



UL-WEB-UFS Report

CU Product Information Record : 720000059622/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Apr 12, 2025

Basic Data

General Information

Valid From	Apr 12, 2025
Valid To	Dec 31, 9999
Created On	Nov 22, 2022
Created By	ZIETARSKA_A
Changed On	Apr 11, 2025
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710032989020
Change Number	300007633100

CU Product Information Record Description

Language	Description
Dutch	Knorr Professional Kerriesaus 1,4kg - UFS
Dutch_BE	Knorr Professional Kerriesaus 1,4kg - UFS
English	CU KERRIESAUS
French_BE	Knorr Professional Sauce Curry 1,4kg - UFS
German_DACH	Knorr Professional Currysauce 1,4kg - UFS

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 : 200000082387/000/001

Rating : PUBLIC

Validity Area : EU

Valid From : Nov 14, 2024

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	DES Curry Sauce 2397 DAR3 FS
English_EU	COM: Germany

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/French

Legal Denominator : Sauce curry déshydratée

Ingredient List:

Ingrédients : amidon modifié, graisse de palme, arômes, farine de **BLÉ**, sel, sucre, pomme, curry 3,5% (coriandre, cumin, curcuma, poivre, graine d'anis, cannelle, graine de fenouil, gingembre, racine de livèche, poivre de Cayenne, quatre-épices), **LACTOSE**, oignon, épices (ail, curcuma, poivre), protéines de **LAIT**, stabilisant (E450). Peut contenir : **SEIGLE, ORGE, AVOINE, ŒUFS, SOJA, CÉLERI, MOUTARDE**. Convient aux végétariens.

Additional Declarations

Target Location/Language : FOODS:BE/French

Measures :

Measure Type	Value	UOM	UOM Description
Poids net	1.4	kg	kilogrammes e

Statements:

Purpose	Description
SYMBOLS/LOGOS	EVU logo, suitable for vegetarians
OTHER	EVU Vegetarian ID 0914
SYMBOLS/LOGOS	Sans exhausteur de goût
SYMBOLS/LOGOS	Sans colorant artificiel
SYMBOLS/LOGOS	Sans conservateur



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Purpose	Description
SYMBOLS/LOGOS	POUDRE
SYMBOLS/LOGOS	16,5 L
NUTRITION	Valeurs nutritionnelles Pour 100 g ¹ Pour 100 ml ² ¹ Pour 100 g de produit déshydraté ² Pour 100 ml de sauce (préparée avec du lait demi-écrémé)
PREP. INSTRUCTIONS	PRÉPARATION : (1) Porter la quantité de lait et d'eau indiquée à ébullition. (2) Baisser le feu et verser la poudre dans le liquide bouillant tout en remuant. (3) Laissez mijoter pendant 2 minutes et votre sauce est prête.
USE INSTRUCTIONS	DOSAGE Sauce Poudre 85 g 425 g 1,4 kg Eau 0,5 L 2,5 L 8,25 L Lait 0,5 L 2,5 L 8,25 L Rendement 1 L 5 L 16,5 L
SHELF LIFE	À consommer de préférence avant fin :
STORAGE	À conserver au sec et à température ambiante.
OTHER	Suggestion de présentation
SYMBOLS/LOGOS	Please recycle

Nutrient Declarations

Target Location/Language: FOODS:BE/French

On Pack Nutrition Information [As Sold]

Valeurs nutritionnelles moyennes	Pour 100 g
Énergie	1698 kJ
Énergie	407 kcal
Matières grasses	18 g
- dont acides gras saturés	11 g
Glucides	51 g
- dont sucres	14 g
Fibres	2,2 g
Protéines	6,8 g
Sel	15,4 g

On Pack Nutrition Information [As Prepared]

Valeurs nutritionnelles moyennes	Pour 110 g [100 ml]
Énergie	248 kJ



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Énergie	59 kcal
Matières grasses	2,4 g
- dont acides gras saturés	1,5 g
Glucides	6,8 g
- dont sucres	3,7 g
Fibres	< 0,5 g
Protéines	2,3 g
Sel	1,4 g

Pour - 100 g (As Sold)

