

/ Rev. 66425750IS / 1

Description Knorr Professional Gebonden Kalfsjus 1kg BE NL

Created By Catherine Jetteur

Created On 08-Oct-2018 16:14:15

Status CURRENT

Frame Id / Rev. G-FOODS-CON-GLOBAL / 21

Last Modified By Catherine Jetteur

Planned Eff. 12-Dec-2018

Specification Type CON

Last Modified On 12-Dec-2018 12:53:04

Language Francais

Current On 12-Dec-2018 12:54:18

## Information générale

### Description

Knorr Professional Jus de Veau Lié 1kg e

### Exemption Flags

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

### Product Name

Country	Brand Name	Product Name
	Knorr	Professional - Jus de Veau Lié

### Legal Description

Country	Descriptive Name	Note
	Jus de veau lié déshydraté	

### Symbols/Logos

Green dot logo

## Ingredient Declaration

### Ingredients Declaration

Ingrédients: Amidon de pomme de terre, sel, sirop de glucose, maltodextrine, arômes, extrait de levure, oignon<sup>1</sup>, purée de tomates<sup>1</sup>, huiles végétales (maïs, tournesol), sirop de caramel, viande de veau (2%), sucre, amidon modifié (maïs, tapioca), extrait de vin blanc. Peut contenir: gluten, lait, oeuf, soja, céleri, moutarde.

<sup>1</sup>Ingrédients issus de l'agriculture durable.

## Claims and Declarations

### Declarations

Propriété	Valeur	UOM	Commentaire
Portions/Doses/Uses	200	No.	en base de sauce
Volume		l	Pour 20 litres en base de sauce / Pour 40 litres en base de cuisson
Volume per serving/portion	100	ml	als basis voor saus
Poids	1	kg	e

### 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

Propriété	Oui	No	Concentration	UOM	Comp of RM	Contam.	Commentaire
Froment de blé	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Crustacé	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Mollusques	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Oeuf	<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"/>	
Cacahuète	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Graines de soja	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Milk / Dairy products	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Tout type de noix	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Graine de sésame	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Sulfite ( => 10 mg/kg)	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Céleri	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

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## Food Allergen / Food Intolerance [Continued]

Propriété	Oui	No	Concentration	UOM	Comp of RM	Contam.	Commentaire
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"/>	

## Régime alimentaire

Propriété	Oui	No	Commentaire
Hal-al	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Kasher	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Végétalien	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Végétarien	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Lacto Vegetarian	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Gluten Free	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

## Absence garantie

Propriété	Oui	No	Commentaire
Irradiation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Viande	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Alcool	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

## Declarations

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## On Pack Claims

Propriété	Description	Note
Claim 1	.	
Claim 2	.	
Claim 3	.	
Claim 4	.	
Claim 5	.	
Claim 6	.	
Claim 7	.	
Claim 8	.	
Claim 9	.	
Claim 10	déshydraté	
Claim 11	jusqu'à 40 LITRES	
Claim 12	.	
Claim 13	.	
Claim 14	.	
Claim 15	.	

## Additional Claims

Propriété	Description	Note
Claim 1	Sans exhausteur de goût	
Claim 2	Sans colorant	

## Réclamations

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## Instructions

### Instructions for Use

#### PRÉPARATION

Dissoudre le produit dans l'eau bouillante.

Cuire à feu doux pendant 2 minutes.

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## Storage Instructions

A conserver au sec et à température ambiante.

