

# General Report

Spec. / Rev. 66315357IS / 2

Company Internal

Description Knorr Professional Blanke Kalfsfond 1 kg e FIC

Created By Catherine Jetteur

Created On 30-Apr-2013 10:54:48

Status CURRENT

Frame Id / Rev. G-FOODS-CON-GLOBAL / 17

Last Modified By Catherine Jetteur

Planned Eff. 09-Jul-2013

Specification Type CON

Last Modified On 05-Jul-2013 11:05:33

Language

Current On 09-Jul-2013 00:03:10

## Reason For Issue

Switch Carte Blanche to Professional

## Key Words

Key Word	Value
Customers / MSU	Unilever Belgium

## Manufacturers

## Classification

## Algemene informatie

### Description

Knorr Professional Blanke Kalfsfond 1 kg e

### Product Name

Country	Brand Name	Product Name
	Knorr	Knorr Professional Blanke Kalfsfond

### Legal Description

Country	Descriptive Name	Note
	Blanke kalfsfond poeder	

### Symbols/Logos

green dot logo

### Additional Regional Information

Eigenschap	Register	Register Type	Omschrijving
Registry No.	FIC		
Registry No.	DEV Formula		EUR16402v101

## Ingredient Declaration

### Ingrediënten declaratie

Ingrediënten: Maltodextrine, zout, aroma's (bevat MELK), palmvet, kalfsvlees (6,2%), suiker, aardappelzetmeel, gistextract, geconcentreerd wortelsap, karamel, ui (0,1%), rundvleesextract, peper, antioxidant (E320, E310). Bevat mogelijk: gluten, ei, selderij.

## Claims and Declarations

### Declarations

Eigenschap	Waarde	Eenheid	Opmerking
Weight	1	kg	e

### Shelf Life

Eigenschap	Conditions	Waarde	Eenheid	Opmerking
Totale houdbaarheid	Ambient	12	maand(en)	Ten minste houdbaar tot einde:

### Food Allergen / Food Intolerance

Eigenschap	Yes	No	Concentration	enhei	Comp of RM	Contam.	Opmerking
Gluten bevattende granen	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Schaaldieren	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Weekdieren	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Ei	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Vis	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Pinda's	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Soja	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	

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## Food Allergen / Food Intolerance [Continued]

Eigenschap	Yes	No	Concentration	enheid	Comp of RM	Contam.	Opmerking
Melk	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Noten	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Sesamzaad	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Sulfiet (=> 10mg/kg)	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Selderij	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Erwt	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Mosterd	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Lupine	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	

## Dietary - Guaranteed

Eigenschap	Yes	No	Opmerking
Vegan	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Ovo Lacto Vegetarian	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Lacto Vegetarian	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

## Foods Free from

Eigenschap	Yes	No	Opmerking
Irradiation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Meat	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Meat acc. to 2001/101/EC
Alcohol	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

## Declarations

.

## On Pack Claims

Eigenschap	Omschrijving	Note
Claim 1	.	
Claim 2	.	
Claim 3	.	
Claim 4	.	
Claim 5	.	
Claim 6	.	
Claim 7	.	
Claim 8	.	
Claim 9	.	
Claim 10	poeder	
Claim 11	tot 66 LITER	
Claim 12	.	
Claim 13	.	
Claim 14	.	
Claim 15	.	

## Additional Claims

Eigenschap	Omschrijving	Note
Claim 1	Vrij van smaakversterkers	
Claim 2	Vrij van kunstmatige kleurstoffen	
Claim 3	Vrij van conserveermiddelen	
Claim 4	no ingredients containing gluten (<100 ppm as prepared)	

## Claims / Disclaimers

Allergenen

+ melk (melkbestanddelen, lactose)

- ei

- soja

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## Claims / Disclaimers [Continued]

- glutenbevattende granen
- vis
- schaaldieren
- schelpdieren
- weekdieren
- noten
- pinda's
- sulfiet
- selderij
- sesamzaad
- mosterd
- erwten
- lupine

+ = aanwezig

- = afwezig

## Dieetinformatie

- glutenvrij dieet (Bevat mogelijk: gluten)
- lactosevrij dieet
- + varkensvleesvrij dieet
- veganistisch dieet
- vegetarisch dieet

+ = geschikt voor

- = niet geschikt voor

## Instructions

### Instructions for Use

#### BEREIDINGSWIJZE

Het product in kokend water oplossen.

