMBOLS/LOGOS	OHNE KONSERVIERUNGSTOFFE
SHELF LIFE	Mindestens haltbar bis Ende:
STORAGE	Nach Verwendung Verpackung ordentlich verschließen. Trocken und bei Zimmertemperatur aufbewahren.
NUTRITION	Nährwerte Pro 100 g Trockenprodukt Pro 100 ml <sup>2</sup> <sup>2</sup> nach der Dosierung der Soßengrundlage zubereitetes Produkt
OTHER	FONDS BRUN LIÉ BONDED BROWN FOND
OTHER	<FOP:> 750 g <BOP:> 750 g e
OTHER	DOSIERUNG Soßengrundlage/Kochelement <powder> 50 g 250 g 750 g / 25 g 125 g 750 g <water> 1 L 5 L 15 L / 1 L 5 L 30 L

## Nutrient Declarations

**Target Location/Language:** FOODS:BE/German\_DACH

On Pack Nutrition Information [As Sold]

Nährwertinformation	Pro 100 g
Energie	1398 kJ
Energie	331 kcal
Fett	1,7 g
davon gesättigte Fettsäuren	0,5 g
Kohlenhydrate	71 g
davon Zucker	11 g
Ballaststoffe	2,2 g
Eiweiß	7,0 g
Salz	11,8 g

On Pack Nutrition Information [As Prepared]

Nährwertinformation	Pro 105 g [ 100 ml ]
Energie	70 kJ
Energie	17 kcal
Fett	< 0,5 g
davon gesättigte Fettsäuren	< 0,1 g
Kohlenhydrate	3,5 g



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davon Zucker	0,5 g
Ballaststoffe	< 0,5 g
Eiweiß	< 0,5 g
Salz	0,60 g

## Pro - 100 g (As Sold)

### Statements :

Produkt wie verkauft

## Pro - 105 g (As Prepared)

### Statements :

Portion

**End of CUC Product Information Record**

**200000217088/000/003**



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French_BE	Knorr PROFESSIONAL FONDS BRUN LIÉ 750 g <UFS>
German_DACH	Knorr PROFESSIONAL GEBUNDENES BRAUNES FOND 750 g <UFS>

### Target Location

Validity Area	Language
Belgium	French



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### CUC Product Information Record Header data

CUC Product Information Record : 200000217088/000/003

Rating : PUBLIC

Validity Area : EU

Valid From : Oct 7, 2023

Valid To : Dec 31, 9999

Status : Released

### Product Name

Language	Product Name
English	DBS Fond Brown Sauce 3337 FS 02
English_EU	CoM: DE

### Ingredient and Allergens/Diet Declarations

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

**Legal Denominator :** Fonds brun lié déshydraté

#### Ingredient List:

Ingrédients : maltodextrine, amidons, arômes, oignon<sup>1</sup> grillé, sel, purée de tomates<sup>1</sup>, sirop de caramel, fond de bœuf concentré 0,1%. Peut contenir : **BLÉ, SEIGLE, ORGE, AVOINE, ŒUFS, SOJA, LAIT, CÉLERI** et **MOUTARDE**. <sup>1</sup>Légumes issus de l'agriculture durable : 12%.

### Additional Declarations

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

#### Measures :

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

#### Statements:

Purpose	Description
PREP. INSTRUCTIONS	PRÉPARATION : Verser la poudre dans l'eau bouillante. Reporter à ébullition et laisser mijoter pendant 2 minutes en remuant avec un fouet.
ENVIRONMENT	Knorr PROFESSIONAL UTILISE DU PLASTIQUE RECYCLÉ*
OTHER	GOÛT INTENSE DE BŒUF
OTHER	Jusqu'à 30L



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Purpose	Description
SYMBOLS/LOGOS	Please recycle
SYMBOLS/LOGOS	SANS EXHAUSTEUR DE GOÛT
SYMBOLS/LOGOS	SANS COLORANT ARTIFICIEL
SYMBOLS/LOGOS	SANS CONSERVATEUR
SHELF LIFE	À consommer de préférence avant fin :
STORAGE	Bien refermer la boîte après utilisation. À conserver au sec et à température ambiante.
NUTRITION	Valeurs nutritionnelles Pour 100 g de produit déshydraté Pour 100 ml <sup>2</sup> Énergie Matières grasses dont acides gras saturés Glucides dont sucres Fibres Protéines Sel <sup>2</sup> Pour 100 ml de produit préparé selon le mode d'emploi en base de sauce
OTHER	FONDS BRUN LIÉ BONDED BROWN FOND
OTHER	<FOP:> 750 g <BOP:> 750 g e
OTHER	DOSAGE Base de sauce / Élément de cuisson <powder> 50 g 250 g 750 g / 25 g 125 g 750 g <water> 1 L 5 L 15 L / 1 L 5 L 30 L
OTHER	*Boîte et couvercle fabriqués avec du plastique recyclé dans le respect du bilan de masse (min. 73% du poids total). Pour en savoir plus, rendez-vous sur : <a href="https://ufs.com/plastiquerecyclé">ufs.com/plastiquerecyclé</a>

