



UL-WEB-UFS Report

CU Product Information Record : 720000290797/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Jan 12, 2026

Basic Data

General Information

Valid From	Jan 12, 2026
Valid To	Dec 31, 9999
Created On	Jul 16, 2025
Created By	MARGO_T500
Changed On	Sep 18, 2025
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710064961203
Change Number	300007978716
GTIN	8721201996375

CU Product Information Record Description

Language	Description
Dutch	Knorr Professional Gevogeltefond Pasta 10 kg - UFS
Dutch_BE	Knorr Professional Gevogeltefond Pasta 10 kg - UFS
English	CU KN PAS FOND CHICKEN 10KG BUC
French_BE	Knorr Professional Fond de Volaille en pâte 10 kg - UFS
German	Knorr Professional Geflügelfond pastös 10 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 : 200000123035/000/001

Rating : PUBLIC

Validity Area : EU

Valid From : Feb 27, 2025

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	DBS Chicken Fond Pasty 04a FS
English_EU	CoM: Portugal

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/Dutch

Legal Denominator : Gevogeltefond Pasta

Ingredient List:

Ingrediënten: maltodextrine, zout, palmvet, kippenvet (kippenvet, antioxidant (rozemarijnextract)) 11%, aroma's, uienpoeder, zetmeel, gistextract, suiker, kippenpoeder (kip, zout, antioxidant (rozemarijnextract)) 1%, wortelsappoeder, specerijen (kurkuma, peper), zuurteregelaar (natriumdiacetaat, calciumlactaat), voedingszuur (citroenzuur, melkzuur), laurier, karamelstroop.

Additional Declarations

Target Location/Language : FOODS:BE/Dutch

Measures :

Measure Type	Value	UOM	UOM Description
Aangegeven gewicht	10	kg	kg e

Statements:

Purpose	Description
PREP. INSTRUCTIONS	BEREIDINGSWIJZE: Los 40 g pasta op in 1 liter kokend water en laat 2 minuten zachtjes doorkoken.
USE INSTRUCTIONS	DOSERING: PASTA + WATER = OPBRENGST 40 g + 1 L = 1 L 5 kg + 125 L = 125 L 10 kg + 250 L = 250 L



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Purpose	Description
SYMBOLS/LOGOS	Zonder kunstmatige kleurstoffen
SYMBOLS/LOGOS	Zonder toegevoegde smaakversterkers
SYMBOLS/LOGOS	2 min
SYMBOLS/LOGOS	250 L
SHELF LIFE	Ten minste houdbaar tot einde:
STORAGE	Droog en bij kamertemperatuur bewaren.
SYMBOLS/LOGOS	Please recycle
SYMBOLS/LOGOS	PASTA
OTHER	Serveersuggestie

Nutrient Declarations

Target Location/Language: FOODS:BE/Dutch

On Pack Nutrition Information [As Sold]

Voedingswaarden	per 100 g pasta
Energie	1828 kJ
Energie Kcal	437 kcal
Vetten	25 g
waarvan verzadigde vetzuren	12 g
Koolhydraten	50 g
waarvan suikers	5,5 g
Vezels	0,8 g
Eiwitten	3,8 g
Zout	16,9 g

On Pack Nutrition Information [As Prepared]

Voedingswaarden	per 100 ml fond
Energie	73 kJ
Energie Kcal	17 kcal
Vetten	1,0 g
waarvan verzadigde vetzuren	0,5 g
Koolhydraten	2,0 g
waarvan suikers	< 0,5 g
Vezels	< 0,5 g
Eiwitten	< 0,5 g
Zout	0,68 g



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End of CUC Product Information Record **200000123035/000/001**



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Authorization Group : R&D CATEGORY SAVOURY

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Combination pack data

Product Name

Language	Product Name
English	DBS Chicken Fond Pasty 04a FS



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Brand Name	KNORR
HOS	710064961203
Change Number	300007978716
GTIN	8721201996375

CU Product Information Record Description

Language	Description
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Dutch_BE	Knorr Professional Gevogeltefond Pasta 10 kg - UFS
English	CU KN PAS FOND CHICKEN 10KG BUC
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German	Knorr Professional Geflügelfond pastös 10 kg - UFS

Target Location

Validity Area	Language
Belgium	French



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CUC Product Information Record Header data

CUC Product Information Record : 200000123035/000/001

Rating : PUBLIC

Validity Area : EU

Valid From : Feb 27, 2025

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	DBS Chicken Fond Pasty 04a FS
English_EU	CoM: Portugal

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/French

Legal Denominator : Fond de volaille en pâte

Ingredient List:

Ingrédients : maltodextrine, sel, graisse de palme, graisse de poule (graisse de poule, antioxydant (extrait de romarin)) 11%, arômes, oignon, amidon, extrait de levure, sucre, viande de poule déshydratée (poulet, sel, antioxydant (extrait de romarin)) 1%, jus de carotte déshydraté, épices (curcuma, poivre), correcteurs d'acidité (diacétate de sodium, lactate de calcium), acidifiants (acide citrique, acide lactique), laurier, sirop de caramel.