Gedurende 2 minuten laten koken.

### Storage Instructions

Droog en bij kamertemperatuur bewaren.

### Safety Instructions

not applicable

### Disposal Instructions

not applicable

## Recipe Instructions

### Recipe Instruction

#### DOSERING

Basis voor saus

Product Water

30 g 1 L

Doos 33 L

Bevochting van bereiding

Product Water

15 g 1 L

Doos 66 L

## Voedingswaarde

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## Serving Size Information

Eigenschap	Attribuut	per Serving	Eenheid	Opmerking
Serving Size	Metric (g) - As prep	103	G	
Serving Size	Metric (ml) - As prep	100	ml	

## Serving Information

<input type="checkbox"/>	Variable serving size
<input type="checkbox"/>	Product is consumed as sold

## Nutrition Data

Eigenschap	Attribuut	per 100g as prep	per 100ml as sold	per 100ml as prep	Eenheid	Data Source	Note
Energie	kJ	41	0	43	kJ	Calculation	✓
Energie	kcal	10	0	10	kcal	Calculation	✓
Eiwitten		0,22	0	0,22	g	Calculation	✓
Koolhydraten		1,58	0	1,63	g	Calculation	✓
Koolhydraten	including fibre	1,59		1,64	g	Calculation	
Koolhydraten waarvan	Suikers	0,2	0	0,21	g	Calculation	✓
Vet		0,29	0	0,3	g	Calculation	✓
Vet waarvan	Verzadigd	0,16	0	0,16	g	Calculation	✓
Vet waarvan	Trans	0,003	0	0,003	g	Calculation	✓
Cholesterol		0,5	0	0,52	mg	Calculation	
Voedingsvezel	-	0,005	0	0,006	g	Calculation	✓
Natrium	mg	259	0	266	mg	Calculation	✓
Salt	as NaCl	0,65		0,68	g	Calculation	✓

### Energie [kJ] (note)

.

### Energie [kcal] (note)

.

### Eiwitten (note)

.

### Koolhydraten (note)

.

### Koolhydraten waarvan [Suikers] (note)

.

### Vet (note)

.

### Vet waarvan [Verzadigd] (note)

.

### Vet waarvan [Trans] (note)

.

### Voedingsvezel [-] (note)

.

### Natrium [mg] (note)

.

### Salt [as NaCl] (note)

Na x 2,5

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## Vitality Passport Input

Eigenschap	Attribuut	Typical/100g as prep	Eenheid	Opmerking
Added Sugars		0.07	g	

## Nutrition Information

Voedingswaarden per 100 ml fond als basis voor saus

## On Pack Nutrition Information [As Sold]

### On-Pack Nutrition Information as Sold

Eigenschap	Waarde
CON	RDL-012728[3]: DBS Fond White 03b FS DAR da2
CUC	8656655[4]: Fond Blanc Veau 03b DWIN (CUC)
REF	66346704IS[2]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	

Typical values	Attribuut	Eenheid	per 100g as sold	per 100ml as sold	per Serving
Energie	kJ	kJ	1400		
Energie	kcal	kcal	340		
Eiwitten		g	7		
Koolhydraten		g	54		
Koolhydraten waarvan	Suikers	g	7		
Vet		g	10		
Vet waarvan	Verzadigd	g	5		
Voedingsvezel	-	g	<0,5		
Natrium		g	8,9		
Salt	as NaCl	g	22		

