



# UL-WEB-UFS Report

**CU Product Information Record :** 720000241448/000

**Status :** Released PL

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

**Planned effective date :** Jun 24, 2022

## Basic Data

### General Information

Valid From	Jun 24, 2022
Valid To	Dec 31, 9999
Created On	Apr 21, 2022
Created By	URBANIAK_M
Changed On	Jun 23, 2022
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710069577173
Change Number	300005423807

### CU Product Information Record Description

Language	Description
Danish	Knorr Professional Kalvefond 1L 69577183
Dutch	Knorr Professional Kalfsfond 1L - U
Dutch_BE	Knorr Professional Kalfsfond 1L - UFS
English	3PM KN PROF FOND LQ VEAL 1L DOY EUR CU
Finnish	Knorr Professional Fond Vasikka 1L 69577183
French_BE	Knorr Professional Fond de veau 1L - UFS
German_DACH	Knorr Professional Veal Fond 1L
Norwegian	Knorr Professional Kalvefond 1L 69577183
Spanish	Knorr Professional Fondo de Ternera 1L
Swedish	Knorr Professional Kalvfond 1L 69577183

### Target Location

Validity Area	Language
Belgium	French



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## CUC Product Information Record Data

### CUC Product Information Record Header data

CUC Product Information Record : 200000265718/000/001

Rating : PUBLIC

Validity Area : EU

Valid From : Apr 23, 2022

Valid To : Dec 31, 9999

Status : Released

### Product Name

Language	Product Name
English	3PM CUC Veal fond prof
English_EU	CoM: NL

### Ingredient and Allergens/Diet Declarations

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

**Legal Denominator :** Fond de veau

#### Ingredient List:

Ingrédients: Bouillon de veau 84% (eau, viande de veau), bouillon de légumes (eau, carotte, champignon, oignon, tomate, ail, thym, poivre noir), collagène de bœuf, extrait de viande de veau 1,5%, amidon, purée de tomates, sel, oignons rissolés, jus de carotte concentré. 1L de Fond est préparé à partir de 480g de viande de veau. 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
OTHER	Liquide



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

## Nutrient Declarations

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

On Pack Nutrition Information [As Sold]

Valeurs nutritionnelles moyennes	Pour [1]	Pour [2]	Pour [3]	Apports de référence (AR) [4]	Pour [5]	Apports de référence (AR) [6]
Énergie	78 kJ	79 kJ	62 kJ	< 1 %	63 kJ	< 1 %
Énergie	19 kcal	19 kcal	15 kcal	< 1 %	15 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	1,5 g	1,5 g	1,2 g	< 1 %	1,2 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	2,7 g	2,7 g	2,2 g	4 %	2,2 g	4 %
Sel	0,34 g	0,34 g	0,27 g	5 %	0,27 g	5 %

### 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

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



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**Planned effective date :** Jun 24, 2022

**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 200000265718/000/001**



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## Combination pack data

### Product Name

Language	Product Name
English	3PM CUC Veal fond prof



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French_BE	Knorr Professional Fond de veau 1L - UFS
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### Target Location

Validity Area	Language
Belgium	Dutch



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

**Planned effective date :** Jun 24, 2022

## CUC Product Information Record Data

### CUC Product Information Record Header data

CUC Product Information Record : 200000265718/000/001

Rating : PUBLIC

Validity Area : EU

Valid From : Apr 23, 2022

Valid To : Dec 31, 9999

Status : Released

### Product Name

Language	Product Name
English	3PM CUC Veal fond prof
English_EU	CoM: NL

### Ingredient and Allergens/Diet Declarations

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

**Legal Denominator :** Kalfsfond

#### Ingredient List:

Ingrediënten: Kalfsbouillon 84% (water, kalfsvlees), groentebouillon (water, wortel, champignon, ui, tomaat, knoflook, tijm, zwarte peper), rundercollageen, kalfsvleesextract 1,5%, zetmeel, tomatenpuree, zout, geroosterde ui, geconcentreerd wortelsap. Gemaakt met 480g kalfsvlees per 1L Fond. 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.
SYMBOLS/LOGOS	Green dot
SYMBOLS/LOGOS	Please recycle
MANUFACTURING	Veterinary code: NL 1104 EG
STORAGE	After opening, keep refrigerated and use within 5 days. - Bij kamertemperatuur bewaren. Na openen max. 5 dagen houdbaar in de koelkast.
NON ARTWORK CLAIMS	Gemaakt met natuurlijke ingrediënten
NUTRITION	Voedingswaarden per 100ml
ALLERGEN LIST	Lactosevrij
INGREDIENT LIST	Made with natural ingredients

## Nutrient Declarations

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

On Pack Nutrition Information [As Sold]

Voedingsstoffen	Per [1]	Per [2]	Per [3]	Referentie-inname [4]	Per [5]	Referentie-inname [6]
Energie	78 kJ	79 kJ	62 kJ	< 1 %	63 kJ	< 1 %
Energie Kcal	19 kcal	19 kcal	15 kcal	< 1 %	15 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	1,5 g	1,5 g	1,2 g	< 1 %	1,2 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	2,7 g	2,7 g	2,2 g	4 %	2,2 g	4 %
Zout	0,34 g	0,34 g	0,27 g	5 %	0,27 g	5 %

### 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

### Referentie-inname - 80 g (As Sold)





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**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 200000265718/000/001**



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## Combination pack data

### Product Name

Language	Product Name
English	3PM CUC Veal fond prof