



UL-WEB-UFS Report

CU Product Information Record : 720000083812/001

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Sep 29, 2023

Basic Data

General Information

Valid From	Sep 29, 2023
Valid To	Dec 31, 9999
Created On	Aug 7, 2023
Created By	JETTEUR_C
Changed On	Sep 6, 2023
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710034105598
Change Number	300006348788

CU Product Information Record Description

Language	Description
Dutch	Knorr Professional Maccheroni Cookstable 4x3kg <UFS>
Dutch_BE	Knorr Professional Maccheroni Cookstable 4x3kg <UFS>
English	3PM Knorr Durum Semol. Maccheroni cst. 4x3kg
French_BE	Knorr Professional Maccheroni Cookstable 4x3kg <UFS>
German	Knorr Professional Maccheroni Cookstable 4x3kg <UFS>

Target Location

Validity Area	Language
Belgium	French



UL-WEB-UFS Report

CU Product Information Record : 720000083812/001

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Sep 29, 2023

CUC Product Information Record Data

CUC Product Information Record Header data

CUC Product Information Record : 200000206957/000/002

Rating : PUBLIC

Validity Area : EU

Valid From : Feb 10, 2023

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	3PM Maccheroni cookstable DWIN (CUC)
English_EU	CoM IT

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/French

Legal Denominator : Pâtes alimentaires stables à la cuisson

Ingredient List:

Ingrédients: semoule de **BLÉ** dur, blanc d'**ŒUF** (11%). Peut contenir: **MOUTARDE**.

Additional Declarations

Target Location/Language : FOODS:BE/French

Measures :

Measure Type	Value	UOM	UOM Description
Poids net	12	kg	kilogrammes

Statements:

Purpose	Description
SYMBOLS/LOGOS	FOP: produced in Italy ¹ prodotto in Italia ¹
PRODUCT ORIGIN	BOP: ¹ Produit en Italie
SYMBOLS/LOGOS	11 min
SYMBOLS/LOGOS	12 kg
SYMBOLS/LOGOS	bain-marie stable
STORAGE	À conserver au sec et à température ambiante.



UL-WEB-UFS Report

CU Product Information Record : 720000083812/001

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Sep 29, 2023

Purpose	Description
SHELF LIFE	On BOX: À consommer de préférence avant fin : voir la boîte en carton.
SHELF LIFE	On POUCH: À consommer de préférence avant fin :
OTHER	On BOX: 12 kg (4 x 3 kg e)
OTHER	On POUCH: 3 kg e
SYMBOLS/LOGOS	Please recycle
PREP. INSTRUCTIONS	Préparation Traditionnelle : Verser les pâtes dans un grand volume d'eau bouillante. Porter à ébullition et laisser bouillir les pâtes pendant 11 minutes ou jusqu'à ce qu'elles soient al dente. Remuer régulièrement. Egoutter les pâtes et servir. Double cuisson : Cuire les pâtes pendant 8 minutes dans de l'eau (1kg de pâtes dans 10l d'eau). Egoutter les pâtes, les rincer à l'eau froide et les mélanger avec 20g d'huile. Conserver au réfrigérateur pendant 2h minimum. Réchauffer les pâtes 40 secondes dans de l'eau bouillante ou 2 minutes au combisteamer à 100°C.
NUTRITION	Valeurs nutritionnelles pour 100 g de pâtes sèches
NON ARTWORK CLAIMS	Sans lactose

Nutrient Declarations

Target Location/Language: FOODS:BE/French

On Pack Nutrition Information [As Sold]

Nutriments	Pour 100 g
Énergie	1500 kJ
Énergie	359 kcal
Matières grasses	1,5 g
- dont acides gras saturés	0,3 g
Glucides	73 g
- dont sucres	3,0 g
Fibres	2,5 g
Protéines	11 g
Sel	0,08 g

On Pack Nutrition Information [As Prepared]

