

# General Report

<b>Part [Rev]:</b> 66035363IS_30 [ 8 ]	<b>Created by:</b> CJETTE99
<b>Description</b> Knorr 1-2-3 Mix voor Stoofvlees 1,4 kg	<b>Created on:</b> 30/09/2015 09:15:15
<b>Status</b> CURRENT	<b>Last Modified By:</b> CJETTE99
<b>Planned Eff.:</b> 25/11/2015	<b>Last Modified On:</b> 16/10/2015 11:35:01
<b>Frame [Rev]:</b> G-FOODS-CON-GLOBAL [ 21 ]	<b>Current On:</b> 25/11/2015 10:40:11
<b>Specification Type:</b> CON	
<b>Language:</b> Nederlands	

## General Information

### Description

Knorr 1-2-3 Mix voor Stoofvlees 1,4 kg e

### Exemption Flags

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

Country	Brand Name	Product Name
	Knorr	Mix voor Stoofvlees

### Legal Description

Country	Descriptive Name	Note
	Droge mix voor stoofvlees	

### Symbols/Logos

Green dot logo

## Ingredient Declaration

### Ingrediënten declaratie

Ingrediënten: TARWEBLOEM, gemodificeerd aardappelzetmeel, tomatenpuree (13%), ui (13%), palmvet, zout, smaakversterkers (E621, E627, E631), suiker, kleurstof (E150c), aroma's (bevat SELDERIJ), verdikkingsmiddel (E415), specerijen (peper, kruidnagel), aromaten (laurier, tijm), gistextract, dextrose. Kan ei, melk en mosterd bevatten.

## Claims and Declarations

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## Declarations

Property	Value	UOM	Comment
Portions/Doses/Uses	260	No.	mix voor 26 kg stoofvlees
Weight	1.4	kg	e
Weight per serving/portion	100	g	

## 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Mustard/Mustard products	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	
Ovo Lacto Vegetarian	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
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"/>	

## Declarations

## On Pack Claims

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Property	Description	Note
Claim 1	Krachtige smaak	
Claim 2	voor 26 kg	
Claim 3	Dosering 100 g op een liter water	
Claim 4	Kokend aanmaken	
Claim 5	.	
Claim 6	.	
Claim 7	.	
Claim 8	.	
Claim 9	.	
Claim 10	10 min	
Claim 11	Bain-Marie stabiel	
Claim 12	.	
Claim 13	.	
Claim 14	.	
Claim 15	.	

## Claims / Disclaimers

Serveersuggestie

## Instructions

### Instructions for Use

Bereidingswijze:

- (1) Braad het vlees (in blokjes gesneden) aan en blus af met de benodigde hoeveelheid water en breng het geheel aan de kook.
- (2) Laat 2 à 2½ uur sudderen.
- (3) Voeg de mix toe en laat deze nog 10 minuten meesudderen.

picto:

100g = 1L

10 min

### Storage Instructions

Droog en bij kamertemperatuur bewaren.

### Safety Instructions

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### Disposal Instructions

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## Recipe Instructions

### Recipe Instruction

Dosering

Opbrengst	1,9 kg	9,5 kg	26 kg
Poeder	100 g	500 g	1,4 kg
Water	1 L	5 L	14 L

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Vlees 800 g 4 kg 11,2 kg

## Nutrition

### Serving Size Information

Property	Attribute	per Serving	UOM	Comment
Serving Size	Metric (g) - As prep	100	G	

### 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	474			kJ	Calculation	
Energy	kcal	113			kcal	Calculation	
Protein		8,42			g	Calculation	
Carbohydrate		3,06			g	Calculation	
Carbohydrate	including fibre	3,39			g	Calculation	
Carbohydrate of which	Sugars	0,85			g	Calculation	
Fat		7,50			g	Calculation	
Fat of which	SAFA	3,15			g	Calculation	
Fat of which	Trans	0,17			g	Calculation	
Cholesterol		25,28			mg	Calculation	
Fibre	Dietary	0,34			g	Calculation	
Sodium	mg	205			mg	Calculation	
Salt	as NaCl	0,50			g	Calculation	<input checked="" type="checkbox"/>

### Salt [as NaCl] (note)

Na x 2,5

### Vitality Passport Input

Property	Attribute	Typical/100g as prep	UOM	Comment
Added Sugars		0.16	g	

### Nutrition Information

Voedingswaarden per 100 g \* 100 g \*\*

under nutritionnal table:

\* droog product

\*\* bereid product volgens de bereidingswijze

## On Pack Nutrition Information [As Sold]

### On-Pack Nutrition Information as Sold

Property	Value
CON	RDL-002013[5]: MM_2433_StwTomBroMea_MSG_FS.1
CUC	9132295[1]: MM Meat Stew MSG 2433 DAR3
REF	66346704IS[5]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	

Typical values	Attribute	UOM	per 100g as sold	per 100ml as sold	per Serving
Energy	kJ	kJ	1592		

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Typical values	Attribute	UOM	per 100g as sold	per 100ml as sold	per Serving
Energy	kcal	kcal	381		
Protein		g	8,8		
Carbohydrate		g	56		
Carbohydrate of which	Sugars	g	14		
Fat		g	13		
Fat of which	SAFA	g	8,9		
Fibre	Dietary	g	6,4		
Salt	as NaCl	g	8,6		

## On Pack Nutrition Information [As Prepared]

### On-Pack Nutrition Information as Prepared

Property	Value
CON	RDL-002013[5]: MM_2433_StwTomBroMea_MSG_FS.1
CUC	9132295[1]: MM Meat Stew MSG 2433 DAR3
REF	66346704IS[5]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	100 G

### On Pack Nutr Data 1

Typical values	Attribute	UOM	per 100g as prep	per 100ml as prep	per Serving
Energy	kJ	kJ	474		474
Energy	kcal	kcal	113		113
Protein		g	8,4		8,4
Carbohydrate		g	3,1		3,1
Carbohydrate of which	Sugars	g	0,9		0,9
Fat		g	7,5		7,5
Fat of which	SAFA	g	3,2		3,2
Fibre	Dietary	g	<0,5		<0,5
Salt	as NaCl	g	0,50		0,50

### On Pack Nutr Data 2

Nutrients	Attribute	Guideline Daily Amount	%	GDA synonym
Energy	kJ	8400	6	GDA
Energy	kcal	2000	6	GDA
Protein		50	17	GDA
Carbohydrate		260	1	GDA
Carbohydrate of which	Sugars	90	1	GDA
Fat		70	11	GDA
Fat of which	SAFA	20	16	GDA
Salt	as NaCl	6	8	GDA

## Associated Specifications

### Attached Specifications

Specification	Rev.	Description
RDL-002013	6	MM_2433_StwTomBroMea_MSG_FS.1

## Contact Details

### Company Contact Information

www.ufs.com

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## Local Information

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