



UL-WEB-UFS Report

CU Product Information Record : 720000034365/001

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Apr 12, 2024

Basic Data

General Information

Valid From	Apr 12, 2024
Valid To	Dec 31, 9999
Created On	Jan 18, 2024
Created By	CASTROP_S700
Changed On	Apr 11, 2024
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710032989094
Change Number	300006845204

CU Product Information Record Description

Language	Description
Dutch	Knorr Professional Vleesbouillon Pasta 1,5 kg - UFS
Dutch_BE	Knorr Professional Vleesbouillon Pasta 1,5 kg - UFS
English	CU KN GF PAS BOUIL BEEF 1.5KG BE NL
French_BE	Knorr Professional Bouillon de Viande en Pâte 1,5 kg - UFS
German_DACH	Knorr Professional Fleischbouillon-Paste 1,5 kg - 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 : 200000229533/001/002

Rating : PUBLIC

Validity Area : EU

Valid From : Nov 15, 2023

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	BPa Beef Bouillon 2865 GF 100010 FS
English_EU	CoM: Portugal

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/Dutch

Legal Denominator : Vleesbouillon Pasta

Ingredient List:

Ingrediënten: zout, palmvet, maltodextrine, smaakversterkers (E621, E631, E627), zetmeel, rundvleesextract 2,5%, zonnebloemolie, karamelstroop, gegrilde ui, specerijen (peper, kurkuma, fenegriekzaad, peterseliewortel), aroma's, gistextract.

Additional Declarations

Target Location/Language : FOODS:BE/Dutch

Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	1.5	kg	kg e

Statements:

Purpose	Description
SYMBOLS/LOGOS	Please recycle
OTHER	Krachtige Smaak
SYMBOLS/LOGOS	NO ALLERGENS TO DECLARE**
INGREDIENT LIST	**In de receptuur worden geen wettelijk verplicht te declareren allergenen gebruikt, volgens Verordening (EU) Nr. 1169/2011 (Bijlage II).



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Purpose	Description
OTHER	83 L
SYMBOLS/LOGOS	Glutenvrij
SYMBOLS/LOGOS	Lactosevrij
STORAGE	Droog en bij kamertemperatuur bewaren. Tip: De schepbaarheid neemt toe bij een hogere opslag temperatuur.
PREP. INSTRUCTIONS	BEREIDINGSWIJZE: Breng de benodigde hoeveelheid water aan de kook. Draai het vuur lager en voeg de pasta toe aan het kokende water. Even 2 minuten laten trekken en regelmatig roeren en uw bouillon is klaar.
NUTRITION	Voedingswaarden Per 100 g product in pasta Per 100 ml* *Per 100 ml bouillon.
NON ARTWORK CLAIMS	Vrij van kunstmatige kleurstoffen
SHELF LIFE	Ten minste houdbaar tot einde:
PREP. INSTRUCTIONS	DOSERING Opbrengst 1 L 83 L Pasta 18 g 1,5 kg Water 1 L 83 L

Nutrient Declarations

Target Location/Language: FOODS:BE/Dutch

On Pack Nutrition Information [As Sold]

Voedingsstoffen	Per 100 g
Energie	1505 kJ
Energie Kcal	359 kcal
Vetten	24 g
waarvan verzadigde vetzuren	13 g
Koolhydraten	23 g
waarvan suikers	1,6 g
Vezels	< 0,5 g
Eiwitten	15 g
Zout	37,4 g

On Pack Nutrition Information [As Prepared]

Voedingsstoffen	Per 101,8 g [100 ml]
Energie	27 kJ
Energie Kcal	6 kcal
Vetten	< 0,5 g
waarvan verzadigde vetzuren	0,2 g
Koolhydraten	< 0,5 g
waarvan suikers	< 0,5 g
Vezels	< 0,5 g



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Eiwitten	< 0,5 g
Zout	0,68 g

Per - 100 g (As Sold)

