

General Report

Part [Rev]: 66354971IS_30 [2]**Description** KNORR Professional Jus de Veau 1l, BENEFR/FIC**Status** CURRENT**Planned Eff.:** 24/09/2014**Frame [Rev]:** G-FOODS-CON-GLOBAL [21]**Specification Type:** CON**Language:** Nederlands**Created by:** Perrine Delince**Created on:** 23/09/2014 13:22:36**Last Modified By:** Perrine Delince**Last Modified On:** 23/09/2014 14:15:41**Current On:** 24/09/2014 00:02:13

General Information

Description

Knorr Professional Kalfsjus, brik 1L

Exemption Flags

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

Country	Brand Name	Product Name
France	Knorr	Jus de Veau

Legal Description

Country	Descriptive Name	Note
France	Bereiding van jus voor kalfsvlees	

Symbols/Logos

Green dot

Ingredient Declaration

Ingrediënten declaratie

Ingrediënten: Water, kalfsfond (13,6%) (water, kalfsextract), groenten (ui (3,5%), tomaat (2,1%)), gemodificeerd maïszetmeel, varkensgelatine, natuurlijke aroma's, zout, gistextract, rundvleesextract, stabilisator (carrageen), verdikkingsmiddel (xanthaangom), laurierblad, plantaardige olie (palm).

Kan sporen bevatten van melk, gluten, ei en selderij.

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Claims and Declarations

Declarations

Property	Value	UOM	Comment
Volume	1	l	e
Density	1.02	g/cm³	

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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Milk / Dairy products	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	
Mustard/Mustard products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input 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
Vegan	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Ovo Lacto Vegetarian	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

Foods Free from

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

Declarations

On Pack Claims

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Property	Description	Note
Claim 1	.	
Claim 10	1L	
Claim 11	Vloeibaar	

Claims / Disclaimers

Knorr Professional Kalfsjus is een culinaire jus met een authentieke en natuurlijke smaak. De Kalfsjus wordt bereid met hoogwaardige, zorgvuldig geselecteerde ingrediënten. Dankzij een zorgvuldig bereidingsproces wordt de natuurlijke en verse kalfssmaak behouden.

De jus wordt met de grootste zorg en vakkennis bereid en geeft dan ook de intense smaak en licht geleachtige binding van een jus, net zoals u hem vers zou maken. Het is daarom wel belangrijk dat u de verpakking goed schudt voor gebruik.

Allergenen

- melk (melkbestanddelen, lactose)
- ei
- soja
- glutenbevattende granen
- vis
- schaaldieren
- schelpdieren
- weekdieren
- noten
- pinda's
- sulfiet
- selderij
- sesamzaad
- mosterd
- lupine

+ = aanwezig

- = afwezig

Dieetinformatie

- glutenvrij dieet (bevat mogelijk gluten)
- lactosevrij dieet (bevat mogelijk melk)
- varkensvleesvrij dieet
- veganistisch dieet
- vegetarisch dieet

+ = geschikt voor

- = niet geschikt voor

Instructions

Instructions for Use

Voor de professionele keuken:

Knorr Professional Kalfsjus is een culinaire basis die zich leent voor talloze recepten. Met zijn authentieke smaak en licht geleachtige structuur vormt deze kalfsjus een inspirerende basis die u de vrijheid geeft sauzen te creëren of te verfijnen.

De jus is geschikt voor pan, oven en salamander. Knorr Professional Kalfsjus is daarnaast ook uitermate geschikt voor koude bereidingen en is au bain-marie stabiel.

Goed schudden voor gebruik.

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Storage Instructions

Bewaren: voor opening koel en droog bewaren (11-20 °C). De resterende saus na opening in een afgesloten recipiënt in de koelkast bewaren en binnen 48 uur gebruiken. De ongebruikte saus kan ingevroren worden.