## Nutrient Declarations

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

On Pack Nutrition Information [As Sold]

Valeurs nutritionnelles moyennes	Pour 100 g
Énergie	1398 kJ
Énergie	331 kcal
Matières grasses	1,7 g
- dont acides gras saturés	0,5 g
Glucides	71 g
- dont sucres	11 g
Fibres	2,2 g
Protéines	7,0 g



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Sel	11,8 g
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On Pack Nutrition Information [As Prepared]

Valeurs nutritionnelles moyennes	Pour 105 g [ 100 ml ]
Énergie	70 kJ
Énergie	17 kcal
Matières grasses	< 0,5 g
- dont acides gras saturés	< 0,1 g
Glucides	3,5 g
- dont sucres	0,5 g
Fibres	< 0,5 g
Protéines	< 0,5 g
Sel	0,60 g

## Pour - 100 g (As Sold)

**Statements :**

Produit tel que vendu

## Pour - 105 g (As Prepared)

**Statements :**

Portion

**End of CUC Product Information Record      200000217088/000/003**





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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	DBS Fond Brown Sauce 3337 FS 02
English_EU	CoM: DE

## Ingredient and Allergens/Diet Declarations

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

**Legal Denominator :** Gebonden bruine fond poeder

### Ingredient List:

Ingrediënten: maltodextrine, zetmelen, aroma's, geroosterd ui<sup>1</sup>, zout, tomatenpuree<sup>1</sup>, karamelstroop, geconcentreerde runderfond 0,1%. Kan **TARWE, ROGGE, GERST, HAVER, EI, SOJA, MELK, SELDERIJ** en **MOSTERD** bevatten.  
<sup>1</sup>Duurzaam geteelde ingrediënten : 12%.

## 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: Doe het poeder in het kokende water. Breng opnieuw aan de kook en laat al roerend met een garde 2 minuten sudderen.
OTHER	INTENSE RUNDVLEESSMAAK
OTHER	Up to 30L
SYMBOLS/LOGOS	Please recycle



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Purpose	Description
SYMBOLS/LOGOS	VRIJ VAN SMAAKVERSTERKERS
SYMBOLS/LOGOS	VRIJ VAN KUNSTMATIGE KLEURSTOFFEN
SYMBOLS/LOGOS	VRIJ VAN CONSERVEERMIDDELEN
SHELF LIFE	Ten minste houdbaar tot einde:
STORAGE	Sluit de doos goed af na gebruik. Droog en bij kamertemperatuur bewaren.
NUTRITION	Voedingswaarden Per 100 g droog product Per 100 ml <sup>2</sup> <sup>2</sup> product bereid volgens de dosering van de basis voor de saus
OTHER	FONDS BRUN LIÉ BONDED BROWN FOND
OTHER	<FOP:> 750 g <BOP:> 750 g e
OTHER	DOSERING Basis voor saus / Kookelement <powder> 50 g 250 g 750 g / 25 g 125 g 750 g <water> 1 L 5 L 15 L / 1 L 5 L 30 L

## Nutrient Declarations

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

On Pack Nutrition Information [As Sold]

Voedingsstoffen	Per 100 g
Energie	1398 kJ
Energie Kcal	331 kcal
Vetten	1,7 g
waarvan verzadigde vetzuren	0,5 g
Koolhydraten	71 g
waarvan suikers	11 g
Vezels	2,2 g
Eiwitten	7,0 g
Zout	11,8 g

On Pack Nutrition Information [As Prepared]

Voedingsstoffen	Per 105 g [ 100 ml ]
Energie	70 kJ
Energie Kcal	17 kcal
Vetten	< 0,5 g
waarvan verzadigde vetzuren	< 0,1 g
Koolhydraten	3,5 g
waarvan suikers	0,5 g



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Vezels	< 0,5 g
Eiwitten	< 0,5 g
Zout	0,60 g

## Per - 100 g (As Sold)

### Statements :

Product zoals verkocht

## Per - 105 g (As Prepared)

### Statements :

Portie

**End of CUC Product Information Record**

**200000217088/000/003**