UL-WEB-UFS Report

CU Product Information Record : 720000059740/000 **Status :** Released PL

Authorization Group : R&D CATEGORY SAVOURY **Planned effective date :** Jul 24, 2025

Basic Data

General Information

Valid From	Jul 24, 2025
Valid To	Dec 31, 9999
Created On	Oct 18, 2024
Created By	ZHENG_H500
Changed On	Jul 23, 2025
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710032989100
Change Number	300007875785

CU Product Information Record Description

Language	Description
Dutch_BE	Knorr Professional Gevogeltefond Pasta 1 kg - UFS
English	KNORR FDC CHICKEN 1KG ECO BE (CU)
French_BE	Knorr Professional Fond de Volaille en pâte 1 kg - UFS
French_CH	Knorr Professional Fond de Volaille en pâte 1 kg - UFS
German_DACH	Knorr Professional Geflügelfond pastös 1kg FS

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 : 200000123035/000/001
Rating : PUBLIC
Validity Area : EU
Valid From : Feb 27, 2025
Valid To : Dec 31, 9999
Status : Released

Product Name

Language	Product Name
English	DBS Chicken Fond Pasty 04a FS
English_EU	CoM: Portugal

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/French

Legal Denominator : Fond de volaille en pâte

Ingredient List:

Ingrédients : maltodextrine, sel, graisse de palme, graisse de poule (graisse de poule, antioxydant (extrait de romarin)) 11%, arômes, oignon, amidon, extrait de levure, sucre, viande de poule déshydratée (poulet, sel, antioxydant (extrait de romarin)) 1%, jus de carotte déshydraté, épices (curcuma, poivre), correcteurs d'acidité (diacétate de sodium, lactate de calcium), acidifiants (acide citrique, acide lactique), laurier, sirop de caramel.

Additional Declarations

Target Location/Language : FOODS:BE/French

Measures :

Measure Type	Value	UOM	UOM Description
Poids net	1	kg	kilogrammes e

Statements:

Purpose	Description
SHELF LIFE	À consommer de préférence avant fin :
STORAGE	À conserver au sec et à température ambiante.
PREP. INSTRUCTIONS	PRÉPARATION : Délayer 40 g de pâte dans 1 litre d'eau bouillante et laisser mijoter pendant 2 minutes.

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Purpose	Description
USE INSTRUCTIONS	DOSAGE : PÂTE + EAU = RENDEMENT 40 g + 1 L = 1 L 200 g + 5 L = 5 L 1 kg + 25 L = 25 L
SYMBOLS/LOGOS	Sans colorant artificiel
SYMBOLS/LOGOS	Sans exhausteur de goût
SYMBOLS/LOGOS	PASTA / PÂTE / PASTE
SYMBOLS/LOGOS	2 MIN
SYMBOLS/LOGOS	25 L
SYMBOLS/LOGOS	Please recycle
OTHER	Suggestion de présentation
SYMBOLS/LOGOS	BAIN-MARIE STABIEL-STABLE-STABIL
SYMBOLS/LOGOS	OdA
OTHER	**o.d.A.: La recette ne contient aucun ingrédient à potentiel allergène soumis à une obligation de déclaration conformément au règlement UE n° 1169/2011 (annexe II).

Nutrient Declarations

Target Location/Language: FOODS:BE/French

On Pack Nutrition Information [As Sold]

Valeurs nutritionnelles	Pour 100 g pâte
Énergie	1828 kJ
Énergie	437 kcal
Matières grasses	25 g
- dont acides gras saturés	12 g
Glucides	50 g
- dont sucres	5,5 g
Fibres	0,8 g
Protéines	3,8 g
Sel	16,9 g

End of CUC Product Information Record 200000123035/000/001

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German_DACH	Knorr Professional Geflügelfond pastös 1kg FS

Target Location

Validity Area	Language
Belgium	Dutch

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Product Name

Language	Product Name
English	DBS Chicken Fond Pasty 04a FS
English_EU	CoM: Portugal

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/Dutch

Legal Denominator : Gevogeltefond pasta

Ingredient List:

Ingrediënten: maltodextrine, zout, palmvet, kippenvet (kippenvet, antioxidant (rozemarijnextract)) 11%, aroma's, uienpoeder, zetmeel, gistextract, suiker, kippenpoeder (kip, zout, antioxidant (rozemarijnextract)) 1%, wortelsappoeder, specerijen (kurkuma, peper), zuurteregelaar (natriumdiacetaat, calciumlactaat), voedingszuur (citroenzuur, melkzuur), laurier, karamelstroop.

