



UL-WEB-UFS Report

CU Product Information Record : 720000056827/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Oct 18, 2020

Basic Data

General Information

Valid From	Oct 3, 2020
Valid To	Dec 31, 9999
Created On	Oct 30, 2019
Created By	POPA_A
Changed On	Oct 1, 2020
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710032979004
Change Number	300003975462

CU Product Information Record Description

Language	Description
Dutch	Knorr Professional Heldere Kippensoep 10kg <UFS>
Dutch_BE	Knorr Professional Heldere Kippensoep 10kg <UFS>
English	KN DOUBLE CHICKEN SOUP 10KG BUC BE (CU)
French_BE	Knorr Professional Soupe Claire au Poulet 10kg <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 : 200000229243/000/000

Rating : PUBLIC

Validity Area : EU

Valid From : Sep 19, 2019

Valid To : Dec 31, 9999

Status : Released

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/Dutch

Legal Denominator : Heldere Kippensoep poeder

Ingredient List:

Ingrediënten: Eivermicelli (51%) (durum TARWEGRIES, KIPPENEI-EIWIT, EIGEEL), zout, smaakversterker (E621), aroma's (bevat SELDERIJ), maltodextrine, kippenvet (2,8%), prei¹ (1,9%), specerijen (kurkuma¹, SELDERIJBLAD), rode bietensap, antioxidant (rozemarijnextract), voedingszuur (E330). Kan melk, 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
Volume per portie/portie	250	ml	ml
Porties/Dosissen/toepassingen	1.144	Aan	Aantal

Statements:

Purpose	Description
SYMBOLS/LOGOS	Green dot
SYMBOLS/LOGOS	Please recycle
INGREDIENT LIST	Vrij van kunstmatige kleurstoffen
NUTRITION	Voedingswaarden Per 100 g droog product Per 100 ml soep
OTHER	10 kg e
OTHER	Kokend aanmaken
OTHER	Au bain-marie stabiel
SHELF LIFE	Ten minste houdbaar tot einde:
STORAGE	Droog en bij kamertemperatuur bewaren.



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Purpose	Description
SYMBOLS/LOGOS	286 liter
USE INSTRUCTIONS	- Breng het water aan de kook. - Draai het vuur lager en voeg de benodigde hoeveelheid poeder al roerend toe met behulp van een garde. - Laat 5 min. doorkoken en de soep is klaar.
USE INSTRUCTIONS	poeder water soep 35 g + 1 L = 1 L 5 kg + 143 L = 143 L 10 kg + 286 L = 286 L

Nutrient Declarations

Target Location/Language: FOODS:BE/Dutch

On Pack Nutrition Information [As Sold]

Voedingsstoffen	Per 100 g (EU) [1]
Energie	1.362 kJ
Energie Kcal	323 kcal
Vetten	4,3 g
waarvan verzadigde	1,3 g
Koolhydraten	50 g
waarvan suikers	2,8 g
Vezels	2,0 g
Eiwitten	17 g
Zout	19,3 g

On Pack Nutrition Information [As Prepared]

Nutrient	Per 100 g (EU) [2]	Per 103 g [100 ml] (EU) [3]	Per 258 g [250 ml] (EU) [4]	Referentie- inname 258 g [250 ml] (EU) [5]
Energie	46 kJ	47 kJ	119 kJ	1 %
Energie Kcal	11 kcal	11 kcal	28 kcal	1 %
Vetten	< 0,5 g	< 0,5 g	< 0,5 g	< 1 %
waarvan verzadigde	< 0,1 g	< 0,1 g	0,1 g	< 1 %
Koolhydraten	1,7 g	1,7 g	4,3 g	2 %
waarvan suikers	< 0,5 g	< 0,5 g	< 0,5 g	< 1 %
Vezels	< 0,5 g	< 0,5 g	< 0,5 g	
Eiwitten	0,6 g	0,6 g	1,4 g	3 %
Zout	0,66 g	0,68 g	1,7 g	28 %

Per - 100 g (As Sold)

Statements :

[1] Product zoals verkocht



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Per - 100 g (As Prepared)

Statements :

[2] Bereid product zoals in de bereidingsinstructie

Per - 103 g (As Prepared)

Statements :

[3] Bereid product zoals in de bereidingsinstructie

Per - 258 g (As Prepared)

Statements :

[4] Portie

Referentie-inname - 258 g (As Prepared)

Statements :

[5] % van de referentie-inname van een gemiddelde volwassene (8400kJ/2000kcal)

End of CUC Product Information Record **200000229243/000/000**