Nutriments	Pour 100 g	Pour 156 g	Apports de référence (AR) 156 g
Énergie	577 kJ	900 kJ	11 %
Énergie	138 kcal	215 kcal	11 %
Matières grasses	0,6 g	0,9 g	1 %
- dont acides gras saturés	0,1 g	0,2 g	< 1 %
Glucides	28 g	44 g	17 %
- dont sucres	1,2 g	1,8 g	2 %



UL-WEB-UFS Report

CU Product Information Record : 720000083812/001

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Sep 29, 2023

Fibres	1,0 g	1,5 g	
Protéines	4,2 g	6,6 g	13 %
Sel	0,03 g	0,05 g	< 1 %

Pour - 100 g (As Sold)

Statements :

Produit tel que vendu

Pour - 100 g (As Prepared)

Statements :

Produit préparé selon les instructions de préparation

Pour - 156 g (As Prepared)

Statements :

Produit préparé selon les instructions de préparation

Portion

Apports de référence (AR) - 156 g (As Prepared)

Statements :

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

End of CUC Product Information Record 200000206957/000/002



UL-WEB-UFS Report

CU Product Information Record : 720000083812/001

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Sep 29, 2023

Combination pack data

Product Name

Language	Product Name
English	3PM Maccheroni cookstable DWIN (CUC)



UL-WEB-UFS Report

CU Product Information Record : 720000083812/001

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Sep 29, 2023

Basic Data

General Information

Valid From	Sep 29, 2023
Valid To	Dec 31, 9999
Created On	Aug 7, 2023
Created By	JETTEUR_C
Changed On	Sep 6, 2023
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710034105598
Change Number	300006348788

CU Product Information Record Description

Language	Description
Dutch	Knorr Professional Maccheroni Cookstable 4x3kg <UFS>
Dutch_BE	Knorr Professional Maccheroni Cookstable 4x3kg <UFS>
English	3PM Knorr Durum Semol. Maccheroni cst. 4x3kg
French_BE	Knorr Professional Maccheroni Cookstable 4x3kg <UFS>
German	Knorr Professional Maccheroni Cookstable 4x3kg <UFS>

Target Location

Validity Area	Language
Belgium	Dutch



UL-WEB-UFS Report

CU Product Information Record : 720000083812/001

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Sep 29, 2023

CUC Product Information Record Data

CUC Product Information Record Header data

CUC Product Information Record : 200000206957/000/002

Rating : PUBLIC

Validity Area : EU

Valid From : Feb 10, 2023

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	3PM Maccheroni cookstable DWIN (CUC)
English_EU	CoM IT

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/Dutch

Legal Denominator : Deegwaren kookstabil

Ingredient List:

Ingrediënten: durum **TARWEGRIESMEEL**, **EIWIT** (11%). Kan **MOSTERD** bevatten.

Additional Declarations

Target Location/Language : FOODS:BE/Dutch

Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	12	kg	kg

Statements:

Purpose	Description
SYMBOLS/LOGOS	FOP: produced in Italy ¹ prodotto in Italia ¹
PRODUCT ORIGIN	BOP: 'Geproduceerd in Italië
SYMBOLS/LOGOS	11 min
SYMBOLS/LOGOS	12 kg
SYMBOLS/LOGOS	bain-marie stable
STORAGE	Droog en bij kamertemperatuur bewaren.