Statements :

Product zoals verkocht

Per - 101,8 g (As Prepared)

Statements :

Bereid product zoals in de bereidingsinstructie

End of CUC Product Information Record 200000229533/001/002



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Combination pack data

Product Name

Language	Product Name
English	BPa Beef Bouillon 2865 GF 100010 FS



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Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710032989094
Change Number	300006845204

CU Product Information Record Description

Language	Description
Dutch	Knorr Professional Vleesbouillon Pasta 1,5 kg - UFS
Dutch_BE	Knorr Professional Vleesbouillon Pasta 1,5 kg - UFS
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French_BE	Knorr Professional Bouillon de Viande en Pâte 1,5 kg - UFS
German_DACH	Knorr Professional Fleischbouillon-Paste 1,5 kg - UFS

Target Location

Validity Area	Language
Belgium	French



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CUC Product Information Record : 200000229533/001/002

Rating : PUBLIC

Validity Area : EU

Valid From : Nov 15, 2023

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	BPa Beef Bouillon 2865 GF 100010 FS
English_EU	CoM: Portugal

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/French

Legal Denominator : Bouillon de Viande en Pâte

Ingredient List:

Ingrédients : sel, graisse de palme, maltodextrine, exhausteurs de goût (E621, E631, E627), amidon, extrait de viande de bœuf 2,5%, huile de tournesol, sirop de caramel, oignon grillé, épices (poivre, curcuma, graines de fenugrec, persil tubéreux), arômes, extrait de levure.

Additional Declarations

Target Location/Language : FOODS:BE/French

Measures :

Measure Type	Value	UOM	UOM Description
Poids net	1.5	kg	kilogrammes e

Statements:

Purpose	Description
OTHER	Goût intense
SYMBOLS/LOGOS	NO ALLERGENS TO DECLARE**
INGREDIENT LIST	**Ce produit ne contient aucun allergène à déclaration obligatoire selon le règlement (UE) Nr. 1169/2011 (annexe II).
OTHER	83 L



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Purpose	Description
SYMBOLS/LOGOS	Sans gluten
SYMBOLS/LOGOS	Sans lactose
STORAGE	À conserver au sec et à température ambiante. Information: La malléabilité du produit augmente avec la température du stockage.
PREP. INSTRUCTIONS	PRÉPARATION : Portez la quantité d'eau nécessaire à ébullition. Diminuez le feu et ajoutez la pâte en remuant dans l'eau bouillante. Laissez mijoter pendant 2 minutes en remuant de temps en temps et votre bouillon est prêt.
NUTRITION	Valeurs nutritionnelles Pour 100 g de produit en pâte Pour 100 ml* *Pour 100 ml de bouillon.
NON ARTWORK CLAIMS	Sans colorant artificiel
SYMBOLS/LOGOS	Please recycle
SHELF LIFE	À consommer de préférence avant fin :
PREP. INSTRUCTIONS	DOSAGE Rendement 1 L 83 L Pâte 18 g 1,5 kg Eau 1 L 83 L

Nutrient Declarations

Target Location/Language: FOODS:BE/French

On Pack Nutrition Information [As Sold]

Nutriments	Pour 100 g
Énergie	1505 kJ
Énergie	359 kcal
Matières grasses	24 g
- dont acides gras saturés	13 g
Glucides	23 g
- dont sucres	1,6 g
Fibres	< 0,5 g
Protéines	15 g
Sel	37,4 g

On Pack Nutrition Information [As Prepared]

Nutriments	Pour 101,8 g [100 ml]
Énergie	27 kJ
Énergie	6 kcal
Matières grasses	< 0,5 g
- dont acides gras saturés	0,2 g
Glucides	< 0,5 g
- dont sucres	< 0,5 g



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Fibres	< 0,5 g
Protéines	< 0,5 g
Sel	0,68 g

Pour - 100 g (As Sold)

Statements :

Produit tel que vendu

Pour - 101,8 g (As Prepared)

