



UL-WEB-UFS Report

CU Product Information Record : 720000291195/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Sep 27, 2025

Basic Data

General Information

Valid From	Sep 27, 2025
Valid To	Dec 31, 9999
Created On	Jul 16, 2025
Created By	ZHENG_H500
Changed On	Sep 18, 2025
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710064965821
Change Number	300007978719
GTIN	8721201999055

CU Product Information Record Description

Language	Description
Dutch	Knorr Professional - Fonds de Cuisine - Bruine Fond pasta 10kg - UFS
Dutch_BE	Knorr Professional - Fonds de Cuisine - Bruine Fond pasta 10kg - UFS
English	CU KN BROWN FONDS SAUCE 10KG BUC
French_BE	Knorr Professional - Fonds de Cuisine - Fond Brun en pâte 10kg - UFS
German	Knorr Professional - Fonds de Cuisine - Dunkle Fond-Paste 10kg - UFS

Target Location

Validity Area	Language
Belgium	Dutch



UL-WEB-UFS Report

CU Product Information Record : 720000291195/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Sep 27, 2025

CUC Product Information Record Data

CUC Product Information Record Header data

CUC Product Information Record : 200000123037/000/000

Rating : PUBLIC

Validity Area : EU

Valid From : Oct 22, 2024

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	DBS Brown Fond Pasty 03a (CUC)gbl FS
English_EU	CoM: Portugal

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/Dutch

Legal Denominator : Bruine fond pasta

Ingredient List:

Ingrediënten: **TARWEBLOEM**, aroma's, palmvet, zonnebloemolie, aardappelzetmeel, kleurstof (E150c), maltodextrine, tomatenpuree, zout, gistextract geroosterd uien, suiker, rozemarijn, rundvleesextract, peper, knoflook. Kan **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
Aangegeven gewicht	10	kg	kg e

Statements:

Purpose	Description
PREP. INSTRUCTIONS	BEREIDINGSWIJZE: Los 65 g pasta op in 1 liter kokend water. Laat 2 minuten zachtjes doorkoken.



UL-WEB-UFS Report

CU Product Information Record : 720000291195/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Sep 27, 2025

Purpose	Description
USE INSTRUCTIONS	DOSERING: PASTA + WATER = OPBRENGST 65 g + 1 L = 1 L 5 kg + 76 L = 76 L 10 kg + 153 L = 153 L
SHELF LIFE	Ten minste houdbaar tot einde:
STORAGE	Droog en bij kamertemperatuur bewaren.
SYMBOLS/LOGOS	PASTA
SYMBOLS/LOGOS	2 min
SYMBOLS/LOGOS	153 L
NUTRITION	Voedingswaarden Per 100 g ¹ Per 100 ml ² ¹ Per 100 g paste ² Per 100 ml fond
SYMBOLS/LOGOS	Vrij van smaakversterkers
SYMBOLS/LOGOS	Vrij van conserveermiddelen
SYMBOLS/LOGOS	Please recycle

Nutrient Declarations

Target Location/Language: FOODS:BE/Dutch

On Pack Nutrition Information [As Sold]

Voedingswaarden	per 100 g pasta
Energie	1988 kJ
Energie Kcal	475 kcal
Vetten	26 g
waarvan verzadigde vetzuren	9,8 g
Koolhydraten	50 g
waarvan suikers	8,7 g
Vezels	2,3 g
Eiwitten	9,6 g
Zout	7,4 g

On Pack Nutrition Information [As Prepared]

Voedingswaarden	per 100 ml fond
Energie	129 kJ
Energie Kcal	31 kcal
Vetten	1,7 g
waarvan verzadigde vetzuren	0,6 g
Koolhydraten	3,2 g



UL-WEB-UFS Report

CU Product Information Record : 720000291195/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Sep 27, 2025

waarvan suikers	0,6 g
Vezels	< 0,5 g
Eiwitten	0,6 g
Zout	0,49 g

End of CUC Product Information Record 200000123037/000/000



UL-WEB-UFS Report

CU Product Information Record : 720000291195/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Sep 27, 2025

Combination pack data

Product Name

Language	Product Name
English	DBS Brown Fond Pasty 03a (CUC)gbl FS



UL-WEB-UFS Report

CU Product Information Record : 720000291195/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Sep 27, 2025

