

General Report

Part [Rev]: 66333887IS_30 [3]
Description Knorr Soupe Cuisine Asperge con. 2kg/B FIC
Status CURRENT **Frame [Rev]:** G-FOODS-CON-GLOBAL [21]
Planned Eff.: 11/09/2015 **Specification Type:** CON
Language: Nederlands

Created by: Monique Visser
Created on: 16/04/2015 15:00:04
Last Modified By: Monique Visser
Last Modified On: 11/09/2015 13:12:29
Current On: 11/09/2015 13:13:39

General Information

Description

Knorr Soupe Cuisine Asperge 4 x 2 kg e, rendement 4 x 3,5l

Exemption Flags

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

Country	Brand Name	Product Name
	Knorr	Soupe Cuisine Asperge

Legal Description

Country	Descriptive Name	Note
	Geconcentreerde vloeibare aspergesoep	

Symbols/Logos

Green dot

Additional Regional Information

Property	Register	Register Type	Description
Registry No.	FIC		

Ingredient Declaration

Ingrediënten declaratie

Ingrediënten: Water, asperge* (15%), gemodificeerd maïszetmeel, raapzaadolie, ROOM (2,5%), BOTEROLIE, zout, TARWEBLOEM, suiker, EIGEEL, aroma's, gistextract, zuurteregelaar (E330), emulgator (E471). *Duurzaam geteelde asperges.

Claims and Declarations

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Declarations

Property	Value	UOM	Comment
Portions/Doses/Uses	56	No.	
Volume per serving/portion	250	ml	
Weight	2	kg	e (4 x 2kg e)
Density	1.02	g/cm³	

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 checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input checked="" 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
Hal-al	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Kosher	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Vegan	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Ovo Lacto Vegetarian	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Gluten Free	<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"/>	
Alcohol	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

On Pack Claims

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Property	Description	Note
Claim 1	Bereid met DUURZAAM geteelde asperges.	
Claim 2	On the outer: De afgebeelde groenten zijn niet representatief voor het recept.	
Claim 6	vegetarisch	
Claim 10	rendement 4 x 3,5L	
Claim 11	.	
Claim 12	combisteamer	
Claim 13	vloeibaar	

Claims / Disclaimers

Serveersuggestie

Instructions

Instructions for Use

Bereidingswijze:

OP HET VUUR: De inhoud van de zak in een pan gieten en ca. 1,5 l water toevoegen. Al roerend de inhoud tot minimum 75°C opwarmen en vervolgens serveren.

COMBI-STEAMER: Plaats de niet geopende zak in een gastronorm in de Combi-steamer. Verwarm de zak gedurende 30 min. met 100% stoom op max. 95°C. Verwijder uit de oven, open de zak, giet leeg en voeg 1,5 l warm water toe (watertemperatuur min. 70°C). Zorgvuldig mengen.

BAIN-MARIE: Plaats de niet geopende zak in een bain-marie (95°C). Verwarm gedurende 30 min. op 75°. Verwijder de zak uit het bain-marie, open de zak, giet leeg en voeg 1,5 l warm water toe (watertemperatuur min. 75°C).

HOUDBAARHEID IN BAIN-MARIE:

- Maximum 4uur op minimum 75°C en onder regelmatig roeren. Gebruik enkel de benodigde hoeveelheid.
- Opgewarmd en ongeopend, afkoelen tot <10°C (volgens HACCP regels). Weer opwarmen tot > 75°C binnen 24u.
- Geopend maximum 48u houdbaar bij maximum 7°C.

Zakken bestemd voor eenmalig gebruik.

Waarschuwing: Om kwaliteits-en veiligheidsredenen, het product tijdens de bereiding niet laten koken in de zak.

Storage Instructions

Bewaren bij kamertemperatuur.

