



UL-WEB-UFS Report

CU Product Information Record : 720000221083/001

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Mar 1, 2025

Basic Data

General Information

Valid From	Mar 1, 2025
Valid To	Dec 31, 9999
Created On	Sep 21, 2023
Created By	CASTROP_S700
Changed On	Feb 27, 2025
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710068670099
Change Number	300006446456

CU Product Information Record Description

Language	Description
Dutch	Knorr Professional KIPPENBOUILLON PASTA 1,65 kg - UFS
Dutch_BE	Knorr Professional KIPPENBOUILLON PASTA 1,65 kg - UFS
English	CU KNORR CHICKEN BOUILLON 1,65 kg
French	Knorr Professional BOUILLON DE POULE EN PÂTE 1,65 kg - UFS
German_DACH	Knorr Professional HÜHNERBOUILLON PASTE 1,65 kg - UFS

Target Location

Validity Area	Language
Belgium	German_DACH



UL-WEB-UFS Report

CU Product Information Record : 720000221083/001

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Mar 1, 2025

CUC Product Information Record Data

CUC Product Information Record Header data

CUC Product Information Record : 200000234300/000/002

Rating : PUBLIC

Validity Area : EU

Valid From : Sep 15, 2023

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	BPa Chicken Bouillon MSG 101010 3702 FS
English_EU	CoM: Portugal

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/German_DACH

Legal Denominator : Hühnerbouillon-Paste

Ingredient List:

Zutaten: Salz, Palmfett, Geschmacksverstärker (E621, E631, E627), Maltodextrin, Aromen, Kartoffelstärke, Zucker, Hühnerfett 3% (Hühnerfett, Antioxidationsmittel (Rosmarinextrakt)), Zwiebel, Gewürze (Kurkuma, Pfeffer, Koriander), Karamellsirup, Hühnerfleisch 0,1% (Hühnerfleisch, Salz, Antioxidationsmittel (Rosmarinextrakt)).

Additional Declarations

Target Location/Language : FOODS:BE/German_DACH

Statements:

Purpose	Description
OTHER	Kräftiger geschmack
INGREDIENT LIST	Ohne gesetzlich zu deklarierende Allergene**
INGREDIENT LIST	**In der Rezeptur werden keine gesetzlich zu deklarierenden Allergene verwendet, gemäß der Verordnung (EU) Nr. 1169/2011 (Anlage II).
OTHER	91 L
SYMBOLS/LOGOS	Glutenfrei
SYMBOLS/LOGOS	Laktosefrei



UL-WEB-UFS Report

CU Product Information Record : 720000221083/001

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Mar 1, 2025

Purpose	Description
STORAGE	Trocken und bei Zimmertemperatur aufbewahren. Tipp: Die Schöpfbarkeit nimmt mit höherer Lagertemperatur zu.
PREP. INSTRUCTIONS	Zubereitung Die benötigte Menge Wasser zum Kochen bringen. Die Hitze reduzieren und die Paste in das kochende Wasser geben. 2 Minuten ziehen lassen und die Bouillon ist fertig.
USE INSTRUCTIONS	DOSIERUNG Ertrag 1 L 91 L Paste 18 g 1,65 kg Wasser 1 L 91 L
NUTRITION	Nährwerte Pro 100 g Produkt in Paste Pro 100 ml* *Pro 100 ml Bouillon.
NON ARTWORK CLAIMS	Ohne künstliche Farbstoffe
SYMBOLS/LOGOS	Please recycle
SHELF LIFE	Mindestens haltbar bis Ende:

Nutrient Declarations

Target Location/Language: FOODS:BE/German_DACH

On Pack Nutrition Information [As Sold]

Nährwertinformation	Pro 100 g
Energie	1449 kJ
Energie	346 kcal
Fett	22 g
davon gesättigte Fettsäuren	13 g
Kohlenhydrate	23 g
davon Zucker	5,8 g
Ballaststoffe	0,5 g
Eiweiß	15 g
Salz	38,1 g

On Pack Nutrition Information [As Prepared]

Nährwertinformation	Pro 102 g [100 ml]
Energie	29 kJ
Energie	7 kcal
Fett	< 0,5 g
davon gesättigte Fettsäuren	0,3 g
Kohlenhydrate	< 0,5 g



UL-WEB-UFS Report

CU Product Information Record : 720000221083/001

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Mar 1, 2025

davon Zucker	< 0,5 g
Ballaststoffe	< 0,5 g
Eiweiß	< 0,5 g
Salz	0,77 g

Pro - 100 g (As Sold)

Statements :

Produkt wie verkauft

Pro - 102 g (As Prepared)

