



# UL-WEB-UFS Report

**CU Product Information Record :** 720000229604/001

**Status :** Released PL

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

**Planned effective date :** Jun 22, 2024

## Basic Data

### General Information

Valid From	Jun 22, 2024
Valid To	Dec 31, 9999
Created On	May 24, 2022
Created By	JETTEUR_C
Changed On	Jun 21, 2024
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710068788473
Change Number	300005286489

### CU Product Information Record Description

Language	Description
Dutch	Knorr Professional Liquid Concentrate Kalf 1 L - UFS
Dutch_BE	Knorr Professional Liquid Concentrate Kalf 1 L - UFS
English	3PM KN LIQ CONC LIGHT 1L BOT CU
English_EU	Knorr Professional Liquid Concentrate Veal 1 L - UFS
French	Knorr Professional Concentré liquide Veau 1 L - UFS
French_BE	Knorr Professional Concentré liquide Veau 1 L - UFS
German_DACH	Knorr Professional Liquid Concentrate Kalb 1 L - UFS

### Target Location

Validity Area	Language
Belgium	French



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## CUC Product Information Record Data

### CUC Product Information Record Header data

CUC Product Information Record : 200000207605/000/002

Rating : PUBLIC

Validity Area : EU

Valid From : Dec 8, 2023

Valid To : Dec 31, 9999

Status : Released

### Product Name

Language	Product Name
English	3PM Liquid Meaty Seasoning Light Veal 01 CUC
English_EU	CoM Sweden

## Ingredient and Allergens/Diet Declarations

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

**Legal Denominator :** Assaisonnement liquide concentré

### Ingredient List:

Ingrédients : bouillon goût veau concentré 62% (eau, extrait de viande de veau 5,8%), sel, arômes, extrait de levure, jus de légumes concentré (jus de carotte<sup>1</sup> concentré, jus d'oignon<sup>1</sup> concentré), purée de tomate double concentrée<sup>1</sup>, arôme de vin blanc, amidon modifié, épaississant (gomme xanthane), feuille de laurier, poivre noir. Sans gluten. Sans lactose.  
<sup>1</sup>Ingrédients issus de l'agriculture durable : 4,5%.

## Additional Declarations

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

### Measures :

Measure Type	Value	UOM	UOM Description
Volume net	1	Le	Litres e

### Statements:

Purpose	Description
OTHER	MIJOTÉ À LA PERFECTION
PREP. INSTRUCTIONS	<b>Préparation</b> : utilisation à froid ou à chaud. Assaisonnement : 20g/l (recommandé). Bouillon ou fond : 30g/l d'eau bouillante.



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Purpose	Description
STORAGE	À conserver au sec et à température ambiante. Après ouverture : à conserver au réfrigérateur ou max 3 mois à température ambiante.
OTHER	BASE POUR SOUPES, RAGOÛTS, SAUCES, MARINADES ET ASSAISONNEMENTS
SYMBOLS/LOGOS	gluten free logo
SYMBOLS/LOGOS	Lactose free
NUTRITION	Valeurs nutritionnelles Pour 100 ml** **de produit tel que vendu.
SHELF LIFE	À consommer de préférence avant fin :
SYMBOLS/LOGOS	Please recycle
NON ARTWORK CLAIMS	Sans conservateur
NON ARTWORK CLAIMS	Sans exhausteur de goût
NON ARTWORK CLAIMS	Sans colorant artificiel
NON ARTWORK CLAIMS	Pas d'allergène à déclaration obligatoire. Ce produit ne contient aucun allergène à déclaration obligatoire selon le règlement (UE) Nr. 1169/2011 (annexe II).
SYMBOLS/LOGOS	Shake well before use*
OTHER	*Agiter avant emploi.

