



UL-WEB-UFS Report

CU Product Information Record : 720000072195/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Jul 19, 2020

Basic Data

General Information

Valid From	Jul 10, 2020
Valid To	Dec 31, 9999
Created On	Apr 20, 2020
Created By	KEULEMA_C500
Changed On	Jul 9, 2020
Changed By	JETTEUR_C
Brand Name	KNORR
HOS	710033002082
Change Number	300003819203

CU Product Information Record Description

Language	Description
Dutch	Knorr Professional Belgische Witloofsoep 3kg UFS
Dutch_BE	Knorr Professional Belgische Witloofsoep 3kg UFS
English	CU Knorr Chicory soup 3kg BE
French_BE	Knorr Professional Potage Belge aux Chicons 3kg UFS

Target Location

Validity Area	Language
Belgium	Dutch



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CUC Product Information Record Data

CUC Product Information Record Header data

CUC Product Information Record : 200000123559/000/000

Rating : PUBLIC

Validity Area : EU

Valid From : Apr 17, 2020

Valid To : Dec 31, 9999

Status : Released

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/Dutch

Legal Denominator : Belgische Witloofsoep poeder

Ingredient List:

Ingrediënten: Roux (30%) (TARWEBLOEM, palmet), palmvet, maltodextrine, cichorei (7,5%), zout, asperge¹, aardappel¹, LACTOSE, suiker, MELKEIWITTEN, gistextract, ui¹, aroma's, kruiden (bieslook¹, laurierblad), specerijen (peper, kurkuma¹, peterseliewortel¹). Kan ei, soja, selderij en mosterd bevatten.

¹Duurzaam geteelde ingrediënten.

Additional Declarations

Target Location/Language : FOODS:BE/Dutch

Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	3	kg	kg
Porties/Dosissen/toepassingen	120	no.	Aantal
Volume per portie/portie	250	ml	ml

All Statements:

Purpose	Description
INGREDIENT LIST	Gebonden met roux
OTHER	3 kg e
OTHER	Serveersuggestie
SYMBOLS/LOGOS	30 liter
SYMBOLS/LOGOS	vegetarisch
USE INSTRUCTIONS	Au bain-marie stabiel
USE INSTRUCTIONS	Kokend aanmaken
USE INSTRUCTIONS	Bereidingswijze - Breng het water aan de kook. - Draai het vuur lager en voeg de benodigde hoeveelheid poeder al roerend toe met behulp van een garde. - Laat 10 min. doorkoken en de soep is klaar.



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Purpose	Description
USE INSTRUCTIONS	DOSERING poeder water soep 100 g + 1 L = 1 L 1 kg + 10 L = 10 L 3 kg + 30 L = 30 L
SHELF LIFE	Ten minste houdbaar tot einde:
STORAGE	Droog en bij kamertemperatuur bewaren.
NUTRITION	Voedingswaarden Per 100 g droog product Per 100 ml soep
INGREDIENT LIST	Vrij van smaakversterkers
INGREDIENT LIST	Vrij van kunstmatige kleurstoffen
SYMBOLS/LOGOS	Please recycle
SYMBOLS/LOGOS	Green dot

Nutrient Declarations

Target Location/Language: FOODS:BE/Dutch

On Pack Nutrition Information [As Sold]

Voedingsstoffen	Per 100 g (EU) [1]
Energie	2.042 kJ
Energie Kcal	491 kcal
Vetten	31 g
waarvan verzadigde	19 g
Koolhydraten	41 g
waarvan suikers	11 g
Vezels	4,1 g
Eiwitten	9,3 g
Zout	7,4 g

On Pack Nutrition Information [As Prepared]

Voedingsstoffen	Per 100 g (EU) [2]	Per 110 g [100 ml] (EU) [3]	Per 275 g [250 ml] (EU) [4]	Referentie- inname 275 g [250 ml] (EU) [5]
Energie	186 kJ	204 kJ	511 kJ	6 %
Energie Kcal	45 kcal	49 kcal	123 kcal	6 %
Vetten	2,9 g	3,1 g	7,8 g	11 %
waarvan verzadigde	1,8 g	1,9 g	4,9 g	25 %
Koolhydraten	3,7 g	4,1 g	10 g	4 %
waarvan suikers	1,0 g	1,1 g	2,7 g	3 %
Vezels	< 0,5 g	< 0,5 g	1,0 g	
Eiwitten	0,8 g	0,9 g	2,3 g	5 %
Zout	0,7 g	0,7 g	1,9 g	32 %



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Per-100 g (As Sold)

Statements :

[1] Product zoals verkocht

Per-100 g (As Prepared)

Statements :

[2] Bereid product zoals in de bereidingsinstructie

Per-110 g (As Prepared)

Statements :

[3] Bereid product zoals in de bereidingsinstructie

Per-275 g (As Prepared)

Statements :

[4] Portie

Referentie-inname-275 g (As Prepared)

Statements :

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

End of CUC Product Information Record 200000123559/000/000