UL-WEB-UFS Report

CU Product Information Record : 720000083812/001

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Sep 29, 2023

Purpose	Description
SHELF LIFE	On BOX : Ten minste houdbaar tot einde: zie kartonnen doos.
SHELF LIFE	On POUCH : Ten minste houdbaar tot einde:
OTHER	On BOX : 12 kg (4 x 3 kg e)
SYMBOLS/LOGOS	Please recycle
PREP. INSTRUCTIONS	Bereidingswijze Traditioneel: Doe de pasta in ruim kokend water. Kook de pasta gedurende 11 minuten of tot de pasta al dente is. Roer regelmatig. Giet de pasta af en serveer. Ontkoppeld koken: Kook de pasta 8 minuten in water (1kg pasta in 10L water). Giet de pasta af, spoel af met koud water en meng met 20g olie. Minstens 2 uur koel bewaren. Verwarm de pasta 40 seconden in kokend water of 2 minuten in een combisteamer op 100°C.
NUTRITION	Voedingswaarden per 100 g droge pasta
NON ARTWORK CLAIMS	lactosevrij

Nutrient Declarations

Target Location/Language: FOODS:BE/Dutch

On Pack Nutrition Information [As Sold]

Voedingsstoffen	Per 100 g
Energie	1500 kJ
Energie Kcal	359 kcal
Vetten	1,5 g
waarvan verzadigde vetzuren	0,3 g
Koolhydraten	73 g
waarvan suikers	3,0 g
Vezels	2,5 g
Eiwitten	11 g
Zout	0,08 g

On Pack Nutrition Information [As Prepared]

Voedingsstoffen	Per 100 g	Per 156 g	Referentie-inname 156 g
Energie	577 kJ	900 kJ	11 %
Energie Kcal	138 kcal	215 kcal	11 %
Vetten	0,6 g	0,9 g	1 %
waarvan verzadigde vetzuren	0,1 g	0,2 g	< 1 %
Koolhydraten	28 g	44 g	17 %
waarvan suikers	1,2 g	1,8 g	2 %
Vezels	1,0 g	1,5 g	
Eiwitten	4,2 g	6,6 g	13 %



UL-WEB-UFS Report

CU Product Information Record : 720000083812/001

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Sep 29, 2023

Zout	0,03 g	0,05 g	< 1 %
------	--------	--------	-------

Per - 100 g (As Sold)

Statements :

Product zoals verkocht

Per - 100 g (As Prepared)

Statements :

Bereid product zoals in de bereidingsinstructie

Per - 156 g (As Prepared)

Statements :

Bereid product zoals in de bereidingsinstructie

Portie

Referentie-inname - 156 g (As Prepared)

Statements :

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

End of CUC Product Information Record

200000206957/000/002



UL-WEB-UFS Report

CU Product Information Record : 720000083812/001

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Sep 29, 2023

Combination pack data

Product Name

Language	Product Name
English	3PM Maccheroni cookstable DWIN (CUC)



UL-WEB-UFS Report

CU Product Information Record : 720000083812/001

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Sep 29, 2023

Basic Data

General Information

Valid From	Sep 29, 2023
Valid To	Dec 31, 9999
Created On	Aug 7, 2023
Created By	JETTEUR_C
Changed On	Sep 6, 2023
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710034105598
Change Number	300006348788

CU Product Information Record Description

Language	Description
Dutch	Knorr Professional Maccheroni Cookstable 4x3kg <UFS>
Dutch_BE	Knorr Professional Maccheroni Cookstable 4x3kg <UFS>
English	3PM Knorr Durum Semol. Maccheroni cst. 4x3kg
French_BE	Knorr Professional Maccheroni Cookstable 4x3kg <UFS>
German	Knorr Professional Maccheroni Cookstable 4x3kg <UFS>

Target Location

Validity Area	Language
Belgium	German_DACH



UL-WEB-UFS Report

CU Product Information Record : 720000083812/001

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Sep 29, 2023

CUC Product Information Record Data

CUC Product Information Record Header data

CUC Product Information Record : 200000206957/000/002

Rating : PUBLIC

Validity Area : EU

Valid From : Feb 10, 2023

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	3PM Maccheroni cookstable DWIN (CUC)
English_EU	CoM IT

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/German_DACH

Legal Denominator : Teigwaren kochstabil

Ingredient List:

Zutaten: **HARTWEIZENGRIESS, EIKLAR** (11%). Kann Spuren von **SENF** enthalten.

