



# UL-WEB-UFS Report

**CU Product Information Record :** 720000295888/000

**Status :** Released PL

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

**Planned effective date :** Sep 21, 2025

## Basic Data

### General Information

Valid From	Sep 21, 2025
Valid To	Dec 31, 9999
Created On	May 14, 2025
Created By	GONCAL_J500
Changed On	Aug 1, 2025
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710065222788
Change Number	300007888745

### CU Product Information Record Description

Language	Description
Dutch_BE	Knorr PROFESSIONAL GEBONDEN BRUINE FOND 750 g
English	CU KNORR DES BROWN SAUCE 750G ECO
French	Knorr PROFESSIONAL FONDS BRUN LIÉ 750 g - <UFS>
French_BE	Knorr PROFESSIONAL FONDS BRUN LIÉ 750 g - <UFS>
German_DACH	Knorr PROFESSIONAL GEBUNDENES BRAUNES FOND 750 g

### 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 : 200000217088/000/004

Rating : PUBLIC

Validity Area : EU

Valid From : May 14, 2025

Valid To : Dec 31, 9999

Status : Released

### Product Name

Language	Product Name
English	DBS Fond Brown Sauce 3337 FS 03
English_EU	CoM: DE

### Ingredient and Allergens/Diet Declarations

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

**Legal Denominator :** Gebonden bruine fond poeder

#### Ingredient List:

Ingrediënten: zetmeel, aroma's, maltodextrine, rijstbloem, zout, karamelstroop, rundvlees 2,3% (rundvlees, antioxidant (extract van rozemarijn)), geroosterde ui, tomatenpuree. Kan **TARWE, ROGGE, GERST, HAVER, GLUTEN, EI, SOJA, MELK, SELDERIJ, MOSTERD** bevatten.

### Additional Declarations

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

#### Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	750	g e	g 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 DOSERING Basis voor saus / Kookelement <powder> 50 g 250 g 750 g / 25 g 125 g <water> 750 g 1 L 5 L 15 L / 1 L 5 L 30 L
OTHER	FONDS BRUN LIÉ BONDED BROWN FOND



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Purpose	Description
OTHER	<FOP> 750 g <BOP> 750 g e
OTHER	*NIEUW RECEPT ONTWIKKELD DOOR E. BOUCHENOIRE, MEILLEUR OUVRIER DE FRANCE
OTHER	Up to 30L
OTHER	Voedingswaarden Per 100 g droog product Per 100 ml <sup>1</sup> <sup>1</sup> product bereid volgens de dosering van de basis voor de saus
SYMBOLS/LOGOS	VRIJ VAN SMAAKVERSTERKERS
SYMBOLS/LOGOS	VRIJ VAN KUNSTMATIGE KLEURSTOFFEN
OTHER	INTENSE RUNDVLEESSMAAK
STORAGE	Sluit de doos goed af na gebruik. Droog en bij kamertemperatuur bewaren.
SHELF LIFE	Ten minste houdbaar tot einde:

## Nutrient Declarations

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

On Pack Nutrition Information [As Sold]

Voedingswaarden	Per 100 g poeder
Energie	1426 kJ
Energie Kcal	340 kcal
Vetten	3,9 g
waarvan verzadigde vetzuren	1,2 g
Koolhydraten	66 g
waarvan suikers	6,5 g
Vezels	0,8 g
Eiwitten	8,6 g
Zout	13,2 g

On Pack Nutrition Information [As Prepared]

Voedingswaarden	Per 100 ml <sup>1</sup>
Energie	71 kJ
Energie Kcal	17 kcal
Vetten	< 0,5 g
waarvan verzadigde vetzuren	< 0,1 g
Koolhydraten	3,3 g
waarvan suikers	< 0,5 g
Vezels	< 0,5 g



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Eiwitten	< 0,5 g
Zout	0,67 g

**End of CUC Product Information Record 200000217088/000/004**



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Brand Name	KNORR
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Change Number	300007888745

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Language	Description
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German_DACH	Knorr PROFESSIONAL GEBUNDENES BRAUNES FOND 750 g

### Target Location

Validity Area	Language
Belgium	German_DACH



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## CUC Product Information Record Data

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CUC Product Information Record : 200000217088/000/004

Rating : PUBLIC

Validity Area : EU

Valid From : May 14, 2025

Valid To : Dec 31, 9999

Status : Released

### Product Name

Language	Product Name
English	DBS Fond Brown Sauce 3337 FS 03
English_EU	CoM: DE

### Ingredient and Allergens/Diet Declarations

**Target Location/Language :** FOODS:BE/German\_DACH

**Legal Denominator :** Gebundenes braunes Fond - Pulver

#### Ingredient List:

Zutaten: Stärke, Aromen, Maltodextrin, Reismehl, Speisesalz, Karamellzuckersirup, Rindfleisch 2,3% (Rindfleisch, Antioxidationsmittel (Extrakt aus Rosmarin)), Röstzwiebel, Tomatenmark. Kann **WEIZEN, ROGGEN, GERSTE, HAFER, GLUTEN, EI, SOJA, MILCH, SELLERIE, SENF** enthalten.