Additional Declarations

Target Location/Language : FOODS:BE/Dutch

Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	1	kg	kg e

Statements:

Purpose	Description
PREP. INSTRUCTIONS	BEREIDINGSWIJZE: Los 40 g pasta op in 1 liter kokend water en laat 2 minuten zachtjes doorkoken.
SHELF LIFE	Ten minste houdbaar tot einde:
STORAGE	Droog en bij kamertemperatuur bewaren.
SYMBOLS/LOGOS	Vrij van kunstmatige kleurstoffen
SYMBOLS/LOGOS	Vrij van smaakversterkers

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Purpose	Description
SYMBOLS/LOGOS	PÂTE / PASTY
SYMBOLS/LOGOS	2 MIN
SYMBOLS/LOGOS	25 L
SYMBOLS/LOGOS	Please recycle
USE INSTRUCTIONS	DOSERING: PASTA + WATER = OPBRENGST 40 g + 1 L = 1 L 200 g + 5 L = 5 L 1 kg + 25 L = 25 L
SYMBOLS/LOGOS	BAIN-MARIE STABIEL
OTHER	serveersuggestie
SYMBOLS/LOGOS	OdA-logo
OTHER	**In de receptuur worden geen wettelijk verplicht te declareren allergenen gebruikt, volgens Verordening (EU) Nr. 1169/2011 (Bijlage II).

Nutrient Declarations

Target Location/Language: FOODS:BE/Dutch

On Pack Nutrition Information [As Sold]

Voedingswaarden	Per 100 g pasta
Energie	1828 kJ
Energie Kcal	437 kcal
Vetten	25 g
waarvan verzadigde vetzuren	12 g
Koolhydraten	50 g
waarvan suikers	5,5 g
Vezels	0,8 g
Eiwitten	3,8 g
Zout	16,9 g

End of CUC Product Information Record 200000123035/000/001

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Target Location

Validity Area	Language
Belgium	German_DACH

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Product Name

Language	Product Name
English	DBS Chicken Fond Pasty 04a FS
English_EU	CoM: Portugal

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/German_DACH

Legal Denominator : Pastöse Mischung zur Herstellung eines Geflügelfonds

Ingredient List:

Zutaten: Maltodextrin, Speisesalz, Palmöl, Hühnerfett (Hühnerfett, Antioxidationsmittel* (Extrakt aus Rosmarin)) 11%, Aromen, Zwiebeln, Stärke, Hefeextrakt, Zucker, Hühnerfleischpulver (Hühnerfleisch, Speisesalz, Antioxidationsmittel* (Extrakt aus Rosmarin)) 1%, Karottensaftkonzentrat, Gewürze (Kurkuma, Pfeffer), Säureregulatoren (Natriumdiacetat, Calciumlactat), Säuerungsmittel (Citronensäure, Milchsäure), Lorbeerblätter, Karamellzucker.
*Keine Deklaration des Zusatzstoffes auf der Speisekarte erforderlich, weil keine technologische Wirkung im zubereiteten Produkt vorliegt.

Additional Declarations

Target Location/Language : FOODS:BE/German_DACH

Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	1	kg	Kilogramm e

Statements:

Purpose	Description
PREP. INSTRUCTIONS	ZUBEREITUNG: 40 g Paste in 1 Liter kochendes Wasser einrühren und 2 Minuten kochen lassen.
SHELF LIFE	Mindestens haltbar bis Ende:
STORAGE	Trocken und vor Wärme geschützt lagern.

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Purpose	Description
SYMBOLS/LOGOS	Ohne künstliche Farbstoffe
SYMBOLS/LOGOS	Ohne geschmacksverstärkende Zusatzstoffe
SYMBOLS/LOGOS	25 L
SYMBOLS/LOGOS	Please recycle
USE INSTRUCTIONS	DOSIERUNG: Paste + Wasser + ergibt zubereiteter Fond 40 g + 1 L = 1 L 200 g + 5 L = 5 L 1 kg + 25 L = 25 L
SYMBOLS/LOGOS	Bain-marie stable

Nutrient Declarations

Target Location/Language: FOODS:BE/German_DACH

On Pack Nutrition Information [As Sold]

Nährwerte	Pro 100 g paste
Energie	1828 kJ
Energie	437 kcal
Fett	25 g
davon gesättigte Fettsäuren	12 g
Kohlenhydrate	50 g
davon Zucker	5,5 g
Ballaststoffe	0,8 g
Eiweiß	3,8 g
Salz	16,9 g

End of CUC Product Information Record 200000123035/000/001