

General Report

Part [Rev]: 66318850IS_30 [3]	Created by: CJETTE99
Description Knorr Gebonden Kalfsjus 1,365 kg	Created on: 31/10/2016 13:22:21
Status CURRENT	Last Modified By: CJETTE99
Planned Eff.: 02/01/2017	Last Modified On: 02/01/2017 10:47:07
Frame [Rev]: G-FOODS-CON-GLOBAL [21]	Current On: 02/01/2017 10:48:39
Specification Type: CON	
Language: Nederlands	

General Information

Description

Knorr Gebonden Kalfsjus 1,365 kg e

Exemption Flags

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

Country	Brand Name	Product Name
	Knorr	Gebonden Kalfsjus

Legal Description

Country	Descriptive Name	Note
	Gebonden kalfsjus poeder	

Symbols/Logos

Green dot logo

Ingredient Declaration

Ingrediënten declaratie

Ingrediënten: Gemodificeerd aardappelzetmeel, TARWEBLOEM, palmvet, aroma's (bevat SELDERIJ, MELK), zout, suiker, gistextract, tomatenpuree (2,3%), ui (2,2%), erwtenzetmeel, kleurstof (E150c), kalfsvlees (0,6%), MELKSUIKER, geconcentreerd uiensap, maltodextrine, MELKEIWITTEN, sojasaus (SOJABONEN, TARWE), rundvleesextract, specerijen en kruiden (nootmuskaat, peper, laurier), kippenvlees, zonnebloemolie, antioxidanten (E320, E310). Kan ei en mosterd bevatten.

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Claims and Declarations

Declarations

Property	Value	UOM	Comment
Portions/Doses/Uses	420	No.	
Volume		l	poeder voor 21 liter gebonden kalfsjus
Volume per serving/portion	50	ml	
Weight	1.365	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

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 checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Milk / Dairy products	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input checked="" type="checkbox"/>	<input 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 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

Property	Yes	No	Comment
Irradiation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Meat	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Alcohol	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

Declarations

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On Pack Claims

Property	Description	Note
Claim 1	.	
Claim 2	.	
Claim 3	.	
Claim 4	.	
Claim 5	.	
Claim 6	.	
Claim 7	.	
Claim 8	.	
Claim 9	.	
Claim 10	hoeveelheid voor 21 L	
Claim 11	kokend aanmaken	
Claim 12	kooktijd 5 minuten	
Claim 13	.	
Claim 14	.	
Claim 15	.	

Additional Claims

Property	Description	Note
Claim 1	vrij van smaakversterkers	
Claim 2	vrij van conserveermiddelen	

Claims / Disclaimers

Deze KNORR Gebonden Kalfsjus is bereid met de beste ingrediënten en is:

- Vrij van smaakversterkers
- Vrij van conserveermiddelen

En geeft dus een authentieke smaak aan al uw saus- en jusbereidingen.

Instructions

Instructions for Use

Bereidingswijze:

Breng de benodigde hoeveelheid water aan de kook, draai het vuur lager en strooi al roerend het poeder in het kokende water.

Even zachtjes 5 minuten laten sudderen en uw jus is klaar.

Storage Instructions

Droog en bij kamertemperatuur bewaren.

Safety Instructions

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Disposal Instructions

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Recipe Instructions

Recipe Instruction

DOSERING

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Poeder 65 g 325 g 1,365 kg

Water 1 L 5 L 21 L

Nutrition

Serving Size Information

Property	Attribute	per Serving	UOM	Comment
Serving Size	Metric (g) - As prep	53	G	
Serving Size	Metric (ml) - As prep	50	ml	

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	102		109	kJ	Calculation	
Energy	kcal	24		26	kcal	Calculation	
Protein		0,8		0,85	g	Calculation	
Carbohydrate		2,92		3,11	g	Calculation	
Carbohydrate	including fibre	3,04		3,24	g	Calculation	
Carbohydrate of which	Sugars	0,76		0,81	g	Calculation	
Fat		1,04		1,10	g	Calculation	
Fat of which	SAFA	0,7		0,75	g	Calculation	
Fat of which	Trans	0,008		0,009	g	Calculation	
Cholesterol		0,14		0,15	mg	Calculation	
Fibre	Dietary	0,12		0,13	g	Calculation	
Sodium	mg	287		305	mg	Calculation	
Salt	as NaCl	0,73		0,78	g	Calculation	<input checked="" type="checkbox"/>

Salt [as NaCl] (note)

sodium x 2,5

Vitality Passport Input

Property	Attribute	Typical/100g as prep	UOM	Comment
Added Sugars		0.56	g	

Nutrition Information

Voedingswaarden per 100 ml saus

On Pack Nutrition Information [As Sold]

On-Pack Nutrition Information as Sold

Property	Value
CON	RDL-016083[5]: DES_1823_JusVegBeef_FS_DAR2.1
CUC	9032314[3]: DES Veal Jus 1823 DuDAR2 BB (SAL)
REF	66346704IS[4]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	

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Typical values	Attribute	UOM	per 100g as sold	per 100ml as sold	per Serving
Energy	kJ	kJ	1672		
Energy	kcal	kcal	399		
Protein		g	13		
Carbohydrate		g	48		
Carbohydrate of which	Sugars	g	12		
Fat		g	17		
Fat of which	SAFA	g	11		
Fibre	Dietary	g	2		
Salt	as NaCl	g	11,7		

On Pack Nutrition Information [As Prepared]

On-Pack Nutrition Information as Prepared

Property	Value
CON	66318850IS[3]: Knorr Gebonden Kalfsjus 1,365 kg
CUC	9032314[9]: DES Veal Jus 1823 DuDAR2 BB (SAL)
REF	66346704IS[5]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	50 ml

On Pack Nutr Data 1

Typical values	Attribute	UOM	per 100g as prep	per 100ml as prep	per Serving
Energy	kJ	kJ	102	109	55
Energy	kcal	kcal	24	26	13
Protein		g	0,8	0,9	<0,5
Carbohydrate		g	2,9	3,1	1,6
Carbohydrate of which	Sugars	g	0,8	0,8	<0,5
Fat		g	1	1,1	0,6
Fat of which	SAFA	g	0,7	0,8	0,4
Fibre	Dietary	g	<0,5	<0,5	<0,5
Salt	as NaCl	g	0,73	0,78	0,39

On Pack Nutr Data 2

Nutrients	Attribute	Guideline Daily Amount	%	GDA synonym
Energy	kJ	8400	<1	GDA
Energy	kcal	2000	<1	GDA
Protein		50	<1	GDA
Carbohydrate		260	<1	GDA
Carbohydrate of which	Sugars	90	<1	GDA
Fat		70	<1	GDA
Fat of which	SAFA	20	2	GDA
Fibre	Dietary		N/A	GDA
Salt	as NaCl	6	7	GDA

Associated Specifications

Attached Specifications

Specification	Rev.	Description
RDL-016083	5	DES_1823_JusVegBeef_FS_DAR2.1

Contact Details

Company Contact Information

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