Additional Declarations

Target Location/Language : FOODS:BE/German_DACH

Statements:

Purpose	Description
SYMBOLS/LOGOS	FOP: produced in Italy ¹ prodotto in Italia ¹
PRODUCT ORIGIN	BOP: ¹ Hergestellt in Italien
SYMBOLS/LOGOS	11 min
SYMBOLS/LOGOS	12 kg
SYMBOLS/LOGOS	Bain-marie stabil
STORAGE	Trocken und bei Zimmertemperatur aufbewahren.
SHELF LIFE	On BOX: Mindestens haltbar bis Ende: siehe Kartonverpackung.
SHELF LIFE	On POUCH: Mindestens haltbar bis Ende:
OTHER	On BOX: 12 kg (4 x 3 kg e)



UL-WEB-UFS Report

CU Product Information Record : 720000083812/001

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Sep 29, 2023

Purpose	Description
OTHER	On POUCH: 3 kg e
SYMBOLS/LOGOS	Please recycle
PREP. INSTRUCTIONS	Zubereitung Traditionell: Geben Sie die Nudeln in reichlich kochendes Wasser. Lassen Sie die Nudeln 11 Minuten oder bis sie al dente sind kochen. Regelmäßig umrühren. Die Nudeln abgießen und servieren. Doppelkochen: Die Nudeln 8 Minuten in Wasser kochen (1kg Nudeln in 10l Wasser). Die Nudeln abgießen, mit kaltem Wasser abspülen und mit 20 g Öl vermischen. Im Kühlschrank mindestens 2 Stunden lagern. Die Nudeln 40 Sekunden in kochendem Wasser oder 2 Minuten im Kombidämpfer bei 100 °C erhitzen.
NUTRITION	Nährwertangaben pro 100 g Trockennudeln
NON ARTWORK CLAIMS	Laktosefrei

Nutrient Declarations

Target Location/Language: FOODS:BE/German_DACH

On Pack Nutrition Information [As Sold]

Nährwertinformation	Pro 100 g
Energie	1500 kJ
Energie	359 kcal
Fett	1,5 g
davon gesättigte Fettsäuren	0,3 g
Kohlenhydrate	73 g
davon Zucker	3,0 g
Ballaststoffe	2,5 g
Eiweiß	11 g
Salz	0,08 g

On Pack Nutrition Information [As Prepared]

Nährwertinformation	Pro 100 g	Pro 156 g	Referenzmenge (RI) 156 g
Energie	577 kJ	900 kJ	11 %
Energie	138 kcal	215 kcal	11 %
Fett	0,6 g	0,9 g	1 %
davon gesättigte Fettsäuren	0,1 g	0,2 g	< 1 %
Kohlenhydrate	28 g	44 g	17 %
davon Zucker	1,2 g	1,8 g	2 %
Ballaststoffe	1,0 g	1,5 g	
Eiweiß	4,2 g	6,6 g	13 %
Salz	0,03 g	0,05 g	< 1 %



UL-WEB-UFS Report

CU Product Information Record : 720000083812/001

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Sep 29, 2023

Pro - 100 g (As Sold)

Statements :

Produkt wie verkauft

Pro - 100 g (As Prepared)

Statements :

zubereitetes Produkt gemäß Zubereitungsanleitung

Pro - 156 g (As Prepared)

Statements :

Portion

zubereitetes Produkt gemäß Zubereitungsanleitung

Referenzmenge (RI) - 156 g (As Prepared)

Statements :

% der Referenzmenge für einen durchschnittlichen Erwachsenen (8400 kJ / 2000 kcal)

End of CUC Product Information Record 200000206957/000/002



UL-WEB-UFS Report

CU Product Information Record : 720000083812/001

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Sep 29, 2023

Combination pack data

Product Name

Language	Product Name
English	3PM Maccheroni cookstable DWIN (CUC)