## Safety Instructions

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## Disposal Instructions

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## Recipe Instructions

### Recipe Instruction

DOSAGE

Base de sauce Base de cuisson

### Information nutritionnelle

Produit	Lau	Produit	Lau
50 g	1 L	25 g	1 L
Boîte	20 L	Boîte	40 L

### Information nutritionnelle

Valeurs nutritionnelles

pour 100 g de produit déshydraté

pour 100 ml de jus (en base de sauce)

## On Pack Nutrition Information [As Sold]

Typical values	Attribut	UOM	per 100g as sold	per 100ml as sold	per Serving
Energie	kJ	kJ	1342		
Energie	kcal	kcal	318		
Protéines		g	10		
Glucides		g	60		
Glucides dont	Sucres	g	5,3		
Lipides		g	3,6		
Lipides dont	Acides Gras Saturés	g	0,8		
Fibres	Alimentaires	g	1,1		
Sel	exprimé en NaCl	g	15,57		

### Reference Intake

\* % d'Apport de référence pour un adulte-type (8400kJ/2000kcal)

## On Pack Nutrition Information [As Prepared]

### On-Pack Nutrition Information as Prepared

Propriété	Valeur
Serving Size	100 ml

### On Pack Nutr Data 1

Typical values	Attribut	UOM	per 100g as prep	per 100ml as prep	per Serving
Energie	kJ	kJ	64	67	67
Energie	kcal	kcal	15	16	16
Protéines		g	<0,5	0,5	<0,5
Glucides		g	2,9	3	3
Glucides dont	Sucres	g	<0,5	<0,5	<0,5
Lipides		g	<0,5	<0,5	<0,5
Lipides dont	Acides Gras Saturés	g	<0,1	<0,1	<0,1

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## On Pack Nutr Data 1 [Continued]

Typical values	Attribut	UOM	per 100g as prep	per 100ml as prep	per Serving
Fibres	Alimentaires	g	<0,5	<0,5	<0,5
Sel	exprimé en NaCl	g	0,71	0,74	0,74

## On Pack Nutr Data 2

Nutrients	Attribut	Guideline Daily Amount	%	GDA synonym
Energie	kJ	8400	<1	GDA
Energie	kcal	2000	<1	GDA
Protéines		50	1	GDA
Glucides		260	1	GDA
Glucides dont	Sucres	90	<1	GDA
Lipides		70	<1	GDA
Lipides dont	Acides Gras Saturés	20	<1	GDA
Sel	exprimé en NaCl	6	12	GDA

## Reference Intake

\* % d'Apport de référence pour un adulte-type (8400kJ/2000kcal)

## 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

## Information locale

MRDR: 67705679

EAN: 8711200461844

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## Algemene informatie

### Description

Knorr Professional Gebonden Kalfsjus 1kg e

### Exemption Flags

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

### Product Name

Country	Brand Name	Product Name
	Knorr	Professional Gebonden Kalfsjus

### Legal Description

Country	Descriptive Name	Note
	Gebonden kalfsjus poeder	

### Symbols/Logos

Green dot logo

## Ingredient Declaration

### Ingrediënten declaratie

Ingrediënten: Aardappelzetmeel, zout, glucosestroop, maltodextrine, aroma's, gistextract, ui<sup>1</sup>, tomatenpuree<sup>1</sup>, plantaardige oliën (maïs, zonnebloem), karamelstroop, kalfsvlees (2%), suiker, gemodificeerd zetmeel (maïs, tapioca), witte wijnextract. Kan gluten, melk, ei, soja, selderij en mosterd bevatten.

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

## Claims and Declarations

### Declarations

Eigenschap	Waarde	Eenheid	Opmerking
Portions/Doses/Uses	200	No.	als basis voor saus
Volume		l	Voor 20 liter als basis voor saus / Voor 40 liter als basis bevochtiging van bereiding
Volume per serving/portion	100	ml	als basis voor saus
Weight	1	kg	e

### 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

Eigenschap	Yes	No	Concentration	enhei	Comp of RM	Contam.	Opmerking
Gluten bevattende granen	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Schaaldieren	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Weekdieren	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Ei	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Vis	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Pinda's	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Soja	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Melk	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Noten	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Sesamzaad	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Sulfiet (=> 10mg/kg)	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Selderij	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

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## Food Allergen / Food Intolerance [Continued]

Eigenschap	Yes	No	Concentration	enheid	Comp of RM	Contam.	Opmerking
Mosterd	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Lupine	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	