Statements :

zubereitetes Produkt gemäß Zubereitungsanleitung

End of CUC Product Information Record 200000234300/000/002



UL-WEB-UFS Report

CU Product Information Record : 720000221083/001

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Mar 1, 2025

Basic Data

General Information

Valid From	Mar 1, 2025
Valid To	Dec 31, 9999
Created On	Sep 21, 2023
Created By	CASTROP_S700
Changed On	Feb 27, 2025
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710068670099
Change Number	300006446456

CU Product Information Record Description

Language	Description
Dutch	Knorr Professional KIPPENBOUILLON PASTA 1,65 kg - UFS
Dutch_BE	Knorr Professional KIPPENBOUILLON PASTA 1,65 kg - UFS
English	CU KNORR CHICKEN BOUILLON 1,65 kg
French	Knorr Professional BOUILLON DE POULE EN PÂTE 1,65 kg - UFS
German_DACH	Knorr Professional HÜHNERBOUILLON PASTE 1,65 kg - UFS

Target Location

Validity Area	Language
Belgium	French



UL-WEB-UFS Report

CU Product Information Record : 720000221083/001

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Mar 1, 2025

CUC Product Information Record Data

CUC Product Information Record Header data

CUC Product Information Record : 200000234300/000/002

Rating : PUBLIC

Validity Area : EU

Valid From : Sep 15, 2023

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	BPa Chicken Bouillon MSG 101010 3702 FS
English_EU	CoM: Portugal

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/French

Legal Denominator : Bouillon de poule en pâte

Ingredient List:

Ingrédients : sel, graisse de palme, exhausteurs de goût (E621, E631, E627), maltodextrine, arômes, amidon, sucre, graisse de poule 3% (graisse de poule, antioxydant (extrait de romarin)), oignon, épices (curcuma, poivre, coriandre), sirop de caramel, viande de poule 0,1% (viande de poule, sel, antioxydant (extrait de romarin)).

Additional Declarations

Target Location/Language : FOODS:BE/French

Measures :

Measure Type	Value	UOM	UOM Description
Poids net	1,65	kg	kilogrammes e
Volume par portion	250	ml	Millilitres
"Portions/Doses/"	364	N°.	Numéro

Statements:

Purpose	Description
OTHER	Goût intense
INGREDIENT LIST	Pas d'allergène à déclaration obligatoire**



UL-WEB-UFS Report

CU Product Information Record : 720000221083/001

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Mar 1, 2025

Purpose	Description
INGREDIENT LIST	**Ce produit ne contient aucun allergène à déclaration obligatoire selon le règlement (UE) Nr. 1169/2011 (annexe II).
OTHER	91 L
SYMBOLS/LOGOS	Sans gluten
SYMBOLS/LOGOS	Sans lactose
STORAGE	À conserver au sec et à température ambiante. Information: La malléabilité du produit augmente avec la température du stockage.
PREP. INSTRUCTIONS	Préparation Portez la quantité d'eau nécessaire à ébullition. Diminuez le feu et ajoutez la pâte en remuant dans l'eau bouillante. Laissez mijoter pendant 2 minutes en remuant de temps en temps et votre bouillon est prêt.
USE INSTRUCTIONS	DOSAGE Rendement 1 L 91 L Pâte 18 g 1,65 kg Eau 1 L 91 L
NUTRITION	Valeurs nutritionnelles Pour 100 g de produit en pâte Pour 100 ml* *Pour 100 ml de bouillon.
NON ARTWORK CLAIMS	Sans colorant artificiel
SYMBOLS/LOGOS	Please recycle
SHELF LIFE	À consommer de préférence avant fin :

Nutrient Declarations

Target Location/Language: FOODS:BE/French

On Pack Nutrition Information [As Sold]

Nutriments	Pour 100 g
Énergie	1449 kJ
Énergie	346 kcal
Matières grasses	22 g
- dont acides gras saturés	13 g
Glucides	23 g
- dont sucres	5,8 g
Fibres	0,5 g
Protéines	15 g
Sel	38,1 g

On Pack Nutrition Information [As Prepared]

Nutriments	Pour 102 g [100 ml]
Énergie	29 kJ



UL-WEB-UFS Report

CU Product Information Record : 720000221083/001

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Mar 1, 2025

Énergie	7 kcal
Matières grasses	< 0,5 g
- dont acides gras saturés	0,3 g
Glucides	< 0,5 g
- dont sucres	< 0,5 g
Fibres	< 0,5 g
Protéines	< 0,5 g
Sel	0,77 g

Pour - 100 g (As Sold)

Statements :

Produit tel que vendu

Pour - 102 g (As Prepared)

Statements :