Safety Instructions

Disposal Instructions

Nutrition

Serving Size Information

Property	Attribute	per Serving	UOM	Comment
Serving Size	Metric (g) - As sold	102	G	
Serving Size	Metric (ml) - As sold	100	ml	
Serving Size	Metric (g) - As prep	102	G	
Serving Size	Metric (ml) - As prep	100	ml	

Serving Information

<input checked="" type="checkbox"/>	Variable serving size
<input checked="" 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	141	144	144	kJ	Calculation	<input checked="" type="checkbox"/>
Energy	kcal	33,4	34,1	34,1	kcal	Calculation	<input checked="" type="checkbox"/>
Protein		5,83	5,95	5,95	g	Calculation	
Carbohydrate		1,79	1,83	1,83	g	Calculation	
Carbohydrate of which	Sugars	0,29	0,30	0,30	g	Calculation	
Fat		0,46	0,47	0,47	g	Calculation	
Fat of which	SAFA	0,22	0,22	0,22	g	Calculation	
Fat of which	Trans	0,01	0,01	0,01	g	Calculation	
Cholesterol		0,03	0	0	mg	Calculation	
Fibre	Dietary	0,23	0,23	0,23	g	Calculation	
Sodium	mg	300	306	306	mg	Calculation	
Salt	as NaCl	0,75	0,77	0,77	g	Calculation	<input checked="" type="checkbox"/>

Energy [kJ] (note)

fibre included

Energy [kcal] (note)

fibre included

Salt [as NaCl] (note)

conv. factor: sodium x2,5

Vitality Passport Input

Property	Attribute	Typical/100g as prep	UOM	Comment
Added Sugars		0.01	g	

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Nutrition Information

Text on pack:

Gemiddelde voedingswaarde:

per 100 ml

Per portie**

% GDA* per portie**

- Energie:
- Vet:
- waarvan verzadigd:
- Koolhydraten:
- waarvan suikers:
- Voedingsvezel:
- Eiwitten:
- Zout:

*GDA = Referentie-inname van een gemiddelde volwassene (8400 kJ/2000 kcal)

** 1 portie = 25 ml (verpakking bevat 40 porties)

On Pack Nutrition Information [As Sold]

On-Pack Nutrition Information as Sold

Property	Value
CON	RDL-005635[3]: FIC WSc-Asep Veal 02
CUC	8547639[5]: CUC WSc-Asep Veal 02
REF	66346704IS[2]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	25 ml

Typical values	Attribute	UOM	per 100g as sold	per 100ml as sold	per Serving
Energy	kJ	kJ	140	140	35
Energy	kcal	kcal	35	35	10
Protein		g	6	6	1,5
Carbohydrate		g	2,0	2,0	<0,5
Carbohydrate of which	Sugars	g	0,3	<0,5	<0,1
Fat		g	0,5	0,5	<0,5
Fat of which	SAFA	g	0,2	<0,5	<0,1
Fibre	Dietary	g	0,2	<0,5	<0,1
Sodium		g	0,3	0,31	0,08
Salt	as NaCl	g	0,75	0,77	0,19

Nutrients	Attribute	Guideline Daily Amount	%	GDA synonym
Energy	kJ	8400	<1	GDA
Energy	kcal	2000	<1	GDA
Protein		50	3	GDA
Carbohydrate		260	<1	GDA
Carbohydrate of which	Sugars	90	<1	GDA
Fat		70	<1	GDA
Fat of which	SAFA	20	<1	GDA
Salt	as NaCl	6	3	GDA

On Pack Nutrition Information [As Prepared]

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On-Pack Nutrition Information as Prepared

Property	Value
CON	RDL-005635[3]: FIC WSc-Asep Veal 02
CUC	8547639[5]: CUC WSc-Asep Veal 02
REF	66346704IS[2]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	25 ml

On Pack Nutr Data 1

Typical values	Attribute	UOM	per 100g as prep	per 100ml as prep	per Serving
Energy	kJ	kJ	140	140	35
Energy	kcal	kcal	35	35	10
Protein		g	6	6	1,5
Carbohydrate		g	2,0	2,0	<0,5
Carbohydrate of which	Sugars	g	0,3	0,3	<0,1
Fat		g	0,5	0,5	<0,5
Fat of which	SAFA	g	0,2	0,2	0,2
Fibre	Dietary	g	0,2	0,2	<0,1
Sodium		g	0,3	0,31	0,08
Salt	as NaCl	g	0,75	0,77	0,19

On Pack Nutr Data 2

Nutrients	Attribute	Guideline Daily Amount	%	GDA synonym
Energy	kJ	8400	<1	GDA
Energy	kcal	2000	<1	GDA
Protein		50	3	GDA
Carbohydrate		260	<1	GDA
Carbohydrate of which	Sugars	90	<1	GDA
Fat		70	<1	GDA
Fat of which	SAFA	20	<1	GDA
Salt	as NaCl	6	3	GDA

Associated Specifications

Attached Specifications

Specification	Rev.	Description
RDL-005635	3	FIC WSc-Asep Veal 02

Contact Details

Company Contact Information

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Local Information

MRDR: 19548601