



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 |



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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: |



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| 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



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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



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Combination pack data

Product Name

| Language | Product Name |
|----------|-------------------------|
| English | 3PM CUC Demi glace prof |