



UL-WEB-UFS Report

CU Product Information Record : 720000241457/002

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Jul 1, 2022

Basic Data

General Information

Valid From	Jul 1, 2022
Valid To	Dec 31, 9999
Created On	May 6, 2022
Created By	DE MARTINO_U
Changed On	Jun 23, 2022
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710069577088
Change Number	300005222347

CU Product Information Record Description

Language	Description
Danish	Knorr Professional Demi-Glace 1L 69577097
Dutch	Knorr Professional Demi-Glace 1L
Dutch_BE	Knorr Professional Demi-Glace 1L
English	3PM KN PROF DEMI GLACE 1L DOY CU
Finnish	Knorr Professional Demi-Glace 1L 69577097
French_BE	Knorr Professional Demi-Glace 1L
German_DACH	Knorr Professional Demi-Glace 1L
Norwegian	Knorr Professional Demi-Glace 1L 69577097
Spanish	Knorr Demiglace 1L UFS ES
Swedish	Knorr Professional Demi-Glace 1L 69577097

Target Location

Validity Area	Language
Belgium	French



UL-WEB-UFS Report

CU Product Information Record : 720000241457/002

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Jul 1, 2022

CUC Product Information Record Data

CUC Product Information Record Header data

CUC Product Information Record : 200000265625/000/002

Rating : PUBLIC

Validity Area : EU

Valid From : May 7, 2022

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	3PM CUC Demi glace prof
English_EU	CoM: NL

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/French

Legal Denominator : Sauce demi-glace

Ingredient List:

Ingrédients: Bouillon de bœuf 83% (eau, viande de bœuf, os de bœuf), bouillon de légumes (eau, carotte, champignon, oignon, tomate, ail, poivre noir, thym), collagène de bœuf, amidon, extrait de viande de bœuf 1,0%, sel, sucre caramélisé, extrait de viande de veau 0,3%, extrait de vin rouge, purée de tomates, jus de carotte concentré, feuilles de laurier, poivre noir. 1L de Demi Glace est préparé à partir de 900g de viande et d'os de bœuf. Sans gluten. Sans lactose: Teneur en lactose inférieure à 0,01 g/100 ml.

Additional Declarations

Target Location/Language : FOODS:BE/French

Measures :

Measure Type	Value	UOM	UOM Description
Volume net	1000	ml	Millilitres
Poids net	1010	g	grammes

Statements:

Purpose	Description
ALLERGEN LIST	Sans gluten
ALLERGEN LIST	Sans lactose
OTHER	Authentic
INGREDIENT LIST	Made with natural ingredients



UL-WEB-UFS Report

CU Product Information Record : 720000241457/002

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Jul 1, 2022

Purpose	Description
OTHER	liquide
SHELF LIFE	À consommer de préférence avant fin :
OTHER	Bien agiter avant emploi.
NON ARTWORK CLAIMS	Avec des ingrédients d'origine naturelle
SYMBOLS/LOGOS	Green dot
SYMBOLS/LOGOS	Please recycle
MANUFACTURING	Veterinary code: NL 1104 EG
NUTRITION	Valeurs nutritionnelles pour 100ml
STORAGE	À conserver à température ambiante. Après ouverture, à conserver au réfrigérateur et à consommer dans les 5 jours.

Nutrient Declarations

Target Location/Language: FOODS:BE/French

On Pack Nutrition Information [As Sold]

Valeurs nutritionnelles moyennes	Pour 100 g [99,01 ml] [1]	Pour 101 g [100 ml] [2]	Pour 80 g [79,208 ml] [3]	Apports de référence (AR) 80 g [79,208 ml] [4]	Pour 80,8 g [80 ml] [5]	Apports de référence (AR) 80,8 g [80 ml] [6]
Énergie	130 kJ	131 kJ	104 kJ	1 %	105 kJ	1 %
Énergie	31 kcal	31 kcal	24 kcal	1 %	25 kcal	1 %
Matières grasses	< 0,5 g	< 0,5 g	< 0,5 g	< 1 %	< 0,5 g	< 1 %
- dont acides gras saturés	0,1 g	0,1 g	< 0,1 g	< 1 %	< 0,1 g	< 1 %
Glucides	1,8 g	1,8 g	1,4 g	< 1 %	1,5 g	< 1 %
- dont sucres	< 0,5 g	< 0,5 g	< 0,5 g	< 1 %	< 0,5 g	< 1 %
Fibres	< 0,5 g	< 0,5 g	< 0,5 g		< 0,5 g	
Protéines	5,3 g	5,4 g	4,2 g	8 %	4,3 g	9 %
Sel	0,42 g	0,42 g	0,33 g	6 %	0,34 g	6 %

Pour - 100 g (As Sold)

Statements :

[1] Produit tel que vendu

Pour - 101 g (As Sold)

Statements :

[2] Produit tel que vendu

Pour - 80 g (As Sold)

Statements :

[3] Portion



UL-WEB-UFS Report

CU Product Information Record : 720000241457/002

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Jul 1, 2022

Apports de référence (AR) - 80 g (As Sold)

Statements :

[4] % d'Apport de référence pour un adulte-type (8400 kJ / 2000 kcal)

Pour - 80,8 g (As Sold)

Statements :

[5] Portion

Apports de référence (AR) - 80,8 g (As Sold)

Statements :

[6] % d'Apport de référence pour un adulte-type (8400 kJ / 2000 kcal)