## On Pack Nutrition Information [As Prepared]

### On-Pack Nutrition Information as Prepared

Eigenschap	Waarde
CON	RDL-012728[3]: DBS Fond White 03b FS DAR da2
CUC	8656655[4]: Fond Blanc Veau 03b DWIN (CUC)
REF	66346704IS[2]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	100 ml

### On Pack Nutr Data 1

Typical values	Attribuut	Eenheid	per 100g as prep	per 100ml as prep	per Serving
Energie	kJ	kJ	40	45	45
Energie	kcal	kcal	10	10	10
Eiwitten		g	<0,5	<0,5	<0,5
Koolhydraten		g	1,5	1,5	1,5
Koolhydraten waarvan	Suikers	g	<0,5	<0,5	<0,5
Vet		g	<0,5	<0,5	<0,5
Vet waarvan	Verzadigd	g	0,2	0,2	0,2
Voedingsvezel	-	g	<0,5	<0,5	<0,5
Salt	as NaCl	g	0,65	0,68	0,68

### On Pack Nutr Data 2

Nutrients	Attribuut	Guideline Daily Amount	%	GDA synonym
Energie	kJ	8400	<1	DVR
Energie	kcal	2000	<1	DVR
Eiwitten		50	<1	DVR
Koolhydraten		260	<1	DVR
Koolhydraten waarvan	Suikers	90	<1	DVR
Vet		70	<1	DVR

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## On Pack Nutr Data 2 [Continued]

Nutrients	Attribuut	Guideline Daily Amount	%	GDA synonym
Vet waarvan	Verzadigd	20	1	DVR
Voedingsvezel	-		N/A	DVR
Natrium			N/A	DVR
Salt	as NaCl	6	11	DVR

## Associated Specifications

Attached Specification(s)		Description
Specification	Rev.	
RDL-012728	2	DBS Fond White 03b FS DWIN da2

## Contact Details

### Company Contact Information

www.ufs.com

Unilever Food Solutions  
Postbus 1250  
3000 BG Rotterdam Tel. 010-4394308

Unilever Food Solutions  
Unilever Belgium  
Humaniteitslaan 292 Bld de l'Humanité  
B-1190 Brussels Tel. 0800/16121

## Lokale informatie

MRDR: 8939802

EAN: 8718114890050

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## Reason For Issue

Switch Carte Blanche to Professional

## Key Words

Key Word	Value
Customers / MSU	Unilever Belgium

## Manufacturers

## Classification

## Information générale

### Description

Knorr Professional Fonds Blanc de Veau 1 kg e

### Product Name

Country	Brand Name	Product Name
	Knorr	Knorr Professional Fonds Blanc de Veau

### Legal Description

Country	Descriptive Name	Note
	Fonds blanc de veau déshydraté	

### Symbols/Logos

green dot logo

### Additional Regional Information

Propriété	Register	Register Type	Description
Registry No.	FIC		
Registry No.	DEV Formula		EUR16402v101

## Ingredient Declaration

### Ingredients Declaration

Ingrédients : Maltodextrine, sel, arômes (dont LAIT), graisse de palme, viande de veau (6,2%), sucre, amidon de pomme de terre, extrait de levure, jus de carotte concentré, caramel, oignon (0,1%), extrait de viande de boeuf, poivre, antioxydants (E320, E310). Peut contenir: gluten, oeuf, céleri.

## Claims and Declarations

### Declarations

Propriété	Valeur	UOM	Commentaire
Poids	1	kg	e

### Shelf Life

Propriété	Conditions	Valeur	UOM	Commentaire
Durée de vie totale	Ambient	12	Mois	A consommer de préférence avant fin:

### Food Allergen / Food Intolerance

Propriété	Oui	No	Concentration	UOM	Comp of RM	Contam.	Commentaire
Froment de blé	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Crustacé	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Mollusques	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Oeuf	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Fish / Fish products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Cacahuète	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	

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## Food Allergen / Food Intolerance [Continued]

