

General Report

Part [Rev]: 66354971IS_30 [2]	Created by: Perrine Delince
Description KNORR Professional Jus de Veau 1l, BENEFRA/FIC	Created on: 23/09/2014 13:22:36
Status CURRENT	Last Modified By: Perrine Delince
Planned Eff.: 24/09/2014	Last Modified On: 23/09/2014 14:15:41
Frame [Rev]: G-FOODS-CON-GLOBAL [21]	Current On: 24/09/2014 00:02:13
Specification Type: CON	
Language: Francais	

General Information

Description

Knorr Professional Jus de Veau, brique 1 L

Exemption Flags

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

Country	Brand Name	Product Name
France	Knorr	Jus de Veau

Legal Description

Country	Descriptive Name	Note
France	Préparation de jus pour viande de veau	

Symbols/Logos

Green dot

Ingredient Declaration

Ingredients Declaration

Ingrédients: Eau, fonds de veau (13,6%), (eau, extrait de veau), légumes (oignon (3,5%), tomate (2,1%)), amidon modifié de maïs, gélatine de porc, arômes naturels, sel, extrait de levure, extrait de viande de boeuf, stabilisant (carraghénanes), épaississant (gomme xanthane), feuille de laurier, huile végétale (palme).

Peut contenir des traces de : lait, gluten, oeuf, céleri.

Claims and Declarations

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Declarations

Property	Value	UOM	Comment
Volume	1	l	e
Density	1.02	g/cm³	

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 type="checkbox"/>	<input checked="" 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 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"/>	

Declarations

On Pack Claims

Property	Description	Note
Claim 1	.	

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Property	Description	Note
Claim 10	1L	
Claim 11	Liquide	

Claims / Disclaimers

Prenez plaisir à créer vos sauces avec ce Jus de Veau au goût authentique et naturel. Le Jus de Veau Knorr Professional est élaboré à base d'ingrédients de qualité soigneusement sélectionnés. Pour laisser s'exprimer le goût frais et naturel du veau, le jus est soumis à une cuisson parfaitement adaptée. Préparé avec soin et savoir-faire, il vous offre l'intensité de saveur et la liaison légèrement gélifiée d'un Jus, tel que vous l'auriez préparé vous-même. Ainsi, il est clé de bien agiter la brique avant ouverture.

Allergènes

- lait (produits à base de lait, lactose)
- oeuf
- soja
- céréales contenant du gluten
- poisson
- crustacés
- coquillages
- mollusques
- noix
- arachide
- sulfite
- céleri
- graines de sésame
- moutarde
- lupins

+ = contient

- = sans

Information Diététique

- régime sans gluten (peut contenir: gluten)
- régime sans lactose (peut contenir: lait)
- régime sans viande de porc
- veganistisch dieet
- vegetarisch dieet

+ = convient au

- = ne convient pas au

Instructions

Instructions for Use

Pour une cuisine créative :

Knorr Professional Jus de Veau est une base culinaire à décliner selon vos recettes. Avec son goût authentique et sa consistance légèrement gélifiée, le Jus de Veau est une base idéale pour commencer ou délayer une sauce réduite tout en laissant place à votre créativité.

Il est facile à utiliser à la casserole, au four, à la salamandre, au micro-ondes ou bien au bain-marie. Knorr Professional Jus de Veau convient également à l'assemblage à froid.

Bien agiter avant d'ouvrir.

Storage Instructions

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Conservation : avant ouverture, conserver dans un endroit frais et sec (11-20°C), à l'abri de la lumière et d'odeurs tenaces. Après ouverture, conserver au frais la sauce restante et utiliser dans les 48 heures. La sauce non utilisée peut être surgelée dans un récipient adapté.