Basic Data

General Information

Valid From	Sep 27, 2025
Valid To	Dec 31, 9999
Created On	Jul 16, 2025
Created By	ZHENG_H500
Changed On	Sep 18, 2025
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710064965821
Change Number	300007978719
GTIN	8721201999055

CU Product Information Record Description

Language	Description
Dutch	Knorr Professional - Fonds de Cuisine - Bruine Fond pasta 10kg - UFS
Dutch_BE	Knorr Professional - Fonds de Cuisine - Bruine Fond pasta 10kg - UFS
English	CU KN BROWN FONDS SAUCE 10KG BUC
French_BE	Knorr Professional - Fonds de Cuisine - Fond Brun en pâte 10kg - UFS
German	Knorr Professional - Fonds de Cuisine - Dunkle Fond-Paste 10kg - UFS

Target Location

Validity Area	Language
Belgium	French



UL-WEB-UFS Report

CU Product Information Record : 720000291195/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Sep 27, 2025

CUC Product Information Record Data

CUC Product Information Record Header data

CUC Product Information Record : 200000123037/000/000

Rating : PUBLIC

Validity Area : EU

Valid From : Oct 22, 2024

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	DBS Brown Fond Pasty 03a (CUC)gbl FS
English_EU	CoM: Portugal

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/French

Legal Denominator : Fond brun en pâte

Ingredient List:

Ingrédients : farine de **BLÉ**, arômes, graisse de palme, huile de tournesol, amidon, colorant (E150c), maltodextrine, purée de tomates, sel, extrait de levure, oignons rissolés, sucre, romarin, extrait de viande de bœuf, poivre, ail. Peut contenir : **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 déclaré	10	kg	kilogrammes e

Statements:

Purpose	Description
PREP. INSTRUCTIONS	PRÉPARATION : Délayer 65 g de pâte dans 1 litre d'eau bouillante. Laisser mijoter pendant 2 minutes.



UL-WEB-UFS Report

CU Product Information Record : 720000291195/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Sep 27, 2025

Purpose	Description
USE INSTRUCTIONS	DOSAGE : PÂTE + EAU = RENDEMENT 65 g + 1 L = 1 L 5 kg + 76 L = 76 L 10 kg + 153 L = 153 L
SHELF LIFE	À consommer de préférence avant fin :
STORAGE	À conserver au sec et à température ambiante.
SYMBOLS/LOGOS	PÂTE
SYMBOLS/LOGOS	2 min
SYMBOLS/LOGOS	153 L
NUTRITION	Valeurs nutritionnelles Pour 100 g ¹ Pour 100 ml ² ¹ Pour 100 g de produit en pâte ² Pour 100 ml de fond
SYMBOLS/LOGOS	Sans exhausteur de goût
SYMBOLS/LOGOS	Sans conservateur
SYMBOLS/LOGOS	Please recycle

Nutrient Declarations

Target Location/Language: FOODS:BE/French

On Pack Nutrition Information [As Sold]

Valeurs nutritionnelles	pour 100 g de produit en pâte
Énergie	1988 kJ
Énergie	475 kcal
Matières grasses	26 g
- dont acides gras saturés	9,8 g
Glucides	50 g
- dont sucres	8,7 g
Fibres	2,3 g
Protéines	9,6 g
Sel	7,4 g

On Pack Nutrition Information [As Prepared]

Valeurs nutritionnelles	pour 100 ml de fond
Énergie	129 kJ
Énergie	31 kcal
Matières grasses	1,7 g
- dont acides gras saturés	0,6 g



UL-WEB-UFS Report

CU Product Information Record : 720000291195/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Sep 27, 2025

Glucides	3,2 g
- dont sucres	0,6 g
Fibres	< 0,5 g
Protéines	0,6 g
Sel	0,49 g

End of CUC Product Information Record 200000123037/000/000



UL-WEB-UFS Report

CU Product Information Record : 720000291195/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Sep 27, 2025

Combination pack data

Product Name

Language	Product Name
English	DBS Brown Fond Pasty 03a (CUC)gbl FS



UL-WEB-UFS Report

CU Product Information Record : 720000291195/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Sep 27, 2025