Propriété	Oui	No	Concentration	UOM	Comp of RM	Contam.	Commentaire
Graines de soja	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Milk / Dairy products	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Tout type de noix	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Graine de sésame	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Sulfite ( => 10 mg/kg)	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Céleri	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Pois	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Mustard/Mustard products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Lupin and products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	

## Régime alimentaire

Propriété	Oui	No	Commentaire
Végétalien	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Végétarien	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Lacto Vegetarian	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

## Absence garantie

Propriété	Oui	No	Commentaire
Irradiation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Viande	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Meat acc. to 2001/101/EC
Alcool	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

## Declarations

## On Pack Claims

Propriété	Description	Note
Claim 1	.	
Claim 2	.	
Claim 3	.	
Claim 4	.	
Claim 5	.	
Claim 6	.	
Claim 7	.	
Claim 8	.	
Claim 9	.	
Claim 10	déshydraté	
Claim 11	jusqu'à 66 LITRES	
Claim 12	.	
Claim 13	.	
Claim 14	.	
Claim 15	.	

## Additional Claims

Propriété	Description	Note
Claim 1	Sans exhausteur de goût	
Claim 2	Sans colorant artificiel	
Claim 3	Sans conservateur	
Claim 4	no ingredients containing gluten (<100 ppm as prepared)	

## Réclamations

Allergènes

+ lait (produits à base de lait, lactose)

- oeuf



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## Réclamations [Continued]

- soja
- céréales contenant du gluten
- poisson
- crustacés
- coquillages
- mollusques
- noix
- arachide
- sulfite
- céleri
- graines de sésame
- moutarde
- pois
- lupin

+ = contient

- = sans

## Information Diététique

- régime sans gluten (Peut contenir gluten)
- régime sans lactose
- + régime sans viande de porc
- régime végétalien
- régime végétarien

+ = convient au

- = ne convient pas au

## Instructions

### Instructions for Use

#### PRÉPARATION

Dissoudre le produit dans l'eau bouillante.

Cuire à feu doux pendant 2 minutes.

### Storage Instructions

A conserver au sec et à température ambiante.

### Safety Instructions

not applicable

### Disposal Instructions

not applicable

## Recipe Instructions

### Recipe Instruction

#### DOSAGE

Base de sauce

Produit Eau

30 g 1 L

Boite 33 L

Base de cuisson

Produit Eau

15 g 1 L

Boite 66 L

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## Information nutritionnelle

### Serving Size Information

Propriété	Attribut	per Serving	UOM	Commentaire
Serving Size	Metric (g) - As prep	103	G	
Serving Size	Metric (ml) - As prep	100	ml	

### Serving Information

<input type="checkbox"/>	Variable serving size
<input type="checkbox"/>	Product is consumed as sold

### Nutrition Data

Propriété	Attribut	per 100g as prep	per 100ml as sold	per 100ml as prep	UOM	Data Source	Note
Energie	kJ	41	0	43	kJ	Calculation	✓
Energie	kcal	10	0	10	kcal	Calculation	✓
Protéines		0,22	0	0,22	g	Calculation	✓
Glucides		1,58	0	1,63	g	Calculation	✓
Glucides	including fibre	1,59		1,64	g	Calculation	
Glucides dont	Sucres	0,2	0	0,21	g	Calculation	✓
Lipides		0,29	0	0,3	g	Calculation	✓
Lipides dont	Acides Gras Saturés	0,16	0	0,16	g	Calculation	✓
Lipides dont	Trans	0,003	0	0,003	g	Calculation	✓
Cholestérol		0,5	0	0,52	mg	Calculation	
Fibres	Alimentaires	0,005	0	0,006	g	Calculation	✓
Sodium	mg	259	0	266	mg	Calculation	✓
Sel	exprimé en NaCl	0,65		0,68	g	Calculation	✓

### Energie [kJ] (note)

.

### Energie [kcal] (note)

.

### Protéines (note)

.

