



UL-WEB-UFS Report

CU Product Information Record : 720000071688/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Sep 25, 2020

Basic Data

General Information

Valid From	Sep 25, 2020
Valid To	Dec 31, 9999
Created On	Jun 3, 2020
Created By	RUPP_T
Changed On	Jul 29, 2020
Changed By	JETTEUR_C
Brand Name	KNORR
HOS	710033001528
Change Number	300003852382

CU Product Information Record Description

Language	Description
Dutch	Knorr Professional Bretonse Vissoep 1,1 kg UFS
Dutch_BE	Knorr Professional Bretonse Vissoep 1,1 kg UFS
English	CU Knorr Sup. creamy fish 1.1 kg
French	Knorr Professional Soupe de Poisson à la Bretonne 1,1 kg 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 : 200000131436/000/000

Rating : PUBLIC

Validity Area : EU

Valid From : Jun 3, 2020

Valid To : Dec 31, 9999

Status : Released

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/Dutch

Legal Denominator : Bretonse Vissoep poeder

Ingredient List:

Ingrediënten: Gemodificeerd maïszetmeel, maltodextrine, roux (12%) (TARWEBLOEM, palmvet), gistextract, zout, MELKWEI, tomatenpuree¹ (4,5%), GARNAAL (4%), extra olijfolie van de eerste persing, palmvet, suiker, LACTOSE, ui¹ (2,7%), specerijen (knoflook¹, peper, cayennepeper, kurkuma), aroma's (bevat TARWE, GERST), KABELJAUW (1,3%), citroensap, kruiden (laurier, peterselie¹), erwtenzetmeel. Kan selderij, ei, weekdieren, mosterd en soja bevatten.

¹Duurzaam geteelde ingrediënten.

Additional Declarations

Target Location/Language : FOODS:BE/Dutch

Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	1, 1	kg	kilogrammes
Porties/Dosissen/toepassingen	44	no.	Numéro
Volume per portie/portie	250	ml	Millilitres

All Statements:

Purpose	Description
INGREDIENT LIST	Vrij van smaakversterkers
INGREDIENT LIST	Vrij van kunstmatige kleurstoffen
INGREDIENT LIST	Gebonden met roux
NUTRITION	Voedingswaarden Per 100 g droog product Per 100 ml soep
OTHER	1,1 kg e
OTHER	Serveersuggestie
SHELF LIFE	Ten minste houdbaar tot einde:
STORAGE	Droog en bij kamertemperatuur bewaren.
SYMBOLS/LOGOS	Please recycle
SYMBOLS/LOGOS	Green dot



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Purpose	Description
SYMBOLS/LOGOS	11 liter
USE INSTRUCTIONS	Au bain-marie stabiel
USE INSTRUCTIONS	Kokend aanmaken
USE INSTRUCTIONS	Bereidingswijze - 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 3 min. doorkoken en de soep is klaar.
USE INSTRUCTIONS	DOSERING poeder water soep 100 g + 1 L = 4 x 250 ml 500 g + 5 L = 20 x 250 ml 1,1 kg + 11 L = 44 x 250 ml

Nutrient Declarations

Target Location/Language: FOODS:BE/Dutch

On Pack Nutrition Information [As Sold]

Voedingsstoffen	Per 100 g (EU) [1]
Energie	1.622 kJ
Energie Kcal	388 kcal
Vetten	11 g
waarvan verzadigde	5,6 g
Koolhydraten	57 g
waarvan suikers	14 g
Vezels	1,7 g
Eiwitten	13 g
Zout	7,3 g

On Pack Nutrition Information [As Prepared]

Voedingsstoffen	Per 100 g (EU) [2]	Per 110 g [100 ml] (EU) [3]	Per 275 g [250 ml] (EU) [4]	Referentie- inname 275 g [250 ml] (EU) [5]
Energie	147 kJ	162 kJ	405 kJ	5 %
Energie Kcal	35 kcal	39 kcal	97 kcal	5 %
Vetten	1,0 g	1,1 g	2,9 g	4 %
waarvan verzadigde	0,5 g	0,6 g	1,4 g	7 %
Koolhydraten	5,2 g	5,7 g	14 g	5 %
waarvan suikers	1,3 g	1,4 g	3,5 g	4 %
Vezels	< 0,5 g	< 0,5 g	< 0,5 g	
Eiwitten	1,2 g	1,3 g	3,2 g	6 %
Zout	0,67 g	0,74 g	1,9 g	32 %



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Per-100 g (As Sold)

Statements :

[1] Product zoals verkocht

Per-100 g (As Prepared)

Statements :

[2] Bereid product zoals in de bereidingsinstructie

Per-110 g (As Prepared)

Statements :

[3] Bereid product zoals in de bereidingsinstructie

Per-275 g (As Prepared)

Statements :

[4] Portie

Referentie-inname-275 g (As Prepared)

Statements :

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

End of CUC Product Information Record

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