Safety Instructions

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Disposal Instructions

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Recipe Instructions

Recipe Instruction

Nutrition

Serving Size Information

Property	Attribute	per Serving	UOM	Comment
Serving Size	Metric (g) - As sold	146	G	
Serving Size	Metric (ml) - As sold	143	ml	

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Property	Attribute	per Serving	UOM	Comment
Serving Size	Metric (g) - As prep	253	G	
Serving Size	Metric (ml) - As prep	250	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	173	306	175	kJ	Calculation	<input checked="" type="checkbox"/>
Energy	kcal	39,4	69,8	39,9	kcal	Calculation	<input checked="" type="checkbox"/>
Protein		0,38	0,67	0,38	g	Calculation	
Carbohydrate		3,01	5,33	3,04	g	Calculation	
Carbohydrate	including fibre	3,21	5,68	3,25	g	Calculation	
Carbohydrate of which	Sugars	0,54	0,95	0,54	g	Calculation	
Fat		2,95	5,23	2,99	g	Calculation	
Fat of which	SAFA	1,01	1,78	1,02	g	Calculation	
Fat of which	Trans	0,065	0,114	0,065	g	Calculation	
Cholesterol		6,15	10,88	6,22	mg	Calculation	
Fibre	Dietary	0,2	0,36	0,2	g	Calculation	
Sodium	mg	342	605	346	mg	Calculation	
Salt	as NaCl	0,86	1,51	0,86	g	Calculation	<input checked="" type="checkbox"/>

Energy [kJ] (note)

fibre included

Energy [kcal] (note)

fibre included

Salt [as NaCl] (note)

conv. factor: sodium x2,5

Vitality Passport Input

Property	Attribute	Typical/100g as prep	UOM	Comment
Added Sugars		0.33	g	

Nutrition Information

Voedingswaarden per 100 ml soep:

- Energie:
- Vetten:
- waarvan verzadigde:
- Koolhydraten:
- waarvan suikers:
- Vezels:
- Eiwitten:
- Zout:

On Pack Nutrition Information [As Sold]

On-Pack Nutrition Information as Sold

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Property	Value
CON	RDL-005503[5]: FIC WSp-Pillow Asparagus Cream CONC.
CUC	8735894[9]: CUC WSp-Pillow 2KG Asparagus Cream CONC.
REF	66346704IS[4]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	143 ml

Typical values	Attribute	UOM	per 100g as sold	per 100ml as sold	per Serving
Energy	kJ	kJ	300	306	438
Energy	kcal	kcal	68	70	100
Protein		g	0,7	0,7	1
Carbohydrate		g	5,2	5,3	7,6
Carbohydrate of which	Sugars	g	0,9	1	1,4
Fat		g	5,1	5,2	7,4
Fat of which	SAFA	g	1,8	1,8	2,6
Fibre	Dietary	g	<0,5	<0,5	0,5
Salt	as NaCl	g	1,5	1,5	2,1

Nutrients	Attribute	Guideline Daily Amount	%	GDA synonym
Energy	kJ	8400	5	GDA
Energy	kcal	2000	5	GDA
Protein		50	2	GDA
Carbohydrate		260	3	GDA
Carbohydrate of which	Sugars	90	2	GDA
Fat		70	11	GDA
Fat of which	SAFA	20	13	GDA
Salt	as NaCl	6	35	GDA

On Pack Nutrition Information [As Prepared]

On-Pack Nutrition Information as Prepared

Property	Value
CON	RDL-005503[5]: FIC WSp-Pillow Asparagus Cream CONC.
CUC	8735894[9]: CUC WSp-Pillow 2KG Asparagus Cream CONC.
REF	66346704IS[4]: 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	173	175	438
Energy	kcal	kcal	39	40	100
Protein		g	<0,5	<0,5	1
Carbohydrate		g	3,0	3,0	7,5
Carbohydrate of which	Sugars	g	0,5	0,5	1,3
Fat		g	3,0	3,0	7,5
Fat of which	SAFA	g	1,0	1,0	2,5
Fibre	Dietary	g	<0,5	<0,5	<0,5
Salt	as NaCl	g	0,86	0,86	2,2

On Pack Nutr Data 2

Nutrients	Attribute	Guideline Daily Amount	%	GDA synonym
Energy	kJ	8400	5	GDA
Energy	kcal	2000	5	GDA
Protein		50	2	GDA
Carbohydrate		260	3	GDA

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Nutrients	Attribute	Guideline Daily Amount	%	GDA synonym
Carbohydrate of which	Sugars	90	1	GDA
Fat		70	11	GDA
Fat of which	SAFA	20	13	GDA
Salt	as NaCl	6	37	GDA

Associated Specifications

Attached Specifications

Specification	Rev.	Description
RDL-005503	5	FIC WSp-Pillow Asparagus Cream CONC.

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 : 12059801

EAN DU : 5411100205984