### Additional Declarations

**Target Location/Language :** FOODS:BE/German\_DACH

#### Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	750	g e	Gramm 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. DOSAGE Sauce base / Cooking element 50 g 250 g 750 g / 25 g 125 g 750 g 1 L 5 L 15 L / 1 L 5 L 30 L
OTHER	GEBUNDENES BRAUNES FOND



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Purpose	Description
OTHER	*NEUES REZEPT ENTWICKELT VON E. BOUCHENOIRE, MEILLEUR OUVRIER DE FRANCE
OTHER	<FOP> 750 g <BOP> 750 g e
OTHER	Up to 30L
OTHER	Nährwerte Pro 100 g Trockenprodukt Pro 100 ml <sup>1</sup> <sup>1</sup> nach der Dosierung der Soßengrundlage zubereitetes Produkt.
SYMBOLS/LOGOS	OHNE GESCHMACKSVERSTÄRKER
SYMBOLS/LOGOS	OHNE KÜNSTLICHE FARBSTOFFE
OTHER	INTENSIVER RINDFLEISCHGESCHMACK
STORAGE	Nach Verwendung Verpackung ordentlich verschließen. Trocken und bei Zimmertemperatur aufbewahren.
SHELF LIFE	Mindestens haltbar bis Ende:

## Nutrient Declarations

**Target Location/Language:** FOODS:BE/German\_DACH

On Pack Nutrition Information [As Sold]

Nährwertangaben Nährwertangaben	Pro 100 g Pulver
Energie	1426 kJ
Energie	340 kcal
Fett	3,9 g
davon gesättigte Fettsäuren	1,2 g
Kohlenhydrate	66 g
davon Zucker	6,5 g
Ballaststoffe	0,8 g
Eiweiß	8,6 g
Salz	13,2 g

On Pack Nutrition Information [As Prepared]

Nährwertangaben Nährwertangaben	Pro 100 ml <sup>1</sup>
Energie	71 kJ
Energie	17 kcal
Fett	< 0,5 g
davon gesättigte Fettsäuren	< 0,1 g
Kohlenhydrate	3,3 g
davon Zucker	< 0,5 g



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Ballaststoffe	< 0,5 g
Eiweiß	< 0,5 g
Salz	0,67 g

**End of CUC Product Information Record 200000217088/000/004**



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### Target Location

Validity Area	Language
France	French



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CUC Product Information Record : 200000217088/000/004

Rating : PUBLIC

Validity Area : EU

Valid From : May 14, 2025

Valid To : Dec 31, 9999

Status : Released

### Product Name

Language	Product Name
English	DBS Fond Brown Sauce 3337 FS 03
English_EU	CoM: DE

### Ingredient and Allergens/Diet Declarations

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

**Legal Denominator :** Fonds brun lié déshydraté

#### Ingredient List:

Ingrédients : amidon, arômes, maltodextrine, farine de riz, sel, sirop de caramel, viande de bœuf 2,3% (viande de bœuf, antioxydant (extraits de romarin)), oignon grillé, purée de tomates. Peut contenir : **BLÉ, SEIGLE, ORGE, AVOINE, GLUTEN, ŒUFS, SOJA, LAIT, CÉLERI, MOUTARDE.**

### Additional Declarations

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

#### Measures :

Measure Type	Value	UOM	UOM Description
Poids net	750	g e	grammes e

#### Statements:

Purpose	Description
OTHER	FONDS BRUN LIÉ
OTHER	NOUVELLE RECETTE DÉVELOPPÉE PAR* E. BOUCHENOIRE MEILLEUR OUVRIER DE FRANCE
OTHER	Jusqu'à 30L



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Purpose	Description
OTHER	<FOP:> 750 g <BOP:> 750 g e
SYMBOLS/LOGOS	Info-tri
OTHER	Séparez l'étiquette de la boîte avant de trier.
NUTRITION	Valeurs nutritionnelles Pour 100 g de produit déshydraté Pour 100 ml <sup>1</sup> <sup>1</sup> de produit préparé selon le mode d'emploi en base de sauce
SYMBOLS/LOGOS	SANS EXHAUSTEUR DE GOÛT
SYMBOLS/LOGOS	SANS COLORANT ARTIFICIEL
OTHER	GOÛT INTENSE DE BŒUF
PREP. INSTRUCTIONS	PRÉPARATION : Verser la poudre dans l'eau bouillante. Laisser mijoter pendant 2 minutes en remuant avec un fouet. DOSAGE Base de sauce / Élément de cuisson <powder> 50 g 250 g 750 g / 25 g 125 g 750 g <water> 1 L 5 L 15 L / 1 L 5 L 30 L
STORAGE	Bien refermer la boîte après utilisation. À conserver au sec et à température ambiante
SHELF LIFE	À consommer de préférence avant fin :
OTHER	Séparez les éléments avant de trier.

## Nutrient Declarations

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

On Pack Nutrition Information [As Sold]

Valeurs nutritionnelles moyennes	Pour 100 g de produit déshydraté
Énergie	1426 kJ
Énergie	340 kcal
Matières grasses	3,9 g
- dont acides gras saturés	1,2 g
Glucides	66 g
- dont sucres	6,5 g
Fibres	0,8 g
Protéines	8,6 g
Sel	13,2 g

On Pack Nutrition Information [As Prepared]

Valeurs nutritionnelles moyennes	Pour 100 ml <sup>1</sup>
Énergie	71 kJ
Énergie	17 kcal



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Matières grasses	< 0,5 g
- dont acides gras saturés	< 0,1 g
Glucides	3,3 g
- dont sucres	< 0,5 g
Fibres	< 0,5 g
Protéines	< 0,5 g
Sel	0,67 g

**End of CUC Product Information Record 200000217088/000/004**