



UL-WEB-UFS Report

CU Product Information Record : 720000281080/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Oct 1, 2024

Basic Data

General Information

Valid From	Oct 1, 2024
Valid To	Dec 31, 9999
Created On	Jul 25, 2024
Created By	BOUSSE_K500
Changed On	Aug 20, 2024
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710064838011
Change Number	300007247781

CU Product Information Record Description

Language	Description
Dutch_BE	Knorr PROFESSIONAL GEBONDEN KALFSJUS 1 kg - UFS
English	CU KN VEAL GRAVY 1KG ECO
French	Knorr PROFESSIONAL JUS DE VEAU LIÉ 1 kg - UFS
French_BE	Knorr PROFESSIONAL JUS DE VEAU LIÉ 1 kg - UFS
German_DACH	Knorr PROFESSIONAL GEBUNDENE KALBSJUS 1 kg - UFS

Target Location

Validity Area	Language
Belgium	German_DACH



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CUC Product Information Record Data

CUC Product Information Record Header data

CUC Product Information Record : 200000286276/000/000

Rating : PUBLIC

Validity Area : EU

Valid From : Jul 12, 2024

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	DBS Jus Veal Sauce 3338 FS 02
English_EU	CoM: Germany & Romania

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/German_DACH

Legal Denominator : Gebundene-Kalbsjus-Pulver

Ingredient List:

Zutaten: Stärke, Aromen, Maltodextrin, Salz, Zucker, Kalbfleisch 3,8% (Kalbfleisch, Antioxidationsmittel (Rosmarinextrakt)), Karamellsirup, geröstete Zwiebel, Weißweinextrakt. Kann **WEIZEN, ROGGEN, GERSTE, HAFER, EIER, SOJA, MILCH, SELLERIE** und **SENF** enthalten.

Additional Declarations

Target Location/Language : FOODS:BE/German_DACH

Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	1000	g	Gramm
Nettogewicht	1	kg	Kilogramm e

Statements:

Purpose	Description
PREP. INSTRUCTIONS	ZUBEREITUNG: Das Pulver in kochendes Wasser geben. Erneut aufkochen und unter Rühren mit einem Schneebesen 2 Minuten köcheln lassen.
OTHER	JUS DE VEAU LIÉ BONDED VEAL JUS



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Purpose	Description
OTHER	<FOP :> 1 kg <BOP :> 1 kg e
OTHER	Up to 40L
NUTRITION	Nährwerte Pro 100 g Trockenprodukt Pro 100 ml ¹ ¹ nach der Dosierung der Soßengrundlage zubereitetes Produkt
OTHER	DOSIERUNG Soßengrundlage/Kochelement <powder> 50 g 1 kg / 25 g 1 kg <water> 1 L 20 L / 1 L 40 L
STORAGE	Nach Verwendung Verpackung ordentlich verschließen. Trocken und bei Zimmertemperatur aufbewahren.
SHELF LIFE	Mindestens haltbar bis Ende:
SYMBOLS/LOGOS	OHNE GESCHMACKSVERSTÄRKER
SYMBOLS/LOGOS	OHNE KÜNSTLICHE FARBSTOFFE
SYMBOLS/LOGOS	Please recycle

Nutrient Declarations

Target Location/Language: FOODS:BE/German_DACH

On Pack Nutrition Information [As Sold]

Nährwertinformation	Pro 100 g
Energie	1366 kJ
Energie	326 kcal
Fett	3,7 g
davon gesättigte Fettsäuren	1,2 g
Kohlenhydrate	65 g
davon Zucker	12 g
Ballaststoffe	0,5 g
Eiweiß	7,3 g
Salz	16,8 g

On Pack Nutrition Information [As Prepared]

Nährwertinformation	Pro 105 g [100 ml]
Energie	68 kJ
Energie	16 kcal
Fett	< 0,5 g
davon gesättigte Fettsäuren	< 0,1 g
Kohlenhydrate	3,2 g
davon Zucker	< 0,6 g



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Ballaststoffe	< 0,5 g
Eiweiß	< 0,5 g
Salz	0,85 g

Pro - 100 g (As Sold)

Statements :

Produkt wie verkauft

Pro - 105 g (As Prepared)

Statements :

Portion

End of CUC Product Information Record

200000286276/000/000



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Brand Name	KNORR
HOS	710064838011
Change Number	300007247781

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French_BE	Knorr PROFESSIONAL JUS DE VEAU LIÉ 1 kg - UFS
German_DACH	Knorr PROFESSIONAL GEBUNDENE KALBSJUS 1 kg - UFS

Target Location

Validity Area	Language
Belgium	French



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CUC Product Information Record : 200000286276/000/000

Rating : PUBLIC

Validity Area : EU

Valid From : Jul 12, 2024

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	DBS Jus Veal Sauce 3338 FS 02
English_EU	CoM: Germany & Romania

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/French

Legal Denominator : Jus de veau lié déshydraté

Ingredient List:

Ingrédients : amidon, arômes, maltodextrine, sel, sucre, viande de veau 3,8% (viande de veau, antioxydant (extraits de romarin)), sirop de caramel, oignon grillé, extrait de vin blanc. Peut contenir : **BLÉ, SEIGLE, ORGE, AVOINE, ŒUFS, SOJA, LAIT, CÉLERI** et **MOUTARDE**.

