



# CU PIRD Report

**CU PIRD (Product Label) :** 720000178253/000

**Status :** Released PL

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

**Planned effective date :** Mar 2, 2020

## Basic Data

### General Information

Valid From	Jan 25, 2020
Valid To	Dec 31, 9999
Created On	Jul 22, 2019
Created By	BAUER_D700
Changed On	Jan 24, 2020
Changed By	RUMPH_M500
Brand Name	KNORR
CU Specification	710067973164
Change Number	300003469801

### CU PIRD (Product Label) Description

Language	Description
Dutch	Knorr Professional Asperge Crèmesoeep 1,125kg
Dutch_BE	Knorr Professional Asperge Crèmesoeep 1,125kg
English	CU KN DSO ASPARAG ST 1.125KG ECO BEN
French_BE	Knorr Professional Crème d'Asperges 1,125kg

### Target Location

Validity Area	Language
Belgium	Dutch



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## CUC PIRD (Label Set) Data

### CUC PIRD (Label Set) Header data

CUC PIRD (Label Set) : 200000228393/000/000

Rating: PUBLIC

Validity Area: EU

Valid From: Jul 9, 2019

Valid To: Dec 31, 9999

Status: Released

## Ingredient and Allergens/Diet Declarations

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

**Legal Denominator:** Asperge crèmesoep poeder

### Ingredient List:

Ingrediënten: zetmeel (aardappel, erwt), palmvet, maltodextrine, roux (6,3%) (TARWEBLOEM, palmvet), asperge<sup>1</sup> (6,1%), zout, suiker, aroma's, glucosestroop, rijstbloem, MELKEIWITTEN, gistextract, fructose, citroensap, kurkuma. Kan ei, soja, selderij en mosterd bevatten. Geschikt voor vegetariërs.

<sup>1</sup>Duurzaam geteelde ingrediënt.

## Additional Declarations

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

### Measures :

Measure Type	Value	UoM	UoM Description
Nettogewicht	1,125	kg	kg
Volume per portie/portie	250	ml	ml
Porties/Dosissen/toepassingen	50	Aantal	Aantal

### All Statements :

Purpose	Description
INGREDIENT LIST	Gebonden met roux
NUTRITION	*Per 100 ml soep.
OTHER	1,125 kg e
OTHER	Serveersuggestie
PREP. INSTRUCTIONS	- Breng het water aan de kook. - Draai het vuur lager en voeg de benodigde hoeveelheid poeder al roerend toe met behulp van een garde. - Laat 5 min. doorkoken en de soep is klaar.
SHELF LIFE	Ten minste houdbaar tot einde:
STORAGE	Droog en bij kamertemperatuur bewaren.
SYMBOLS/LOGOS	Au bain-marie stabiel
SYMBOLS/LOGOS	Diepvries stabiel



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Purpose	Description
SYMBOLS/LOGOS	Kokend aanmaken
SYMBOLS/LOGOS	12,5 liter
USE INSTRUCTIONS	poeder water soep 90 g + 1 L = 4 x 250 ml 450 g + 5 L = 20 x 250 ml 1,125 kg + 12,5 L = 50 x 250 ml
INGREDIENT LIST	Vrij van smaakversterkers
INGREDIENT LIST	Vrij van kunstmatige kleurstoffen
SYMBOLS/LOGOS	Green dot
SYMBOLS/LOGOS	Please recycle
SYMBOLS/LOGOS	EVU logo, suitable for vegetarians

## Nutrient Declarations

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

On Pack Nutrition Information [As Sold]

Nutrient	Per 100.000 g (EU) [1]
Energie	1918 kJ
Energie Kcal	457 kcal
Vetten	23 g
waarvan verzadigde	13 g
Koolhydraten	58 g
waarvan suikers	9,1 g
Vezels	2,1 g
Eiwitten	5,2 g
Zout	7,7 g

On Pack Nutrition Information [As Prepared]

Nutrient	Per 100.000 g (EU) [2]	Per 109.000 g [ 100 ml ] (EU) [3]	Per 272.000 g [ 250 ml ] (EU) [4]	Referentie- inname 272.000 g [ 250 ml ] (EU) [5]
Energie	158 kJ	173 kJ	431 kJ	5 %
Energie Kcal	38 kcal	41 kcal	103 kcal	5 %
Vetten	1,9 g	2,0 g	5,1 g	7 %
waarvan verzadigde	1,1 g	1,2 g	3,0 g	15 %
Koolhydraten	4,7 g	5,2 g	13 g	5 %
waarvan suikers	0,8 g	0,8 g	2,0 g	2 %
Vezels	< 0,5 g	< 0,5 g	< 0,5 g	
Eiwitten	< 0,5 g	< 0,5 g	1,2 g	2 %



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Zout	0,64 g	0,70 g	1,8 g	30 %
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## Per-100.000 g (As Sold)

### Statements

[1] Product zoals verkocht

## Per-100.000 g (As Prepared)

### Statements

[2] Bereid product zoals in de bereidingsinstructie

## Per-109.000 g (As Prepared)

### Statements

[3] Bereid product zoals in de bereidingsinstructie

## Per-272.000 g (As Prepared)

### Statements

[4] Portie

## Referentie-inname-272.000 g (As Prepared)

### Statements

[5] % van de referentie-inname van een gemiddelde volwassene (8400kJ/2000kcal)

**End of CUC PIRD (Label Set)**

**200000228393/000/000**