

General Report

Part [Rev]: 66324554IS_30 [7]

Description Unox Soep Bospaddenstoelensoep RTS 2,5kg/BNL

Status CURRENT

Planned Eff.: 29/12/2017

Frame [Rev]: G-FOODS-CON-GLOBAL [21]

Specification Type: CON

Language: Francais

Created by: Monique Visser

Created on: 18/10/2017 14:52:16

Last Modified By: Monique Visser

Last Modified On: 03/11/2017 11:25:18

Current On: 29/12/2017 09:51:08

General Information

Description

Unox Soep Champignons des bois, Soupe liquide, richement garnie, 4x2,5kg, rendement ca. 4x2,5l

Exemption Flags

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

Country	Brand Name	Product Name
	Unox	Champignons des bois Soupe

Legal Description

Country	Descriptive Name	Note
	Champignons des bois soupe liquide	

Symbols/Logos

green dot logo

Ingredient Declaration

Ingredients Declaration

Ingrédients: Eau, champignons (6,2%) (champignon (3,3%), champignon des bois (2,9%) (nameko (1,6%), bolet (0,75%), cèpe de Bordeaux (0,28%), chanterelle (0,25%)), farine de FROMENT, amidon de pomme de terre, huile de colza, LAIT écrémé en poudre, amidon modifié de maïs, sel, CRÈME, BEURRE clarifié, vin blanc, aromates (cerfeuil, thym), extrait de levure, arômes, stabilisants (E451, E452), épices (ail, oignon, poivre blanc, macis), émulsifiant (E471).

Claims and Declarations

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Declarations

Property	Value	UOM	Comment
Portions/Doses/Uses	40	No.	
Volume per serving/portion	250	ml	
Weight	10	kg	(4 x 2.5 kg e) ~ (4 x 2,5 liter)

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

Foods Free from

Property	Yes	No	Comment
Irradiation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Alcohol	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

On Pack Claims

Property	Description	Note
Claim 1	On the outer: Les images de légumes ne sont pas représentatives de la recette.	
Claim 2	.	
Claim 3	.	

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Property	Description	Note
Claim 4	.	
Claim 5	.	
Claim 6	.	
Claim 7	Végétarien	
Claim 8	.	
Claim 9	.	
Claim 10	4x2,5l Prêt à l'emploi	
Claim 11	stable au bain marie	
Claim 12	au four mixte	
Claim 13	.	
Claim 14	.	
Claim 15	.	

Claims / Disclaimers

Suggestion de présentation

Instructions

Instructions for Use

Ne pas ajouter d'eau.

Utiliser le produit immédiatement après ouverture.

Préparation: Le potage Unox Soep a déjà été cuit lors de sa production. Il n'est donc pas nécessaire de le porter à ébullition. Une température minimum de 75 °C est suffisante.

Pour des raisons de sécurité et de qualité, ne pas faire bouillir le produit à l'intérieur de la poche fermée.

Attention! Une soupe chaude peut provoquer des brûlures.

Il existe 3 façons de chauffer le produit:

- 1) Sac fermé dans une casserole d'eau chaude (90 °C): Ne pas mettre trop de sacs dans une casserole. Porter l'eau à ébullition. Gardez l'eau à ébullition et chauffer la soupe pendant 30 minutes minimum.
- 2) Sac fermé dans le combi-steamer: Préchauffer le four combi à 90 °C fonction "vapeur". Placez les sacs sur la grille ou dans des bacs perforés. Chauffer pendant 30 minutes minimum.
- 3) Sans emballage dans la casserole: Ouvrir le sac et verser la soupe dans une casserole. Réchauffer la soupe en remuant régulièrement.

Storage Instructions

A conserver de préférence à température ambiante, à l'abri de la lumière et de toute odeur tenace. Après ouverture de la poche, conserver au frais (< 7°C) au maximum 48 heures.

Safety Instructions

Attention! Une soupe chaude peut provoquer des brûlures.