Safety Instructions

Disposal Instructions

Nutrition

Serving Size Information

Property	Attribute	per Serving	UOM	Comment
Serving Size	Metric (g) - As sold	102	G	
Serving Size	Metric (ml) - As sold	100	ml	
Serving Size	Metric (g) - As prep	102	G	
Serving Size	Metric (ml) - As prep	100	ml	

Serving Information

<input checked="" type="checkbox"/>	Variable serving size
<input checked="" 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	141	144	144	kJ	Calculation	<input checked="" type="checkbox"/>
Energy	kcal	33,4	34,1	34,1	kcal	Calculation	<input checked="" type="checkbox"/>
Protein		5,83	5,95	5,95	g	Calculation	
Carbohydrate		1,79	1,83	1,83	g	Calculation	
Carbohydrate of which	Sugars	0,29	0,30	0,30	g	Calculation	
Fat		0,46	0,47	0,47	g	Calculation	
Fat of which	SAFA	0,22	0,22	0,22	g	Calculation	
Fat of which	Trans	0,01	0,01	0,01	g	Calculation	
Cholesterol		0,03	0	0	mg	Calculation	
Fibre	Dietary	0,23	0,23	0,23	g	Calculation	
Sodium	mg	300	306	306	mg	Calculation	
Salt	as NaCl	0,75	0,77	0,77	g	Calculation	<input checked="" type="checkbox"/>

Energy [kJ] (note)

fibre included

Energy [kcal] (note)

fibre included

Salt [as NaCl] (note)

conv. factor: sodium x2,5

Vitality Passport Input

Property	Attribute	Typical/100g as prep	UOM	Comment
Added Sugars		0.01	g	

Nutrition Information

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Text on pack:

Valeurs nutritionnelles moyennes:

pour 100 ml

par portion**

% GDA* par portion**

- Valeur énergétique:
- Graisses:
- dont acides gras saturés:
- Glucides:
- dont sucres:
- Fibres alimentaires:
- Protéines:
- Sel:

*GDA = Apport de référence pour un adulte type (8400 kJ/2000 kcal) = RNJ (Repères Nutritionnels Journaliers)

** 1 portion = 25 ml (l'emballage contient 40 portions)

On Pack Nutrition Information [As Sold]

On-Pack Nutrition Information as Sold

Property	Value
CON	RDL-005635[3]: FIC WSc-Asep Veal 02
CUC	8547639[5]: CUC WSc-Asep Veal 02
REF	66346704IS[2]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	25 ml

Typical values	Attribute	UOM	per 100g as sold	per 100ml as sold	per Serving
Energy		kJ	140	140	35
Energy		kcal	35	35	10
Protein		g	6	6	1,5
Carbohydrate		g	2,0	2,0	<0,5
Carbohydrate of which	Sugars	g	0,3	0,3	<0,1
Fat		g	0,5	0,5	<0,5
Fat of which	SAFA	g	0,2	0,2	<0,1
Fibre	Dietary	g	0,2	0,2	<0,1
Sodium		g	0,3	0,31	0,08
Salt	as NaCl	g	0,75	0,77	0,19

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

On Pack Nutrition Information [As Prepared]

On-Pack Nutrition Information as Prepared

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Property	Value
CON	RDL-005635[3]: FIC WSc-Asep Veal 02
CUC	8547639[5]: CUC WSc-Asep Veal 02
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	140	140	35
Energy					
	kcal	kcal	35	35	10
Protein					
		g	6	6	1,5
Carbohydrate					
		g	2,0	2,0	<0,5
Carbohydrate of which	Sugars				
		g	0,3	0,3	<0,1
Fat					
		g	0,5	0,5	<0,5
Fat of which	SAFA				
		g	0,2	0,2	<0,1
Fibre	Dietary				
		g	0,2	0,2	<0,1
Sodium					
		g	0,3	0,31	0,08
Salt	as NaCl				
		g	0,75	0,77	0,19

On Pack Nutr Data 2

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

Associated Specifications

Attached Specifications

Specification	Rev.	Description
RDL-005635	3	FIC WSc-Asep Veal 02

Contact Details

Company Contact Information

Unilever Food Solutions
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Local Information

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