Statements :

Portion

Pour - 110 g (As Prepared)

Statements :

Portion

End of CUC Product Information Record 200000082387/000/001



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Combination pack data

Product Name

Language	Product Name
English	DES Curry Sauce 2397 DAR3 FS



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Language	Description
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Dutch_BE	Knorr Professional Kerriesaus 1,4kg - UFS
English	CU KERRIESAUS
French_BE	Knorr Professional Sauce Curry 1,4kg - UFS
German_DACH	Knorr Professional Currysauce 1,4kg - UFS

Target Location

Validity Area	Language
Belgium	Dutch



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CUC Product Information Record : 200000082387/000/001

Rating : PUBLIC

Validity Area : EU

Valid From : Nov 14, 2024

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	DES Curry Sauce 2397 DAR3 FS
English_EU	COM: Germany

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/Dutch

Legal Denominator : Kerriesaus poeder

Ingredient List:

Ingrediënten: gemodificeerd zetmeel, palmvet, aroma's, **TARWEBLOEM**, zout, suiker, appel, kerrie 3,5% (koriander, komijn, kurkuma, peper, anijszaad, kaneel, venkelzaad, gember, lavaswortel, cayennepeper, piment), **LACTOSE**, uienpoeder, specerijen (knoflookpoeder, kurkuma, peper), **MELKEIWITTEN**, stabilisator (E450). Kan **ROGGE, GERST, HAVER, EI, SOJA, SELDERIJ, MOSTERD** bevatten. Geschikt voor vegetariërs.

Additional Declarations

Target Location/Language : FOODS:BE/Dutch

Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	1.4	kg	kg e

Statements:

Purpose	Description
SYMBOLS/LOGOS	EVU logo, suitable for vegetarians
PREP. INSTRUCTIONS	BEREIDINGSWIJZE: (1) Breng de benodigde hoeveelheid melk en water aan de kook. (2) Draai het vuur lager en strooi het poeder al roerend in de kokende vloeistof. (3) Even zachtjes 2 minuten laten sudderen en uw saus is klaar.



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Purpose	Description
NUTRITION	Voedingswaarden: Per 100 g ¹ Per 100 ml ² ¹ Per 100 g poeder ² Per 100 ml saus (Bereid met halfvolle melk)
SHELF LIFE	Ten minste houdbaar tot einde:
STORAGE	Droog en bij kamertemperatuur bewaren.
USE INSTRUCTIONS	DOSERING Saus Poeder 85 g 425 g 1,4 kg Melk 0,5 L 2,5 L 8,25 L Water 0,5 L 2,5 L 8,25 L Opbrengst 1 L 5 L 16,5 L
SYMBOLS/LOGOS	Vrij van smaakversterkers
SYMBOLS/LOGOS	Vrij van kunstmatige kleurstoffen
SYMBOLS/LOGOS	Vrij van conserveermiddelen
SYMBOLS/LOGOS	16,5L
SYMBOLS/LOGOS	POUDRE/POWDER
OTHER	Serveersuggestie
OTHER	EVU Vegetarian ID 0914
SYMBOLS/LOGOS	Please recycle

Nutrient Declarations

Target Location/Language: FOODS:BE/Dutch

On Pack Nutrition Information [As Sold]

Voedingswaarden	Per 100 g
Energie	1698 kJ
Energie Kcal	407 kcal
Vetten	18 g
waarvan verzadigde vetzuren	11 g
Koolhydraten	51 g
waarvan suikers	14 g
Vezels	2,2 g
Eiwitten	6,8 g
Zout	15,4 g

On Pack Nutrition Information [As Prepared]

Voedingswaarden	Per 110 g [100 ml]
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Energie	248 kJ
Energie Kcal	59 kcal
Vetten	2,4 g
waarvan verzadigde vetzuren	1,5 g
Koolhydraten	6,8 g
waarvan suikers	3,7 g
Vezels	< 0,5 g
Eiwitten	2,3 g
Zout	1,4 g

Per - 100 g (As Sold)

Statements :

Portie

Per - 110 g (As Prepared)

Statements :