## Nutrient Declarations

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

On Pack Nutrition Information [As Sold]

Nutriments	Pour 122 g [ 100 ml ]
Énergie	302 kJ
Énergie	72 kcal
Matières grasses	1,0 g
- dont acides gras saturés	0,5 g
Glucides	5,8 g
- dont sucres	2,2 g
Fibres	< 0,5 g
Protéines	9,0 g
Sel	26,4 g

**Pour - 122 g (As Sold)**

**Statements :**

Produit tel que vendu



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**End of CUC Product Information Record**      **200000207605/000/002**



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**Status :** Released PL

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

**Planned effective date :** Jun 22, 2024

Combination pack data

Product Name

Language	Product Name
English	3PM Liquid Meaty Seasoning Light Veal 01 CUC



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Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710068788473
Change Number	300005286489

### CU Product Information Record Description

Language	Description
Dutch	Knorr Professional Liquid Concentrate Kalf 1 L - UFS
Dutch_BE	Knorr Professional Liquid Concentrate Kalf 1 L - UFS
English	3PM KN LIQ CONC LIGHT 1L BOT CU
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German_DACH	Knorr Professional Liquid Concentrate Kalb 1 L - UFS

### Target Location

Validity Area	Language
Belgium	Dutch



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## CUC Product Information Record Data

### CUC Product Information Record Header data

CUC Product Information Record : 200000207605/000/002

Rating : PUBLIC

Validity Area : EU

Valid From : Dec 8, 2023

Valid To : Dec 31, 9999

Status : Released

### Product Name

Language	Product Name
English	3PM Liquid Meaty Seasoning Light Veal 01 CUC
English_EU	CoM Sweden

## Ingredient and Allergens/Diet Declarations

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

**Legal Denominator :** Geconcentreerde vloeibare smaakmaker

### Ingredient List:

Ingrediënten: geconcentreerde kalfsmaak bouillon 62% (water, kalfsvleesextract 5,8%), zout, aroma's, gistextract, groentesapconcentraten (geconcentreerd wortelsap<sup>1</sup>, uisapconcentraat<sup>1</sup>), dubbel geconcentreerde tomatenpuree<sup>1</sup>, wijnaroma, gemodificeerd zetmeel, verdikkingsmiddel (xanthaangom), laurierblad, zwarte peper. Glutenvrij. Lactosevrij.

<sup>1</sup>Duurzaam geteelde ingrediënten: 4,5%.

## Additional Declarations

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

### Measures :

Measure Type	Value	UOM	UOM Description
Nettovolume	1	Le	l e

### Statements:

Purpose	Description
OTHER	GETROKKEN TOT PERFECTIE
PREP. INSTRUCTIONS	<b>Bereiding:</b> koud of warm gebruik. Als smaakmaker: 20g/l (aanbevolen). Bouillon of fond: 30g/l kokend water.



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Purpose	Description
STORAGE	Droog en bij kamertemperatuur bewaren. Na opening: bewaren in de koelkast of max 3 maanden houdbaar op kamertemperatuur.
OTHER	BASE FOR SOUPS, STEWS, SAUCES, MARINADES AND SEASONINGS
SYMBOLS/LOGOS	gluten free logo
SYMBOLS/LOGOS	Lactose free
NUTRITION	Voedingswaarden Per 100 ml** **product als verkocht.
SHELF LIFE	Ten minste houdbaar tot einde:
SYMBOLS/LOGOS	Please recycle
NON ARTWORK CLAIMS	Vrij van conserveermiddelen
NON ARTWORK CLAIMS	Vrij van smaakversterkers
NON ARTWORK CLAIMS	Vrij van kunstmatige kleurstoffen
NON ARTWORK CLAIMS	Zonder wettelijk verplicht te declareren allergenen. In de receptuur worden geen wettelijk verplicht te declareren allergenen gebruikt, volgens Verordening (EU) Nr. 1169/2011 (Bijlage II).
SYMBOLS/LOGOS	Shake well before use*
OTHER	*Schudden voor gebruik.

