



# CU PIRD Report

**CU PIRD (Product Label) :** 720000174657/000

**Status :** Released PL

**Authorization Group :** R&D CATEGORY SAVOURY

**Planned effective date :** Feb 29, 2020

## Basic Data

### General Information

Valid From	Dec 16, 2019
Valid To	Dec 31, 9999
Created On	May 28, 2019
Created By	BAUER_D700
Changed On	Dec 12, 2019
Changed By	RUMPH_M500
Brand Name	KNORR
CU Specification	710067925004
Change Number	300003362708

### CU PIRD (Product Label) Description

Language	Description
Dutch	
Dutch_BE	
English	CU KN DSO MUSHROOM 900G ECO BE NL
French_BE	

### Target Location

Validity Area	Language
Belgium	Dutch



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## CUC PIRD (Label Set) Data

### CUC PIRD (Label Set) Header data

CUC PIRD (Label Set) : 200000225953/000/000

Rating: PUBLIC

Validity Area: EU

Valid From: May 29, 2019

Valid To: Dec 31, 9999

Status: Released

## Ingredient and Allergens/Diet Declarations

**Target Location/Language:** FOODS:BE/Dutch

**Legal Denominator:** Champignon crèmesoep poeder

### Ingredient List:

Ingrediënten: gemodificeerd maïszetmeel, roux (16,5%) (TARWEBLOEM, palmvet), palmvet, maltodextrine, zout, champignon (3,6%), maïsolie, aroma's, glucosestroop, gistextract, ui (2%), MELKWEL, geconcentreerd champignonsap, specerijen (knoflook (1%), peper, nootmuskaat, kurkuma), rijstebloem, MELKEIWITTEN, aardappel- en erwtenzetmeel, LACTOSE, mineraalzout (kalium), Citroensap. Kan ei, soja, selderij en mosterd bevatten. Geschikt voor vegetariërs.

## Additional Declarations

**Target Location/Language :** FOODS:BE/Dutch

### Measures :

Measure Type	Value	UoM	UoM Description
Nettogewicht	900	g	g
Volume per portie/portie	250	ml	ml
Porties/Dosissen/toepassingen	36	Aantal	Aantal

### All Statements :

Purpose	Description
INGREDIENT LIST	Gebonden met roux
NUTRITION	*Per 100ml bereid product volgens de bereidingswijze.
OTHER	900 g e
OTHER	Serveersuggestie
PREP. INSTRUCTIONS	- 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 5 min. doorkoken en de soep is klaar.
SHELF LIFE	Ten minste houdbaar tot einde:
STORAGE	Droog en bij kamertemperatuur bewaren.
SYMBOLS/LOGOS	Au bain-marie stabiel
SYMBOLS/LOGOS	Diepvries stabiel



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Purpose	Description
SYMBOLS/LOGOS	Kokend aanmaken
SYMBOLS/LOGOS	9 liter
USE INSTRUCTIONS	poeder water soep 100 g + 1 L = 4 x 250 ml 500 g + 5 L = 20 x 250 ml 900 g + 9 L = 36 x 250 ml
INGREDIENT LIST	Vrij van smaakversterkers
INGREDIENT LIST	Vrij van conserveermiddelen
INGREDIENT LIST	Vrij van kleurstoffen
STORAGE	Geschikt om in te vriezen
USE INSTRUCTIONS	stabiel in bain marie
INGREDIENT LIST	Vrij van smaakversterkers
INGREDIENT LIST	Vrij van kunstmatige kleurstoffen
SYMBOLS/LOGOS	Please recycle
SYMBOLS/LOGOS	Green dot
SYMBOLS/LOGOS	EVU logo, suitable for vegetarians
ALLERGEN LIST	Europese Vegetarische Unie certificaat, vegetarisch

## Nutrient Declarations

**Target Location/Language:** FOODS:BE/Dutch

On Pack Nutrition Information [As Sold]

Nutrient	Per 100.000 g (EU) [1]
Energie	1956 kJ
Energie Kcal	446 kcal
Vetten	23 g
waarvan verzadigde	13 g
Koolhydraten	55 g
waarvan suikers	3,8 g
Vezels	1,2 g
Eiwitten	7,2 g
Zout	7,2 g

On Pack Nutrition Information [As Prepared]

Nutrient	Per 100.000 g (EU) [2]	Per 110.000 g [ 100 ml ] (EU) [3]	Per 275.000 g [ 250 ml ] (EU) [4]	Referentie- inname 275.000 g [ 250 ml ] (EU) [5]
Energie	169 kJ	186 kJ	465 kJ	6 %
Energie Kcal	41 kcal	45 kcal	111 kcal	6 %



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Vetten	2,1 g	2,3 g	5,6 g	8 %
waarvan verzadigde	1,1 g	1,3 g	3,1 g	16 %
Koolhydraten	5,0 g	5,5 g	14 g	5 %
waarvan suikers	< 0,5 g	< 0,5 g	1,0 g	1 %
Vezels	< 0,5 g	< 0,5 g	< 0,5 g	
Eiwitten	0,7 g	0,7 g	1,8 g	4 %
Zout	0,66 g	0,72 g	1,8 g	30 %

## Per-100.000 g (As Sold)

### Statements

[1] Product zoals verkocht

## Per-100.000 g (As Prepared)

### Statements

[2] Bereid product zoals in de bereidingsinstructie

## Per-110.000 g (As Prepared)

### Statements

[3] Bereid product zoals in de bereidingsinstructie

## Per-275.000 g (As Prepared)

### Statements

[4] Portie

## Referentie-inname-275.000 g (As Prepared)

### Statements

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

**End of CUC PIRD (Label Set)**

**200000225953/000/000**