Additional Declarations

Target Location/Language : FOODS:BE/French

Measures :

Measure Type	Value	UOM	UOM Description
Poids déclaré	10	kg	kilogrammes e

Statements:

Purpose	Description
PREP. INSTRUCTIONS	PRÉPARATION : Délayer 40 g de pâte dans 1 litre d'eau bouillante et laisser mijoter pendant 2 minutes.
USE INSTRUCTIONS	DOSAGE : PÂTE + EAU = RENDEMENT 40 g + 1 L = 1 L 5 kg + 125 L = 125 L 10 kg + 250 L = 250 L
SYMBOLS/LOGOS	Sans colorant artificiel
SYMBOLS/LOGOS	Sans exhausteur de goût
SYMBOLS/LOGOS	2 min



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Purpose	Description
SYMBOLS/LOGOS	250 L
SHELF LIFE	À consommer de préférence avant fin :
STORAGE	À conserver au sec et à température ambiante.
SYMBOLS/LOGOS	Please recycle
SYMBOLS/LOGOS	PÂTE
OTHER	Suggestion de présentation

Nutrient Declarations

Target Location/Language: FOODS:BE/French

On Pack Nutrition Information [As Sold]

Valeurs nutritionnelles	pour 100 g de produit en pâte
Énergie	1828 kJ
Énergie	437 kcal
Matières grasses	25 g
- dont acides gras saturés	12 g
Glucides	50 g
- dont sucres	5,5 g
Fibres	0,8 g
Protéines	3,8 g
Sel	16,9 g

On Pack Nutrition Information [As Prepared]

Valeurs nutritionnelles	pour 100 ml de fond
Énergie	73 kJ
Énergie	17 kcal
Matières grasses	1,0 g
- dont acides gras saturés	0,5 g
Glucides	2,0 g
- dont sucres	< 0,5 g
Fibres	< 0,5 g
Protéines	< 0,5 g
Sel	0,68 g



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End of CUC Product Information Record

200000123035/000/001



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Combination pack data

Product Name

Language	Product Name
English	DBS Chicken Fond Pasty 04a FS



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French_BE	Knorr Professional Fond de Volaille en pâte 10 kg - UFS
German	Knorr Professional Geflügelfond pastös 10 kg - UFS

Target Location

Validity Area	Language
Belgium	German_DACH



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Rating : PUBLIC

Validity Area : EU

Valid From : Feb 27, 2025

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Status : Released

Product Name

Language	Product Name
English	DBS Chicken Fond Pasty 04a FS
English_EU	CoM: Portugal

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/German_DACH

Legal Denominator : Pastöse Mischung zur Herstellung eines Geflügelfonds

Ingredient List:

Zutaten: Maltodextrin, Speisesalz, Palmöl, Hühnerfett (Hühnerfett, Antioxidationsmittel (Extrakt aus Rosmarin)) 11%, Aromen, Zwiebeln, Stärke, Hefeextrakt, Zucker, Hühnerfleischpulver (Hühnerfleisch, Speisesalz, Antioxidationsmittel (Extrakt aus Rosmarin)) 1%, Karottensaftkonzentrat, Gewürze (Kurkuma, Pfeffer), Säureregulatoren (Natriumdiacetat, Calciumlactat), Säuerungsmittel (Citronensäure, Milchsäure), Lorbeerblätter, Karamellzucker.

Additional Declarations

Target Location/Language : FOODS:BE/German_DACH

Measures :

Measure Type	Value	UOM	UOM Description
deklariertes Gewicht	10	kg	Kilogramm e

Statements:

Purpose	Description
PREP. INSTRUCTIONS	ZUBEREITUNG: 40 g Paste in 1 Liter kochendem Wasser auflösen. 2 Minuten leicht köcheln lassen.
USE INSTRUCTIONS	DOSIERUNG: PASTE + WASSER = ERTRAG 40 g + 1 L = 1 L 5 kg + 125 L = 125 L 10 kg + 250 L = 250 L



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Purpose	Description
SYMBOLS/LOGOS	Ohne künstliche Farbstoffe
SYMBOLS/LOGOS	Ohne Geschmacksverstärker
SYMBOLS/LOGOS	2 min
SYMBOLS/LOGOS	250 L
SHELF LIFE	Mindestens haltbar bis Ende:
STORAGE	Trocken und bei Raumtemperatur aufbewahren.
SYMBOLS/LOGOS	Please recycle
SYMBOLS/LOGOS	PASTE
OTHER	Servierempfehlung

Nutrient Declarations

Target Location/Language: FOODS:BE/German_DACH

On Pack Nutrition Information [As Sold]

Nährwertinformation	pro 100 g Paste
Energie	1828 kJ
Energie	437 kcal
Fett	25 g
davon gesättigte Fettsäuren	12 g
Kohlenhydrate	50 g
davon Zucker	5,5 g
Ballaststoffe	0,8 g
Eiweiß	3,8 g
Salz	16,9 g

On Pack Nutrition Information [As Prepared]

Nährwertinformation	pro 100 ml Fond
Energie	73 kJ
Energie	17 kcal
Fett	1,0 g
davon gesättigte Fettsäuren	0,5 g
Kohlenhydrate	2,0 g
davon Zucker	< 0,5 g
Ballaststoffe	< 0,5 g
Eiweiß	< 0,5 g
Salz	0,68 g



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