## Nutrient Declarations

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

On Pack Nutrition Information [As Sold]

Voedingsstoffen	Per 122 g [ 100 ml ]
Energie	302 kJ
Energie Kcal	72 kcal
Vetten	1,0 g
waarvan verzadigde vetzuren	0,5 g
Koolhydraten	5,8 g
waarvan suikers	2,2 g
Vezels	< 0,5 g
Eiwitten	9,0 g
Zout	26,4 g

**Per - 122 g (As Sold)**

<b>Statements :</b>
Product zoals verkocht





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**End of CUC Product Information Record**      **200000207605/000/002**



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Combination pack data

Product Name

Language	Product Name
English	3PM Liquid Meaty Seasoning Light Veal 01 CUC



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Brand Name	KNORR
HOS	710068788473
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Language	Description
Dutch	Knorr Professional Liquid Concentrate Kalf 1 L - UFS
Dutch_BE	Knorr Professional Liquid Concentrate Kalf 1 L - UFS
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French_BE	Knorr Professional Concentré liquide Veau 1 L - UFS
German_DACH	Knorr Professional Liquid Concentrate Kalb 1 L - 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 : 200000207605/000/002

Rating : PUBLIC

Validity Area : EU

Valid From : Dec 8, 2023

Valid To : Dec 31, 9999

Status : Released

### Product Name

Language	Product Name
English	3PM Liquid Meaty Seasoning Light Veal 01 CUC
English_EU	CoM Sweden

### Ingredient and Allergens/Diet Declarations

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

**Legal Denominator :** Konzentrierte Flüssigwürze

#### Ingredient List:

Zutaten: Konzentrierte Bouillon mit Kalbgeschmack 62% (Wasser, Kalbfleischextrakt 5,8%), Salz, Aromen, Hefeextrakt, Gemüsesaftkonzentrate (Karottensaftkonzentrat<sup>1</sup>, Zwiebelsaftkonzentrat<sup>1</sup>), doppelt konzentriertes Tomatenpüree<sup>1</sup>, Weinaroma, modifizierte Stärke, Verdickungsmittel (Xanthan), Lorbeerblatt, schwarzer Pfeffer. Glutenfrei. Laktosefrei.

<sup>1</sup>Nachhaltig angebaute Zutaten: 4,5%.

### Additional Declarations

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

#### Measures :

Measure Type	Value	UOM	UOM Description
Nettovolumen	1	Le	Liter e

#### Statements:

Purpose	Description
PREP. INSTRUCTIONS	<b>Zubereitung:</b> Verwendung bei kalt oder warm. Würze: 20g/l (empfohlen). Bouillon oder Fond: 30g/l kochendes Wasser.
STORAGE	Trocken und bei Zimmertemperatur aufbewahren. Nach dem Öffnen: Im Kühlschrank oder max 3 Monate bei Zimmertemperatur aufbewahren.



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Purpose	Description
OTHER	BASE FOR SOUPS, STEWS, SAUCES, MARINADES AND SEASONINGS
SYMBOLS/LOGOS	Glutenfrei
SYMBOLS/LOGOS	Lactosefrei
NUTRITION	Nährwerte Pro 100 ml** **des Produkts wie verkauft.
SHELF LIFE	Mindestens haltbar bis Ende:
SYMBOLS/LOGOS	Please recycle
NON ARTWORK CLAIMS	Ohne Konservierungsstoffe
NON ARTWORK CLAIMS	Ohne Geschmacksverstärker
NON ARTWORK CLAIMS	Ohne künstliche Farbstoffe
NON ARTWORK CLAIMS	Ohne gesetzlich zu deklarierende Allergene. In der Rezeptur werden keine gesetzlich zu deklarierenden Allergene verwendet, gemäß der Verordnung (EU) Nr. 1169/2011 (Anlage II).
SYMBOLS/LOGOS	Shake well before use*
OTHER	*Vor Gebrauch schütteln.

## Nutrient Declarations

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

On Pack Nutrition Information [As Sold]

Nährwertinformation	Pro 122 g [ 100 ml ]
Energie	302 kJ
Energie	72 kcal
Fett	1,0 g
davon gesättigte Fettsäuren	0,5 g
Kohlenhydrate	5,8 g
davon Zucker	2,2 g
Ballaststoffe	< 0,5 g
Eiweiß	9,0 g
Salz	26,4 g

**Pro - 122 g (As Sold)**

<b>Statements :</b>
Produkt wie verkauft

**End of CUC Product Information Record      200000207605/000/002**



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### Product Name

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