

General Report

Part [Rev]: 66363003IS_30 [2]**Description** Knorr Garde d'Or fond de veau 1L FIC**Status** CURRENT**Planned Eff.:** 12/10/2017**Frame [Rev]:** G-FOODS-CON-GLOBAL [21]**Specification Type:** CON**Language:** Francais**Created by:** CJETTE99**Created on:** 12/10/2017 09:25:43**Last Modified By:** CJETTE99**Last Modified On:** 12/10/2017 09:28:46**Current On:** 12/10/2017 09:29:24

General Information

Description

Knorr Garde d'Or Fond de Veau 1L bouteille

Exemption Flags

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

Country	Brand Name	Product Name
	Knorr Garde d'Or	Fond de Veau

Legal Description

Country	Descriptive Name	Note
	Fond de veau concentré	

Symbols/Logos

Recycling logo

Ingredient Declaration

Ingredients Declaration

Ingredients: Eau, sel, maltodextrine, extrait de levure (dont ORGE (GLUTEN)), extrait de veau (8%), oignon, amidon modifié de maïs, arômes (dont CÉLERI), acidifiant (acide citrique).

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Claims and Declarations

Declarations

Property	Value	UOM	Comment
Volume	1	l	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 type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	
Peas	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input 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"/>	
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"/>	Meat acc. to 2001/101/EC
Alcohol	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

Declarations

Possible cross contamination not checked against action levels according to Foods Europe Allergen Management Guidelines by copacker and therefore not included in allergen information of this specification

On Pack Claims

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Property	Description	Note
Claim 1	.	
Claim 2	.	
Claim 3	.	
Claim 4	.	
Claim 5	.	
Claim 6	.	
Claim 7	.	
Claim 8	.	
Claim 9	.	
Claim 10	Liquide	
Claim 11	32 Litres	
Claim 12	.	
Claim 13	.	
Claim 14	.	
Claim 15	.	

Claims / Disclaimers

APPLICATIONS:

Préparer une base

Veuillez respecter le dosage mentionné.

Relever une préparation

Ajoutez le Fond Knorr Garde d'Or selon votre goût à vos fonds, bouillons, potages, sauces, ragoûts, marinades, jus de cuisson, pâtés et préparations de pâtes.

Instructions

Instructions for Use

Préparation:

Fond de Knorr Garde d'Or se dilue aussi bien à chaud qu'à froid.

Dosage: 30 ml de fond par litre d'eau.

Agiter avant emploi.

Storage Instructions

A conserver au sec et à température ambiante.

Conservation au froid non nécessaire.

Après ouverture, à conserver pendant 3 mois max. à température ambiante.

Safety Instructions

not applicable

Disposal Instructions

not applicable

Recipe Instructions

Recipe Instruction

Dosage:

Rendement	1 L	16 L	32 L
Fond	30 ml	0,5 L	1 L
Eau	1 L	15,5 L	31 L

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Nutrition

Serving Size Information

Property	Attribute	per Serving	UOM	Comment
Serving Size	Metric (g) - As sold	125	G	
Serving Size	Metric (ml) - As sold	100	ml	
Serving Size	Metric (g) - As prep	100	G	
Serving Size	Metric (ml) - As prep	100	ml	

Serving Information

<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	0	670	21	kJ	Calculation	
Energy	kcal	0	159	5	kcal	Calculation	
Protein		0	12	0,38	g	Calculation	
Carbohydrate		0	26	0,81	g	Calculation	
Carbohydrate	including fibre		27,13	0,85	g	Calculation	
Carbohydrate of which	Sugars	0	2,5	0,08	g	Calculation	
Fat		0	0,89	0,03	g	Calculation	
Fat of which	SAFA	0	0,44	0,01	g	Calculation	
Fat of which	MUFA	0	0,38	0,01	g	Calculation	
Fat of which	PUFA	0	0,05	0,002	g	Calculation	
Fat of which	Trans	0	0,08	0,003	g	Calculation	
Cholesterol		0	0	0	mg	Calculation	
Fibre	Dietary	0	1,13	0,04	g	Calculation	
Sodium	mg	0	7913	247	mg	Calculation	
Salt	as NaCl	0	19,78	0,62	g	Calculation	<input checked="" type="checkbox"/>

Salt [as NaCl] (note)

Na x 2,5

Vitality Passport Input

Property	Attribute	Typical/100g as prep	UOM	Comment
Added Sugars		0	g	

Nutrition Information

Valeurs nutritionnelles pour 100 ml de fond concentré

On Pack Nutrition Information [As Sold]

On-Pack Nutrition Information as Sold

Property	Value
CON	RDL-019918[1]: Knorr White Veal Fond EU_32L
CUC	66275154IS[8]: Knorr White Veal Fond EU (CUC)
REF	66346704IS[2]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	100 ml

Typical values	Attribute	UOM	per 100g as sold	per 100ml as sold	per Serving
Energy	kJ	kJ	540	670	670
Energy	kcal	kcal	130	160	160

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Typical values	Attribute	UOM	per 100g as sold	per 100ml as sold	per Serving
Protein		g	10	12	12
Carbohydrate		g	21	26	26
Carbohydrate of which	Sugars	g	2,0	2,5	2,5
Fat		g	0,7	0,9	0,9
Fat of which	SAFA	g	<0,5	<0,5	<0,5
Fibre	Dietary	g	0,9	1,0	1,0
Salt	as NaCl	g	16	20,0	20

Nutrients	Attribute	Guideline Daily Amount	%	GDA synonym
Energy	kJ	8400	8	GDA
Energy	kcal	2000	8	GDA
Protein		50	24	GDA
Carbohydrate		260	10	GDA
Carbohydrate of which	Sugars	90	3	GDA
Fat		70	1	GDA
Fat of which	SAFA	20	2	GDA
Fibre	Dietary		N/A	GDA
Salt	as NaCl	6	333	GDA

On Pack Nutrition Information [As Prepared]

On-Pack Nutrition Information as Prepared

Property	Value
CON	66363003IS[1]: Knorr White Veal Fond EU_32L BENEFRA
CUC	66275154IS[8]: Knorr White Veal Fond EU (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		20	20
Energy	kcal	kcal		5	5
Protein		g		<0,5	<0,5
Carbohydrate		g		0,8	0,8
Carbohydrate of which	Sugars	g		<0,5	<0,5
Fat		g		<0,5	<0,5
Fat of which	SAFA	g		<0,1	<0,1
Fibre	Dietary	g		<0,5	<0,5
Salt	as NaCl	g		0,62	0,62

On Pack Nutr Data 2

Nutrients	Attribute	Guideline Daily Amount	%	GDA synonym
Energy	kJ	8400	<1	GDA
Energy	kcal	2000	<1	GDA
Protein		50	<1	GDA
Carbohydrate		260	<1	GDA
Carbohydrate of which	Sugars	90	<1	GDA
Fat		70	<1	GDA
Fat of which	SAFA	20	<1	GDA
Fibre	Dietary		N/A	GDA
Salt	as NaCl	6	10	GDA

Associated Specifications

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Attached Specifications

Specification	Rev.	Description
RDL-019918	1	Knorr White Veal Fond EU_32L

Contact Details

Company Contact Information

www.ufs.com

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Local Information

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EAN CU: 8712100403019
EAN DU: 8712100142246