Basic Data

General Information

Valid From	Sep 27, 2025
Valid To	Dec 31, 9999
Created On	Jul 16, 2025
Created By	ZHENG_H500
Changed On	Sep 18, 2025
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710064965821
Change Number	300007978719
GTIN	8721201999055

CU Product Information Record Description

Language	Description
Dutch	Knorr Professional - Fonds de Cuisine - Bruine Fond pasta 10kg - UFS
Dutch_BE	Knorr Professional - Fonds de Cuisine - Bruine Fond pasta 10kg - UFS
English	CU KN BROWN FONDS SAUCE 10KG BUC
French_BE	Knorr Professional - Fonds de Cuisine - Fond Brun en pâte 10kg - UFS
German	Knorr Professional - Fonds de Cuisine - Dunkle Fond-Paste 10kg - UFS

Target Location

Validity Area	Language
Belgium	German_DACH



UL-WEB-UFS Report

CU Product Information Record : 720000291195/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Sep 27, 2025

CUC Product Information Record Data

CUC Product Information Record Header data

CUC Product Information Record : 200000123037/000/000

Rating : PUBLIC

Validity Area : EU

Valid From : Oct 22, 2024

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	DBS Brown Fond Pasty 03a (CUC)gbl FS
English_EU	CoM: Portugal

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/German_DACH

Legal Denominator : Dunkle Fond-Paste

Ingredient List:

Zutaten: **WEIZENMEHL**, Aromen, Palmfett, Sonnenblumenöl, Kartoffelstärke, Farbstoff (E150c), Maltodextrin, Tomatenpüree, Salz, Hefeextrakt, Röstzwiebeln, Zucker, Rosmarin, Rindfleischextrakt, Pfeffer, Knoblauch. Kann **ROGGEN, GERSTE, HAFER, EI, SOJA, MILCH, SELLERIE** und **SENF** enthalten.

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: 65 g Paste in 1 Liter kochendem Wasser auflösen. 2 Minuten leicht köcheln lassen.



UL-WEB-UFS Report

CU Product Information Record : 720000291195/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Sep 27, 2025

Purpose	Description
USE INSTRUCTIONS	DOSIERUNG: PASTE + WASSER = ERTRAG 65 g + 1 L = 1 L 5 kg + 76 L = 76 L 10 kg + 153 L = 153 L
SHELF LIFE	Mindestens haltbar bis Ende:
STORAGE	Trocken und bei Raumtemperatur aufbewahren.
SYMBOLS/LOGOS	PASTE
SYMBOLS/LOGOS	2 min
SYMBOLS/LOGOS	153 L
NUTRITION	Nährwerte Pro 100 g ¹ Pro 100 ml ² ¹ Pro 100 g Paste ² Pro 100 ml Fond
SYMBOLS/LOGOS	Ohne Geschmacksverstärker
SYMBOLS/LOGOS	Ohne Konservierungsstoffe
SYMBOLS/LOGOS	Please recycle

Nutrient Declarations

Target Location/Language: FOODS:BE/German_DACH

On Pack Nutrition Information [As Sold]

Nährwertinformation	pro 100 g paste
Energie	1988 kJ
Energie	475 kcal
Fett	26 g
davon gesättigte Fettsäuren	9,8 g
Kohlenhydrate	50 g
davon Zucker	8,7 g
Ballaststoffe	2,3 g
Eiweiß	9,6 g
Salz	7,4 g

On Pack Nutrition Information [As Prepared]

Nährwertinformation	pro 100 ml fond
Energie	129 kJ
Energie	31 kcal
Fett	1,7 g
davon gesättigte Fettsäuren	0,6 g
Kohlenhydrate	3,2 g



UL-WEB-UFS Report

CU Product Information Record : 720000291195/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Sep 27, 2025

davon Zucker	0,6 g
Ballaststoffe	< 0,5 g
Eiweiß	0,6 g
Salz	0,49 g

End of CUC Product Information Record 200000123037/000/000



UL-WEB-UFS Report

CU Product Information Record : 720000291195/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Sep 27, 2025

Combination pack data

Product Name

Language	Product Name
English	DBS Brown Fond Pasty 03a (CUC)gbl FS