

General Report

Part [Rev]: 66355079IS_30 [2]**Description** KNORR Jus Veau Lié 1L, BENEFRA/FIC**Status** CURRENT**Planned Eff.:** 25/09/2014**Frame [Rev]:** G-FOODS-CON-GLOBAL [21]**Specification Type:** CON**Language:** Nederlands**Created by:** Perrine Delince**Created on:** 25/09/2014 08:55:58**Last Modified By:** Perrine Delince**Last Modified On:** 25/09/2014 09:01:47**Current On:** 25/09/2014 10:26:22

General Information

Description

Knorr Gebonden Kalfsjus, brik 1L

Exemption Flags

<input type="checkbox"/>	Exempt from Artwork
<input type="checkbox"/>	Exempt from NEP Reporting

Country	Brand Name	Product Name
France	Knorr	Gebonden Kalfsjus

Legal Description

Country	Descriptive Name	Note
France	Bereiding van jus voor kalfsvlees	

Symbols/Logos

Green dot

Ingredient Declaration

Ingrediënten declaratie

Ingrediënten: Water, witte wijn, gemodificeerd maïszetmeel, geconcentreerde kalfsfond (1,8%) (kalfsextract, zout), aroma's (bevat MELK, GLUTEN), vleesfond (0,8%) (kip, kalkoen, rund, water, zout), gistextract, zout, geconcentreerde groentesap (0,3%) (tomaat, wortel, ui, champignon, prei, SELDERIJ), maltodextrine, groenten (0,2%) (ui, prei, SELDERIJ, wortel), glucosestroop, MELKSUIKER, plantaardige oliën (mais, palm), suiker, specerijen en kruiden (knoflook, witte peper, laurier, tijm).

Kan sporen bevatten van ei.

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Claims and Declarations

Declarations

Property	Value	UOM	Comment
Volume per serving/portion	1	l	e
Density	1.03	g/cm ³	

Risk of Cross Contamination during Processing

Information captured in the following property groups relates to the total allergen status of a product i.e. allergens inherent in the underlying ingredient composition of the product in addition to those due to cross contamination during processing of the product and which impact on final product labelling

Food Allergen / Food Intolerance

Property	Yes	No	Concentration	UOM	Comp of RM	Contam.	Comment
Cereals cont. Gluten + prods.	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	.
Crustaceans and products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Molluscs and products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Egg/Egg products	<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"/>	
Peanuts/Peanut products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Soybeans/Soybean prods.	<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 checked="" type="checkbox"/>	.
Nuts/Nuts products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Sesame Seeds and prods.	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Sulphite (=> 10mg/kg)	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Celery	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input checked="" type="checkbox"/>	<input checked="" 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"/>	

Dietary - Guaranteed

Property	Yes	No	Comment
Vegan	<input type="checkbox"/>	<input checked="" type="checkbox"/>	.
Ovo Lacto Vegetarian	<input type="checkbox"/>	<input checked="" type="checkbox"/>	.

Foods Free from

Property	Yes	No	Comment
Irradiation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Alcohol	<input type="checkbox"/>	<input checked="" type="checkbox"/>	.

Declarations

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On Pack Claims

Property	Description	Note
Claim 1	.	
Claim 10	1L	
Claim 11	Vloeibaar	

Claims / Disclaimers

Geniet van uw sauscreaties met de authentieke, natuurlijke smaak van deze gebonden Kalfsjus. Knorr Professional Kalfsjus wordt bereid met zeer kwalitatief kalfsvlees. Het vlees en de beenderen worden gedurende 3 uur gereduceerd om een optimale vleessmaak te creëren. Kalfsjus is vakkundig en met de grootste zorg bereid en heeft de smaakintensiteit en de licht gebonden consistentie, net alsof u deze zelf zou hebben bereid.

Allergenen

- + melk (melkbestanddelen, lactose)
- ei
- soja
- + glutenbevattende granen
- vis
- schaaldieren
- schelpdieren
- weekdieren
- noten
- pinda's
- sulfiet
- + selderij
- sesamzaad
- mosterd
- lupine

- + = aanwezig/contient
- = afwezig/sans

Dieetinformatie

- glutenvrij dieet
- lactosevrij dieet
- + varkensvleesvrij dieet
- veganistisch dieet
- vegetarisch dieet

- + = geschikt voor
- = niet geschikt voor

Instructions

Instructions for Use

Voor culinair gebruik:

KNORR Professional Gebonden Kalfsfond is een culinaire basis zoals u deze zelf zou klaarmaken en biedt daarom volop ruimte voor uw eigen creativiteit. Geschikt voor al uw recepten, even gemakkelijk te gebruiken in pan, oven, salamander, magnetron als bain-marie. Daarnaast uitstekend te gebruiken in een koud bereidingsproces.

Schudden voor gebruik.

Storage Instructions

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Bewaren: voor opening koel en droog bewaren (11-20 °C). De resterende saus na opening in een afgesloten recipiënt in de koelkast bewaren, binnen 48 uur gebruiken. De ongebruikte saus kan ingevroren worden.