### Glucides (note)

.

### Glucides dont [Sucres] (note)

.

### Lipides (note)

.

### Lipides dont [Acides Gras Saturés] (note)

.

### Lipides dont [Trans] (note)

.

### Fibres [Alimentaires] (note)

.

### Sodium [mg] (note)

.

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## Sel [exprimé en NaCl] (note)

Na x 2,5

## Vitality Passport Input

Propriété	Attribut	Typical/100g as prep	UOM	Commentaire
Added Sugars		0.07	g	

## Information nutritionnelle

Valeurs nutritionnelles pour 100 ml de fonds en base de sauce.

## On Pack Nutrition Information [As Sold]

### On-Pack Nutrition Information as Sold

Propriété	Valeur
CON	RDL-012728[3]: DBS Fond White 03b FS DAR da2
CUC	8656655[4]: Fond Blanc Veau 03b DWIN (CUC)
REF	66346704IS[2]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	

Typical values	Attribut	UOM	per 100g as sold	per 100ml as sold	per Serving
Energie	kJ	kJ	1400		
Energie	kcal	kcal	340		
Protéines		g	7		
Glucides		g	54		
Glucides dont	Sucres	g	7		
Lipides		g	10		
Lipides dont	Acides Gras Saturés	g	5		
Fibres	Alimentaires	g	<0,5		
Sodium		g	8,9		
Sel	exprimé en NaCl	g	22		

## On Pack Nutrition Information [As Prepared]

### On-Pack Nutrition Information as Prepared

Propriété	Valeur
CON	RDL-012728[3]: DBS Fond White 03b FS DAR da2
CUC	8656655[4]: Fond Blanc Veau 03b DWIN (CUC)
REF	66346704IS[2]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	100 ml

### On Pack Nutr Data 1

Typical values	Attribut	UOM	per 100g as prep	per 100ml as prep	per Serving
Energie	kJ	kJ	40	45	45
Energie	kcal	kcal	10	10	10
Protéines		g	<0,5	<0,5	<0,5
Glucides		g	1,5	1,5	1,5
Glucides dont	Sucres	g	<0,5	<0,5	<0,5
Lipides		g	<0,5	<0,5	<0,5
Lipides dont	Acides Gras Saturés	g	0,2	0,2	0,2
Fibres	Alimentaires	g	<0,5	<0,5	<0,5
Sel	exprimé en NaCl	g	0,65	0,68	0,68

### On Pack Nutr Data 2

Nutrients	Attribut	Guideline Daily Amount	%	GDA synonym
Energie	kJ	8400	<1	GDA
Energie	kcal	2000	<1	GDA
Protéines		50	<1	GDA

# General Report

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Spec. / Rev. 66315357IS / 2

Company Internal

Description Knorr Professional Blanke Kalfsfond 1 kg e FIC

Created By Catherine Jetteur

Created On 30-Apr-2013 10:54:48

Status CURRENT

Frame Id / Rev. G-FOODS-CON-GLOBAL / 17

Last Modified By Catherine Jetteur

Planned Eff. 09-Jul-2013

Specification Type CON

Last Modified On 05-Jul-2013 11:05:33

Language

Current On 09-Jul-2013 00:03:10

## On Pack Nutr Data 2 [Continued]

Nutrients	Attribut	Guideline Daily Amount	%	GDA synonym
Glucides		260	<1	GDA
Glucides dont	Sucres	90	<1	GDA
Lipides		70	<1	GDA
Lipides dont	Acides Gras Saturés	20	1	GDA
Fibres	Alimentaires		N/A	GDA
Sodium			N/A	GDA
Sel	exprimé en NaCl	6	11	GDA

## Spécifications Associées

Attached Specification(s)		Description
Specification	Rev.	
RDL-012728	2	DBS Fond White 03b FS DWIN da2

## Contact Details

### Company Contact Information

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## Information locale

MRDR: 8939802

EAN: 8718114890050