



UL-WEB-UFS Report

CU Product Information Record : 720000071711/001

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Jun 14, 2024

Basic Data

General Information

Valid From	Jun 14, 2024
Valid To	Dec 31, 9999
Created On	Aug 24, 2023
Created By	JETTEUR_C
Changed On	Jun 13, 2024
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710033009960
Change Number	300006371445

CU Product Information Record Description

Language	Description
Dutch	Knorr Professional Vleesbouillon poeder 10 kg - UFS
Dutch_BE	Knorr Professional Vleesbouillon poeder 10 kg - UFS
English	CU Kn Meat bouillon authentice 10kg NL/B
French_BE	Knorr Professional bouillon de viande en poudre 10 kg - UFS
German	Knorr Professional Fleischbouillon pulver 10 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 : 200000123562/000/001

Rating : PUBLIC

Validity Area : EU

Valid From : Jun 21, 2023

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	BPw Beef 58c FS DWIN da1
English_EU	CoM: DE, RO

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/German_DACH

Legal Denominator : Fleischbouillonpulver

Ingredient List:

Zutaten: Salz, Maltodextrin, Zucker, Palmfett, Aromen (enthält **MILCH**), Rindfleischextrakt 4,5%, Hefeextrakt, Zwiebel¹, konzentrierter Zwiebelsaft, Karamellsirup, Gewürze (Kurkuma, Wurzelpetersilie¹), Sonnenblumenöl. Kann Weizen, Gerste, Roggen, Hafer, Ei, Sellerie, Senf und Soja enthalten.
¹Nachhaltig angebaute Zutaten.

Additional Declarations

Target Location/Language : FOODS:BE/German_DACH

Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	10	kg	Kilogramm e
Volumen pro Portion	250	ml	Milliliter
Portionen/Dosierungen/Anwendun	2000	No.	Anzahl

Statements:

Purpose	Description
OTHER	500 L
STORAGE	Trocken und bei Zimmertemperatur aufbewahren.



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Purpose	Description
PREP. INSTRUCTIONS	ZUBEREITUNG 1. Die benötigte Menge Wasser zum Kochen bringen. 2. Die Hitze reduzieren und das Pulver unter ständigem Rühren in das kochende Wasser geben. 3. 2 Minuten ziehen lassen und die Bouillon ist fertig.
USE INSTRUCTIONS	DOSIERUNG Pulver Wasser Ertrag 20 g + 1 L = 1 L 5 kg + 250 L = 250 L 10 kg + 500 L = 500 L
NUTRITION	Nährwerte Pro 100 g Trockenprodukt Pro 100 ml* * Pro 100 ml Bouillon.
SHELF LIFE	Mindestens haltbar bis Ende:
NON ARTWORK CLAIMS	Ohne Geschmacksverstärker
NON ARTWORK CLAIMS	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	924 kJ
Energie	220 kcal
Fett	5,8 g
davon gesättigte Fettsäuren	3,1 g
Kohlenhydrate	35 g
davon Zucker	8,3 g
Ballaststoffe	< 0,5 g
Eiweiß	6,8 g
Salz	47,8 g

On Pack Nutrition Information [As Prepared]

Nährwertinformation	Pro 102 g [100 ml]
Energie	18 kJ
Energie	4 kcal
Fett	< 0,5 g
davon gesättigte Fettsäuren	< 0,1 g
Kohlenhydrate	0,7 g
davon Zucker	< 0,5 g



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Ballaststoffe	< 0,5 g
Eiweiß	< 0,5 g
Salz	0,96 g

Pro - 100 g (As Sold)

Statements :

Produkt wie verkauft

Pro - 102 g (As Prepared)

Statements :

zubereitetes Produkt gemäß Zubereitungsanleitung

End of CUC Product Information Record

200000123562/000/001



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Combination pack data

Product Name

Language	Product Name
English	BPw Beef 58c FS DWIN da1



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Target Location

Validity Area	Language
Belgium	Dutch



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CUC Product Information Record : 200000123562/000/001

Rating : PUBLIC

Validity Area : EU

Valid From : Jun 21, 2023

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	BPw Beef 58c FS DWIN da1
English_EU	CoM: DE, RO

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/Dutch

Legal Denominator : Vleesbouillon poeder

Ingredient List:

Ingrediënten: zout, maltodextrine, suiker, palmvet, aroma's (bevat **MELK**), rundvleesextract 4,5%, gistextract, ui¹, geconcentreerd uiensap, karamelstroop, specerijen (kurkuma, wortelpeterselie¹), zonnebloemolie. Kan tarwe, gerst, rogge, haver, ei, selderij, mosterd en soja bevatten.

¹Duurzaam geteelde ingrediënten.

Additional Declarations

Target Location/Language : FOODS:BE/Dutch

Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	10	kg	kg e
Volume per portie/portie	250	ml	ml
Porties/Dosissen/toepassingen	2000	Aan	Aantal

Statements:

Purpose	Description
OTHER	500 L
STORAGE	Droog en bij kamertemperatuur bewaren.