Nutrition

Serving Size Information

Property	Attribute	per Serving	UOM	Comment
Serving Size	Metric (g) - As sold	256	G	

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Property	Attribute	per Serving	UOM	Comment
Serving Size	Metric (ml) - As sold	250	ml	
Serving Size	Metric (g) - As prep	256	G	
Serving Size	Metric (ml) - As prep	250	ml	

Serving Information

<input 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	170	174	174	kJ	Calculation	<input checked="" type="checkbox"/>
Energy	kcal	41,6	42,6	42,6	kcal	Calculation	<input checked="" type="checkbox"/>
Protein		0,98	1	1	g	Calculation	
Carbohydrate		3,9	4	4	g	Calculation	
Carbohydrate of which	Sugars	0,64	0,66	0,66	g	Calculation	
Fat		2,2	2,26	2,26	g	Calculation	
Fat of which	SAFA	0,75	0,77	0,77	g	Calculation	
Fat of which	Trans	0,05	0,051	0,051	g	Calculation	
Cholesterol		2,9	2,97	2,97	mg	Calculation	
Fibre	Dietary	0,5	0,51	0,51	g	Calculation	
Sodium	mg	341	350	350	mg	Calculation	
Salt	as NaCl	0,85	0,87	0,87	g	Calculation	<input checked="" type="checkbox"/>

Energy [kJ] (note)

fibre included

Energy [kcal] (note)

fibre included

Salt [as NaCl] (note)

conv. factor - sodium 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 soupe

On Pack Nutrition Information [As Sold]

On-Pack Nutrition Information as Sold

Property	Value
CON	RDL-100998[3]: FIC WSp-Pillow Mushroom forest
CUC	8710882[6]: CUC WSp-Pillow 2.5KG Mushroom forest
REF	66346704IS[2]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	250 ml

Typical values	Attribute	UOM	per 100g as sold	per 100ml as sold	per Serving
Energy	kJ	kJ	170	174	430

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Typical values	Attribute	UOM	per 100g as sold	per 100ml as sold	per Serving
Energy	kcal	kcal	42	43	110
Protein		g	1	1,0	2,5
Carbohydrate		g	3,9	4,0	10
Carbohydrate of which	Sugars	g	0,6	0,7	2,0
Fat		g	2,2	2,3	6
Fat of which	SAFA	g	0,8	0,8	2,0
Fibre	Dietary	g	0,5	0,5	1,5
Salt	as NaCl	g	0,85	0,87	2,2

Nutrients	Attribute	Guideline Daily Amount	%	GDA synonym
Energy	kJ	8400	5	GDA
Energy	kcal	2000	6	GDA
Protein		50	5	GDA
Carbohydrate		260	4	GDA
Carbohydrate of which	Sugars	90	2	GDA
Fat		70	9	GDA
Fat of which	SAFA	20	10	GDA
Salt	as NaCl	6	37	GDA

On Pack Nutrition Information [As Prepared]

On-Pack Nutrition Information as Prepared

Property	Value
CON	RDL-100998[3]: FIC WSp-Pillow Mushroom forest
CUC	8710882[6]: CUC WSp-Pillow 2.5KG Mushroom forest
REF	66346704IS[2]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	250 ml

On Pack Nutr Data 1

Typical values	Attribute	UOM	per 100g as prep	per 100ml as prep	per Serving
Energy	kJ	kJ	170	170	430
Energy	kcal	kcal	40	45	110
Protein		g	1	1,0	2,5
Carbohydrate		g	4,0	4,0	10
Carbohydrate of which	Sugars	g	0,6	0,7	2,0
Fat		g	2,0	2,5	6
Fat of which	SAFA	g	0,8	0,8	2,0
Fibre	Dietary	g	0,5	0,5	1,5
Salt	as NaCl	g	0,85	0,87	2,2

On Pack Nutr Data 2

Nutrients	Attribute	Guideline Daily Amount	%	GDA synonym
Energy	kJ	8400	5	GDA
Energy	kcal	2000	6	GDA
Protein		50	5	GDA
Carbohydrate		260	4	GDA
Carbohydrate of which	Sugars	90	2	GDA
Fat		70	9	GDA
Fat of which	SAFA	20	10	GDA
Salt	as NaCl	6	37	GDA

Associated Specifications

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Attached Specifications

Specification	Rev.	Description
RDL-100998	3	FIC WSp-Pillow Mushroom forest

Contact Details

Company Contact Information

www.ufs.com

Unilever Food Solutions
Unilever Belgium
Humaniteitslaan 292 Bld de l'Humanité
B-1190 Brussels Tel. 0800/16121

Local Information

MRDR : 12995401
EAN DU : 8711200299546