Portie

End of CUC Product Information Record 200000082387/000/001



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Combination pack data

Product Name

Language	Product Name
English	DES Curry Sauce 2397 DAR3 FS



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English	CU KERRIESAUS
French_BE	Knorr Professional Sauce Curry 1,4kg - UFS
German_DACH	Knorr Professional Currysauce 1,4kg - UFS

Target Location

Validity Area	Language
Belgium	German_DACH



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Rating : PUBLIC

Validity Area : EU

Valid From : Nov 14, 2024

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	DES Curry Sauce 2397 DAR3 FS
English_EU	COM: Germany

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/German_DACH

Legal Denominator : Currysaucenpulver

Ingredient List:

Zutaten: modifizierte Stärke, Palmfett, Aromen, **WEIZENMEHL**, Salz, Zucker, Apfel, Curry 3,5% (Koriander, Kreuzkümmel, Kurkuma, Pfeffer, Anissamen, Zimt, Fenchelsamen, Ingwer, Liebstöckelwurzel, Cayennepfeffer, Piment), **LACTOSE**, Zwiebelpulver, Gewürze (Knoblauchpulver, Kurkuma, Pfeffer), **MILCHEIWEISS**, Stabilisator (E450). Kann **ROGGEN, GERSTE, HAFER, EI, SOJA, SELLERIE, SENF** enthalten. Für Vegetarier geeignet.

Additional Declarations

Target Location/Language : FOODS:BE/German_DACH

Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	1.4	kg	Kilogramm e

Statements:

Purpose	Description
SYMBOLS/LOGOS	EVU Logo, vegetarisch
OTHER	EVU Vegetarian ID 0914
SYMBOLS/LOGOS	Ohne Geschmacksverstärker
SYMBOLS/LOGOS	Ohne künstliche Farbstoffe



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Purpose	Description
SYMBOLS/LOGOS	Ohne Konservierungsstoffe
SYMBOLS/LOGOS	POWDER
SYMBOLS/LOGOS	16,5 L
NUTRITION	Nährwerte Pro 100 g ¹ Pro 100 ml ² ¹ Pro 100 g Pulver ² Pro 100 ml Sauce (zubereitet mit halbentrahmter Milch)
PREP. INSTRUCTIONS	ZUBEREITUNG: (1) Die erforderliche Menge Milch und Wasser zum Kochen bringen. (2) Hitze reduzieren und das Pulver unter Rühren in die kochende Flüssigkeit streuen. (3) 2 Minuten leicht köcheln lassen und die Sauce ist fertig.
USE INSTRUCTIONS	DOSIERUNG Soße Pulver 85 g 425 g 1,4 kg Wasser 0,5 L 2,5 L 8,25 L Milch 0,5 L 2,5 L 8,25 L Ertrag 1 L 5 L 16,5 L
SHELF LIFE	Mindestens haltbar bis Ende:
STORAGE	Trocken und bei Zimmertemperatur aufbewahren.
OTHER	Serviervorschlag
SYMBOLS/LOGOS	Please recycle

Nutrient Declarations

Target Location/Language: FOODS:BE/German_DACH

On Pack Nutrition Information [As Sold]

Nährwertinformation	Pro 100 g
Energie	1698 kJ
Energie	407 kcal
Fett	18 g
davon gesättigte Fettsäuren	11 g
Kohlenhydrate	51 g
davon Zucker	14 g
Ballaststoffe	2,2 g
Eiweiß	6,8 g
Salz	15,4 g

On Pack Nutrition Information [As Prepared]

Nährwertinformation	Pro 110 g [100 ml]
Energie	248 kJ
Energie	59 kcal
Fett	2,4 g



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davon gesättigte Fettsäuren	1,5 g
Kohlenhydrate	6,8 g
davon Zucker	3,7 g
Ballaststoffe	< 0,5 g
Eiweiß	2,3 g
Salz	1,4 g

Pro - 100 g (As Sold)

Statements :
Portion

Pro - 110 g (As Prepared)

Statements :
Portion

End of CUC Product Information Record 20000082387/000/001



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Combination pack data

Product Name

Language	Product Name
English	DES Curry Sauce 2397 DAR3 FS