Additional Declarations

Target Location/Language : FOODS:BE/French

Measures :

Measure Type	Value	UOM	UOM Description
Poids net	1000	g	grammes
Poids net	1	kg	kilogrammes e

Statements:

Purpose	Description
PREP. INSTRUCTIONS	PRÉPARATION : Verser la poudre dans l'eau bouillante. Reporter à ébullition et laisser mijoter pendant 2 minutes en remuant avec un fouet.
OTHER	JUS DE VEAU LIÉ BONDED VEAL JUS



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Purpose	Description
OTHER	<FOP :> 1 kg <BOP :> 1 kg e
OTHER	Jusqu'à 40L
NUTRITION	Valeurs nutritionnelles Pour 100 g de produit déshydraté Pour 100 ml ¹ Énergie Matières grasses dont acides gras saturés Glucides dont sucres Fibres Protéines Sel ¹ de produit préparé selon le dosage en base de sauce
OTHER	DOSAGE Base de sauce / Élément de cuisson <powder> 50 g 1 kg / 25 g 1 kg <water> 1 L 20 L / 1 L 40 L
STORAGE	Bien refermer la boîte après utilisation. À conserver au sec et à température ambiante.
SHELF LIFE	À consommer de préférence avant fin :
SYMBOLS/LOGOS	SANS EXHAUSTEUR DE GOÛT
SYMBOLS/LOGOS	SANS COLORANT ARTIFICIEL
SYMBOLS/LOGOS	Please recycle

Nutrient Declarations

Target Location/Language: FOODS:BE/French

On Pack Nutrition Information [As Sold]

Valeurs nutritionnelles moyennes	Pour 100 g
Énergie	1366 kJ
Énergie	326 kcal
Matières grasses	3,7 g
- dont acides gras saturés	1,2 g
Glucides	65 g
- dont sucres	12 g
Fibres	0,5 g
Protéines	7,3 g
Sel	16,8 g



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Planned effective date : Oct 1, 2024

On Pack Nutrition Information [As Prepared]

Valeurs nutritionnelles moyennes	Pour 105 g [100 ml]
Énergie	68 kJ
Énergie	16 kcal
Matières grasses	< 0,5 g
- dont acides gras saturés	< 0,1 g
Glucides	3,2 g
- dont sucres	< 0,6 g
Fibres	< 0,5 g
Protéines	< 0,5 g
Sel	0,85 g

Pour - 100 g (As Sold)

Statements :

Produit tel que vendu

Pour - 105 g (As Prepared)

Statements :

Portion

End of CUC Product Information Record 200000286276/000/000



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German_DACH	Knorr PROFESSIONAL GEBUNDENE KALBSJUS 1 kg - UFS

Target Location

Validity Area	Language
Belgium	Dutch



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Status : Released

Product Name

Language	Product Name
English	DBS Jus Veal Sauce 3338 FS 02
English_EU	CoM: Germany & Romania

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/Dutch

Legal Denominator : Gebonden kalfsjus poeder

Ingredient List:

Ingrediënten: zetmeel, aroma's, maltodextrine, zout, suiker, kalfsvlees 3,8% (kalfsvlees, antioxidant (extracten van rozemarijn)), karamelstroop, geroosterde ui, witte wijnextract. Kan **TARWE, ROGGE, GERST, HAVER, EI, SOJA, MELK, SELDERIJ** en **MOSTERD** bevatten.

Additional Declarations

Target Location/Language : FOODS:BE/Dutch

Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	1000	g	g
Nettogewicht	1	kg	kg e

Statements:

Purpose	Description
PREP. INSTRUCTIONS	BEREIDING: Doe het poeder in het kokende water. Breng opnieuw aan de kook en laat al roerend met een garde 2 minuten sudderen.
OTHER	JUS DE VEAU LIÉ BONDED VEAL JUS



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Planned effective date : Oct 1, 2024

Purpose	Description
OTHER	<FOP :> 1 kg <BOP :> 1 kg e
OTHER	Up to 40L
NUTRITION	Voedingswaarden Per 100 g droog product Per 100 ml ¹ ¹ product bereid volgens de dosering van de basis voor de saus
OTHER	DOSERING Basis voor saus / Kookelement <powder> 50 g 1 kg / 25 g 1 kg <water> 1 L 20 L / 1 L 40 L
STORAGE	Sluit de doos goed af na gebruik. Droog en bij kamertemperatuur bewaren.
SHELF LIFE	Ten minste houdbaar tot einde:
SYMBOLS/LOGOS	VRIJ VAN SMAAKVERSTERKERS
SYMBOLS/LOGOS	VRIJ VAN KUNSTMATIGE KLEURSTOFFEN
SYMBOLS/LOGOS	Please recycle

Nutrient Declarations

Target Location/Language: FOODS:BE/Dutch

On Pack Nutrition Information [As Sold]

Voedingswaarden	Per 100 g
Energie	1366 kJ
Energie Kcal	326 kcal
Vetten	3,7 g
waarvan verzadigde vetzuren	1,2 g
Koolhydraten	65 g
waarvan suikers	12 g
Vezels	0,5 g
Eiwitten	7,3 g
Zout	16,8 g

On Pack Nutrition Information [As Prepared]

Voedingswaarden	Per 105 g [100 ml]
Energie	68 kJ
Energie Kcal	16 kcal
Vetten	< 0,5 g
waarvan verzadigde vetzuren	< 0,1 g
Koolhydraten	3,2 g
waarvan suikers	< 0,6 g



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Vezels	< 0,5 g
Eiwitten	< 0,5 g
Zout	0,85 g

Per - 100 g (As Sold)

Statements :

Product zoals verkocht

Per - 105 g (As Prepared)

Statements :

Portie

End of CUC Product Information Record

200000286276/000/000