End of CUC Product Information Record 200000265625/000/002



UL-WEB-UFS Report

CU Product Information Record : 720000241457/002

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Jul 1, 2022

Combination pack data

Product Name

Language	Product Name
English	3PM CUC Demi glace prof



UL-WEB-UFS Report

CU Product Information Record : 720000241457/002

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Jul 1, 2022

Basic Data

General Information

Valid From	Jul 1, 2022
Valid To	Dec 31, 9999
Created On	May 6, 2022
Created By	DE MARTINO_U
Changed On	Jun 23, 2022
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710069577088
Change Number	300005222347

CU Product Information Record Description

Language	Description
Danish	Knorr Professional Demi-Glace 1L 69577097
Dutch	Knorr Professional Demi-Glace 1L
Dutch_BE	Knorr Professional Demi-Glace 1L
English	3PM KN PROF DEMI GLACE 1L DOY CU
Finnish	Knorr Professional Demi-Glace 1L 69577097
French_BE	Knorr Professional Demi-Glace 1L
German_DACH	Knorr Professional Demi-Glace 1L
Norwegian	Knorr Professional Demi-Glace 1L 69577097
Spanish	Knorr Demiglace 1L UFS ES
Swedish	Knorr Professional Demi-Glace 1L 69577097

Target Location

Validity Area	Language
Belgium	Dutch



UL-WEB-UFS Report

CU Product Information Record : 720000241457/002

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Jul 1, 2022

CUC Product Information Record Data

CUC Product Information Record Header data

CUC Product Information Record : 200000265625/000/002

Rating : PUBLIC

Validity Area : EU

Valid From : May 7, 2022

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	3PM CUC Demi glace prof
English_EU	CoM: NL

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/Dutch

Legal Denominator : Demi-glace saus

Ingredient List:

Ingrediënten: Runderbouillon 83% (water, rundvlees, runderbotten), groentebouillon (water, wortel, champignon, ui, tomaat, knoflook, zwarte peper, tijm), rundercollageen, zetmeel, rundvleesextract 1,0%, zout, gebrande suiker, kalfsextract 0,3%, rode wijnextract, tomatenpuree, geconcentreerd wortelsap, laurierbladeren, zwarte peper. Gemaakt met 900 g rundvlees en botten per 1L Demi-Glace. Glutenvrij. Lactosevrij.

Additional Declarations

Target Location/Language : FOODS:BE/Dutch

Measures :

Measure Type	Value	UOM	UOM Description
Nettovolume	1000	ml	ml
Nettogewicht	1010	g	g

Statements:

Purpose	Description
ALLERGEN LIST	Glutenvrij
OTHER	Authentic
OTHER	Vloeibaar
SHELF LIFE	Ten minste houdbaar tot einde:



UL-WEB-UFS Report

CU Product Information Record : 720000241457/002

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Jul 1, 2022

Purpose	Description
OTHER	Goed schudden voor gebruik.
NON ARTWORK CLAIMS	Gemaakt met natuurlijke ingrediënten
INGREDIENT LIST	Made with natural ingredients
SYMBOLS/LOGOS	Green dot
SYMBOLS/LOGOS	Please recycle
MANUFACTURING	Veterinary code: NL 1104 EG
NUTRITION	Voedingswaarden per 100ml
ALLERGEN LIST	Lactosevrij
STORAGE	Bij kamertemperatuur bewaren. Na openen max. 5 dagen houdbaar in de koelkast.

Nutrient Declarations

Target Location/Language: FOODS:BE/Dutch

On Pack Nutrition Information [As Sold]

Voedingsstoffen	Per 100 g [99,01 ml] [1]	Per 101 g [100 ml] [2]	Per 80 g [79,208 ml] [3]	Referentie- inname 80 g [79,208 ml] [4]	Per 80,8 g [80 ml] [5]	Referentie- inname 80,8 g [80 ml] [6]
Energie	130 kJ	131 kJ	104 kJ	1 %	105 kJ	1 %
Energie Kcal	31 kcal	31 kcal	24 kcal	1 %	25 kcal	1 %
Vetten	< 0,5 g	< 0,5 g	< 0,5 g	< 1 %	< 0,5 g	< 1 %
waarvan verzadigde vetzuren	0,1 g	0,1 g	< 0,1 g	< 1 %	< 0,1 g	< 1 %
Koolhydraten	1,8 g	1,8 g	1,4 g	< 1 %	1,5 g	< 1 %
waarvan suikers	< 0,5 g	< 0,5 g	< 0,5 g	< 1 %	< 0,5 g	< 1 %
Vezels	< 0,5 g	< 0,5 g	< 0,5 g		< 0,5 g	
Eiwitten	5,3 g	5,4 g	4,2 g	8 %	4,3 g	9 %
Zout	0,42 g	0,42 g	0,33 g	6 %	0,34 g	6 %

Per - 100 g (As Sold)

Statements :

[1] Product zoals verkocht

Per - 101 g (As Sold)

Statements :

[2] Product zoals verkocht

Per - 80 g (As Sold)

Statements :

[3] Portie



UL-WEB-UFS Report

CU Product Information Record : 720000241457/002

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Jul 1, 2022

Referentie-inname - 80 g (As Sold)

Statements :

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

Per - 80,8 g (As Sold)

Statements :

[5] Portie

Referentie-inname - 80,8 g (As Sold)

Statements :

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

End of CUC Product Information Record 200000265625/000/002



UL-WEB-UFS Report

CU Product Information Record : 720000241457/002

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Jul 1, 2022

Combination pack data

Product Name

Language	Product Name
English	3PM CUC Demi glace prof