Produit préparé selon les instructions de préparation

End of CUC Product Information Record 200000234300/000/002



UL-WEB-UFS Report

CU Product Information Record : 720000221083/001

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Mar 1, 2025

Basic Data

General Information

Valid From	Mar 1, 2025
Valid To	Dec 31, 9999
Created On	Sep 21, 2023
Created By	CASTROP_S700
Changed On	Feb 27, 2025
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710068670099
Change Number	300006446456

CU Product Information Record Description

Language	Description
Dutch	Knorr Professional KIPPENBOUILLON PASTA 1,65 kg - UFS
Dutch_BE	Knorr Professional KIPPENBOUILLON PASTA 1,65 kg - UFS
English	CU KNORR CHICKEN BOUILLON 1,65 kg
French	Knorr Professional BOUILLON DE POULE EN PÂTE 1,65 kg - UFS
German_DACH	Knorr Professional HÜHNERBOUILLON PASTE 1,65 kg - UFS

Target Location

Validity Area	Language
Belgium	Dutch



UL-WEB-UFS Report

CU Product Information Record : 720000221083/001

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Mar 1, 2025

CUC Product Information Record Data

CUC Product Information Record Header data

CUC Product Information Record : 200000234300/000/002

Rating : PUBLIC

Validity Area : EU

Valid From : Sep 15, 2023

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	BPa Chicken Bouillon MSG 101010 3702 FS
English_EU	CoM: Portugal

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/Dutch

Legal Denominator : Kippenbouillon pasta

Ingredient List:

Ingrediënten: zout, palmvet, smaakversterkers (E621, E631, E627), maltodextrine, aroma's, aardappelzetmeel, suiker, kippenvet 3% (kippenvet, antioxidant (rozemarijnextract)), ui, specerijen (kurkuma, peper, koriander), karamelstroop, kippenvlees 0,1% (kippenvlees, zout, antioxidant (rozemarijnextract)).

Additional Declarations

Target Location/Language : FOODS:BE/Dutch

Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	1,65	kg	kg e
Volume per portie/portie	250	ml	ml
Porties/Dosissen/toepassingen	364	Aan	Aantal

Statements:

Purpose	Description
OTHER	Krachtige Smaak
INGREDIENT LIST	Zonder wettelijk verplicht te declareren allergenen**



UL-WEB-UFS Report

CU Product Information Record : 720000221083/001

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Mar 1, 2025

Purpose	Description
INGREDIENT LIST	**In de receptuur worden geen wettelijk verplicht te declareren allergenen gebruikt, volgens Verordening (EU) Nr. 1169/2011 (Bijlage II).
OTHER	91 L
SYMBOLS/LOGOS	Glutenvrij
SYMBOLS/LOGOS	Lactosevrij
STORAGE	Droog en bij kamertemperatuur bewaren. Tip: De schepbaarheid neemt toe bij een hogere opslag temperatuur.
PREP. INSTRUCTIONS	Bereidingswijze Breng de benodigde hoeveelheid water aan de kook. Draai het vuur lager en voeg de pasta toe aan het kokende water. Even 2 minuten laten trekken en regelmatig roeren en uw bouillon is klaar.
USE INSTRUCTIONS	DOSERING Opbrengst 1 L 91 L Pasta 18 g 1,65 kg Water 1 L 91 L
NUTRITION	Voedingswaarden Per 100 g product in pasta Per 100 ml* *Per 100 ml bouillon.
NON ARTWORK CLAIMS	Vrij van kunstmatige kleurstoffen
SYMBOLS/LOGOS	Please recycle
SHELF LIFE	Ten minste houdbaar tot einde:

Nutrient Declarations

Target Location/Language: FOODS:BE/Dutch

On Pack Nutrition Information [As Sold]

Voedingsstoffen	Per 100 g
Energie	1449 kJ
Energie Kcal	346 kcal
Vetten	22 g
waarvan verzadigde vetzuren	13 g
Koolhydraten	23 g
waarvan suikers	5,8 g
Vezels	0,5 g
Eiwitten	15 g
Zout	38,1 g

On Pack Nutrition Information [As Prepared]

Voedingsstoffen	Per 102 g [100 ml]
Energie	29 kJ
Energie Kcal	7 kcal



UL-WEB-UFS Report

CU Product Information Record : 720000221083/001

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Mar 1, 2025

Vetten	< 0,5 g
waarvan verzadigde vetzuren	0,3 g
Koolhydraten	< 0,5 g
waarvan suikers	< 0,5 g
Vezels	< 0,5 g
Eiwitten	< 0,5 g
Zout	0,77 g

Per - 100 g (As Sold)

Statements :

Product zoals verkocht

Per - 102 g (As Prepared)

Statements :

Bereid product zoals in de bereidingsinstructie

End of CUC Product Information Record 200000234300/000/002