## Dietary - Guaranteed

Eigenschap	Yes	No	Opmerking
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 type="checkbox"/>	<input checked="" type="checkbox"/>	
Lacto Vegetarian	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Gluten Free	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

## Foods Free from

Eigenschap	Yes	No	Opmerking
Irradiation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Meat	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Alcohol	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

## Declarations

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## On Pack Claims

Eigenschap	Omschrijving	Note
Claim 1	.	
Claim 2	.	
Claim 3	.	
Claim 4	.	
Claim 5	.	
Claim 6	.	
Claim 7	.	
Claim 8	.	
Claim 9	.	
Claim 10	poeder	
Claim 11	tot 40 LITER	
Claim 12	.	
Claim 13	.	
Claim 14	.	
Claim 15	.	

## Additional Claims

Eigenschap	Omschrijving	Note
Claim 1	Vrij van smaakversterkers	
Claim 2	Vrij van kunstmatige kleurstoffen	

## Claims / Disclaimers

.

## Instructions

### Instructions for Use

BEREIDINGSWIJZE

Het product in kokend water oplossen.

Gedurende 2 minuten laten koken

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## Storage Instructions

Droog en bij kamertemperatuur bewaren.

## Safety Instructions

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## Disposal Instructions

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## Recipe Instructions

### Recipe Instruction

DOSERING

Basis voor saus

Berekening van bereiding

### Voedingswaarde

Product	Water	Product	Water
50 g	1 L	25 g	1 L
Doos	20 L	Doos	40 L

## Nutrition Information

Voedingswaarden

per 100 g droog product

per 100 ml jus (als basis voor saus)

## On Pack Nutrition Information [As Sold]

Typical values	Attribuut	Eenheid	per 100g as sold	per 100ml as sold	per Serving
Energie	kJ	kJ	1342		
Energie	kcal	kcal	318		
Eiwitten		g	10		
Koolhydraten		g	60		
Koolhydraten waarvan	Suikers	g	5,3		
Vet		g	3,6		
Vet waarvan	Verzadigd	g	0,8		
Voedingsvezel	-	g	1,1		
Salt	as NaCl	g	15,57		

## Reference Intake

\* % van Referentie-inname van een gemiddelde volwassene (8400 kJ/2000 kcal)

## On Pack Nutrition Information [As Prepared]

### On-Pack Nutrition Information as Prepared

Eigenschap	Waarde
Serving Size	100 ml

### On Pack Nutr Data 1

Typical values	Attribuut	Eenheid	per 100g as prep	per 100ml as prep	per Serving
Energie	kJ	kJ	64	67	67
Energie	kcal	kcal	15	16	16
Eiwitten		g	<0,5	0,5	<0,5
Koolhydraten		g	2,9	3	3
Koolhydraten waarvan	Suikers	g	<0,5	<0,5	<0,5
Vet		g	<0,5	<0,5	<0,5
Vet waarvan	Verzadigd	g	<0,1	<0,1	<0,1

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## On Pack Nutr Data 1 [Continued]

Typical values	Attribuut	Eenheid	per 100g as prep	per 100ml as prep	per Serving
Voedingsvezel	-	g	<0,5	<0,5	<0,5
Salt	as NaCl	g	0,71	0,74	0,74

## On Pack Nutr Data 2

Nutrients	Attribuut	Guideline Daily Amount	%	GDA synonym
Energie	kJ	8400	<1	DVR
Energie	kcal	2000	<1	DVR
Eiwitten		50	1	DVR
Koolhydraten		260	1	DVR
Koolhydraten waarvan	Suikers	90	<1	DVR
Vet		70	<1	DVR
Vet waarvan	Verzadigd	20	<1	DVR
Salt	as NaCl	6	13	DVR

## Reference Intake

\* % van Referentie-inname van een gemiddelde volwassene (8400 kJ/2000 kcal)

## Contact Details

### Company Contact Information

www.ufs.com

Unilever Food Solutions  
Postbus 1250  
3000 BG Rotterdam Tel. 010-4394308

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

## Lokale informatie

MRDR: 67705679

EAN: 8711200461844