Statements :

Produit préparé selon les instructions de préparation

End of CUC Product Information Record

200000229533/001/002



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Combination pack data

Product Name

Language	Product Name
English	BPa Beef Bouillon 2865 GF 100010 FS



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French_BE	Knorr Professional Bouillon de Viande en Pâte 1,5 kg - UFS
German_DACH	Knorr Professional Fleischbouillon-Paste 1,5 kg - UFS

Target Location

Validity Area	Language
Belgium	German_DACH



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Rating : PUBLIC

Validity Area : EU

Valid From : Nov 15, 2023

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	BPa Beef Bouillon 2865 GF 100010 FS
English_EU	CoM: Portugal

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/German_DACH

Legal Denominator : Fleischbouillon-Paste

Ingredient List:

Zutaten: Salz, Palmfett, Maltodextrin, Geschmacksverstärker (E621, E631, E627), Stärke, Rindfleischextrakt 2,5%, Sonnenblumenöl, Karamellsirup, gegrillte Zwiebel, Gewürze (Pfeffer, Kurkuma, Bockshornkleesamen, Petersilienwurzel), Aromen, Hefeextrakt.

Additional Declarations

Target Location/Language : FOODS:BE/German_DACH

Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	1.5	kg	Kilogramm e

Statements:

Purpose	Description
SYMBOLS/LOGOS	Please recycle
OTHER	Kräftiger geschmack
SYMBOLS/LOGOS	NO ALLERGENS TO DECLARE**
INGREDIENT LIST	**In der Rezeptur werden keine gesetzlich zu deklarierenden Allergene verwendet, gemäß der Verordnung (EU) Nr. 1169/2011 (Anlage II).



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Purpose	Description
OTHER	83 L
SYMBOLS/LOGOS	Glutenfrei
SYMBOLS/LOGOS	Laktosefrei
STORAGE	Trocken und bei Zimmertemperatur aufbewahren. Tipp: Die Schöpfbarkeit nimmt mit höherer Lagertemperatur zu.
PREP. INSTRUCTIONS	ZUBEREITUNG: Die erforderliche Menge Wasser zum Kochen bringen. Die Hitze reduzieren und die Paste in das kochende Wasser geben. 2 Minuten ziehen lassen, regelmäßig umrühren und die Bouillon ist fertig.
NUTRITION	Nährwerte Pro 100 g Produkt in Paste Pro 100 ml* *Pro 100 ml Bouillon.
NON ARTWORK CLAIMS	Ohne künstliche Farbstoffe
SHELF LIFE	Mindestens haltbar bis Ende:
PREP. INSTRUCTIONS	DOSIERUNG Ertrag 1 L 83 L Paste 18 g 1,5 kg Wasser 1 L 83 L

Nutrient Declarations

Target Location/Language: FOODS:BE/German_DACH

On Pack Nutrition Information [As Sold]

Nährwertinformation	Pro 100 g
Energie	1505 kJ
Energie	359 kcal
Fett	24 g
davon gesättigte Fettsäuren	13 g
Kohlenhydrate	23 g
davon Zucker	1,6 g
Ballaststoffe	< 0,5 g
Eiweiß	15 g
Salz	37,4 g

On Pack Nutrition Information [As Prepared]

Nährwertinformation	Pro 101,8 g [100 ml]
Energie	27 kJ
Energie	6 kcal
Fett	< 0,5 g
davon gesättigte Fettsäuren	0,2 g
Kohlenhydrate	< 0,5 g
davon Zucker	< 0,5 g
Ballaststoffe	< 0,5 g



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Eiweiß	< 0,5 g
Salz	0,68 g

Pro - 100 g (As Sold)

Statements :
Produkt wie verkauft

Pro - 101,8 g (As Prepared)

Statements :
zubereitetes Produkt gemäß Zubereitungsanleitung

End of CUC Product Information Record 200000229533/001/002



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