Safety Instructions

Disposal Instructions

Nutrition

Serving Size Information

Property	Attribute	per Serving	UOM	Comment
Serving Size	Metric (g) - As sold	103	G	
Serving Size	Metric (ml) - As sold	100	ml	
Serving Size	Metric (g) - As prep	103	G	
Serving Size	Metric (ml) - As prep	100	ml	

Serving Information

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

Nutrition Data

Property	Attribute	per 100g as prep	per 100ml as sold	per 100ml as prep	UOM	Data Source	Note
Energy	kJ	117	119	119	kJ	Calculation	<input checked="" type="checkbox"/>
Energy	kcal	27,7	28,3	28,3	kcal	Calculation	<input checked="" type="checkbox"/>
Protein		1,92	1,96	1,96	g	Calculation	
Carbohydrate		3,69	3,76	3,76	g	Calculation	
Carbohydrate of which	Sugars	0,76	0,78	0,78	g	Calculation	
Fat		0,25	0,26	0,26	g	Calculation	
Fat of which	SAFA	0,07	0,07	0,07	g	Calculation	
Fat of which	Trans	0,015	0,015	0,015	g	Calculation	
Cholesterol		1,1	1,12	1,12	mg	Calculation	
Fibre	Dietary	0,06	0,06	0,06	g	Calculation	
Sodium	mg	386	394	394	mg	Calculation	
Salt	as NaCl	0,965	0,98	0,98	g	Calculation	<input checked="" type="checkbox"/>

Energy [kJ] (note)

Fibre included

Energy [kcal] (note)

Fibre included

Salt [as NaCl] (note)

conv.factor-2,5x sodium

Vitality Passport Input

Property	Attribute	Typical/100g as prep	UOM	Comment
Added Sugars		0.6	g	

Nutrition Information

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Text on pack:

Gemiddelde voedingswaarde

per 100 ml

Per portie**

% GDA* per portie**

- Energie:

- Vet:

- waarvan verzadigd:

- Koolhydraten:

- waarvan suikers:

- Voedingsvezel:

- Eiwitten:

- Zout:

*GDA = Referentie-inname van een gemiddelde volwassene (8400 kJ/2000 kcal)

** 1 portie = 25 ml (verpakking bevat 40 porties)

On Pack Nutrition Information [As Sold]

On-Pack Nutrition Information as Sold

Property	Value
CON	RDL-001450[3]: WSc-Asep Veal 01
CUC	8456910[6]: CUC WSc-Asep Veal 01
REF	66346704IS[2]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	25 ml

Typical values	Attribute	UOM	per 100g as sold	per 100ml as sold	per Serving
Energy	kJ	kJ	120	120	30
Energy	kcal	kcal	30	30	5
Protein		g	2	2	<0,5
Carbohydrate		g	3,5	4	0,9
Carbohydrate of which	Sugars	g	0,8	0,8	<0,5
Fat		g	<0,5	<0,5	<0,1
Fat of which	SAFA	g	<0,1	<0,1	<0,1
Fibre	Dietary	g	<0,1	<0,1	<0,1
Sodium		g	0,39	0,39	0,1
Salt	as NaCl	g	0,97	0,98	0,25

Nutrients	Attribute	Guideline Daily Amount	%	GDA synonym
Energy	kJ	8400	<1	GDA
Energy	kcal	2000	<1	GDA
Protein		50	1	GDA
Carbohydrate		260	<1	GDA
Carbohydrate of which	Sugars	90	<1	GDA
Fat		70	<1	GDA
Fat of which	SAFA	20	<1	GDA
Salt	as NaCl	6	4	GDA

On Pack Nutrition Information [As Prepared]

On-Pack Nutrition Information as Prepared

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Property	Value
CON	RDL-001450[3]: WSc-Asep Veal 01
CUC	8456910[6]: CUC WSc-Asep Veal 01
REF	66346704IS[2]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	25 ml

On Pack Nutr Data 1

Typical values	Attribute	UOM	per 100g as prep	per 100ml as prep	per Serving
Energy	kJ	kJ	120	120	30
Energy	kcal	kcal	30	30	5
Protein		g	2	2	<0,5
Carbohydrate		g	3,5	4	<0,9
Carbohydrate of which	Sugars	g	0,8	0,8	<0,5
Fat		g	<0,5	<0,5	<0,1
Fat of which	SAFA	g	<0,1	<0,1	0,1
Fibre	Dietary	g	<0,1	<0,1	<0,1
Sodium		g	0,39	0,39	0,1
Salt	as NaCl	g	0,97	0,98	0,25

On Pack Nutr Data 2

Nutrients	Attribute	Guideline Daily Amount	%	GDA synonym
Energy	kJ	8400	<1	GDA
Energy	kcal	2000	<1	GDA
Protein		50	1	GDA
Carbohydrate		260	<1	GDA
Carbohydrate of which	Sugars	90	<1	GDA
Fat		70	<1	GDA
Fat of which	SAFA	20	<1	GDA
Salt	as NaCl	6	4	GDA

Associated Specifications

Attached Specifications

Specification	Rev.	Description
RDL-001450	3	FIC WSc-Asep Veal 01

Contact Details

Company Contact Information

Unilever Food Solutions
 Postbus 1250, 3000 BG Rotterdam
 Tel. 010-4394308
info@unileverfoodsolutions.nl
www.unileverfoodsolutions.nl

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

Local Information

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