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Purpose	Description
PREP. INSTRUCTIONS	BEREIDINGSWIJZE 1. Breng de benodigde hoeveelheid water aan de kook. 2. Draai het vuur lager en strooi al roerend het poeder in het kokende water. 3. 2 minuten laten trekken en uw bouillon is klaar.
USE INSTRUCTIONS	DOSERING Poeder Water Opbrengst 20 g + 1 L = 1 L 5 kg + 250 L = 250 L 10 kg + 500 L = 500 L
NUTRITION	Voedingswaarden Per 100 g droog product Per 100 ml* *Per 100 ml bouillon.
SHELF LIFE	Ten minste houdbaar tot einde:
NON ARTWORK CLAIMS	Vrij van smaakversterkers
NON ARTWORK CLAIMS	Vrij van kunstmatige kleurstoffen
SYMBOLS/LOGOS	Please recycle

Nutrient Declarations

Target Location/Language: FOODS:BE/Dutch

On Pack Nutrition Information [As Sold]

Voedingsstoffen	Per 100 g
Energie	924 kJ
Energie Kcal	220 kcal
Vetten	5,8 g
waarvan verzadigde vetzuren	3,1 g
Koolhydraten	35 g
waarvan suikers	8,3 g
Vezels	< 0,5 g
Eiwitten	6,8 g
Zout	47,8 g

On Pack Nutrition Information [As Prepared]

Voedingsstoffen	Per 102 g [100 ml]
Energie	18 kJ
Energie Kcal	4 kcal
Vetten	< 0,5 g
waarvan verzadigde vetzuren	< 0,1 g
Koolhydraten	0,7 g
waarvan suikers	< 0,5 g



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Vezels	< 0,5 g
Eiwitten	< 0,5 g
Zout	0,96 g

Per - 100 g (As Sold)

Statements :

Product zoals verkocht

Per - 102 g (As Prepared)

Statements :

Bereid product zoals in de bereidingsinstructie

End of CUC Product Information Record

200000123562/000/001



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Combination pack data

Product Name

Language	Product Name
English	BPw Beef 58c FS DWIN da1



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Target Location

Validity Area	Language
Belgium	French



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Status : Released

Product Name

Language	Product Name
English	BPw Beef 58c FS DWIN da1
English_EU	CoM: DE, RO

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/French

Legal Denominator : Bouillon de viande déshydraté

Ingredient List:

Ingrédients : sel, maltodextrine, sucre, graisse de palme, arômes (dont **LAIT**), extrait de viande de boeuf 4,5%, extrait de levure, oignon¹, jus d'oignon concentré, sirop de caramel, épices (curcuma, persil tubéreux¹), huile de tournesol. Peut contenir : blé, orge, seigle, avoine, œuf, céleri, moutarde et soja.

¹Ingrédients issus de l'agriculture durable.

Additional Declarations

Target Location/Language : FOODS:BE/French

Measures :

Measure Type	Value	UOM	UOM Description
Poids net	10	kg	kilogrammes e
Volume par portion	250	ml	Millilitres
"Portions/Doses/"	2000	N°.	Numéro

Statements:

Purpose	Description
OTHER	500 L
STORAGE	À conserver au sec et à température ambiante.



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Purpose	Description
PREP. INSTRUCTIONS	PRÉPARATION 1. Porter la quantité d'eau indiquée à ébullition. 2. Baisser le feu et verser la poudre en remuant dans l'eau bouillante. 3. Laissez mijoter pendant 2 minutes et votre bouillon est prêt.
USE INSTRUCTIONS	DOSAGE Poudre Eau Rendement 20 g + 1 L = 1 L 5 kg + 250 L = 250 L 10 kg + 500 L = 500 L
NUTRITION	Valeurs nutritionnelles Pour 100 g de produit déshydraté Pour 100 ml* *Pour 100 ml de bouillon.
SHELF LIFE	À consommer de préférence avant fin :
NON ARTWORK CLAIMS	Sans exhausteur de goût
NON ARTWORK CLAIMS	Sans colorant artificiel
SYMBOLS/LOGOS	Please recycle

Nutrient Declarations

Target Location/Language: FOODS:BE/French

On Pack Nutrition Information [As Sold]

Nutriments	Pour 100 g
Énergie	924 kJ
Énergie	220 kcal
Matières grasses	5,8 g
- dont acides gras saturés	3,1 g
Glucides	35 g
- dont sucres	8,3 g
Fibres	< 0,5 g
Protéines	6,8 g
Sel	47,8 g

On Pack Nutrition Information [As Prepared]

Nutriments	Pour 102 g [100 ml]
Énergie	18 kJ
Énergie	4 kcal
Matières grasses	< 0,5 g
- dont acides gras saturés	< 0,1 g
Glucides	0,7 g
- dont sucres	< 0,5 g



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Planned effective date : Jun 14, 2024

Fibres	< 0,5 g
Protéines	< 0,5 g
Sel	0,96 g

Pour - 100 g (As Sold)

Statements :

Produit tel que vendu

Pour - 102 g (As Prepared)

Statements :

Produit préparé selon les instructions de préparation

End of CUC Product Information Record

200000123562/000/001



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