

General Report

Part [Rev]: 66401512IS_30 [2]

Description Geconcentreerde bouillon - Bouillon concentré Vis 1L BNL

Status CURRENT

Planned Eff.: 03/01/2019

Frame [Rev]: G-FOODS-CON-GLOBAL [21]

Specification Type: CON

Language: Nederlands

Created by: Monique Visser

Created on: 19/10/2018 20:09:42

Last Modified By: Monique Visser

Last Modified On: 03/01/2019 10:22:33

Current On: 03/01/2019 10:29:35

General Information

Description

Knorr Professional
Geconcentreerde bouillon 1L e
Om op smaak te brengen
Vis

Exemption Flags

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

Country	Brand Name	Product Name
	Knorr	Geconcentreerde bouillon Vis

Legal Description

Country	Descriptive Name	Note
	Geconcentreerde bouillon vis	

Symbols/Logos

green dot logo

Ingredient Declaration

Ingrediënten declaratie

Ingrediënten: Geconcentreerde visbouillon (65%) (water, VISPOEDER), zout, gistextract, suiker, maltodextrine, uipoeder, citroensappoeder, gemodificeerd maïszetmeel, aroma's (bevat witte wijnaroma (bevat alcohol)), verdikkingsmiddel (xanthaangom), kruiden (laurierblad, tijm), specerijen (peper, venkelzaad). Kan weekdieren en schaaldieren bevatten.

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Claims and Declarations

Declarations

Property	Value	UOM	Comment
Portions/Doses/Uses	413	No.	max portions based on target g/L
Volume	1	l	e
Weight	1230	g	

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 type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Crustaceans and products	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	.
Molluscs and products	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	.
Egg/Egg products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Fish / Fish products	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input 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"/>	
Sulphite (<10mg/kg)	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input checked="" type="checkbox"/>	<input type="checkbox"/>	.
Celery	<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"/>	

Dietary - Guaranteed

Property	Yes	No	Comment
Hal-al	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Kosher	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
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"/>	.
Gluten Free	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

Foods Free from

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

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Property	Yes	No	Comment
Meat	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meat acc. to 2001/101/EC
Alcohol	<input type="checkbox"/>	<input checked="" type="checkbox"/>	acc. to UL Guidelines 9/2012

Genetic Modification

Property	Yes	Comment
GM labelling not required	<input checked="" type="checkbox"/>	

Declarations

On Pack Claims

Property	Description	Note
Claim 1	Om op smaak te brengen	
Claim 2	Glutenvrij	
Claim 3	Zonder smaakversterkers	
Claim 4	.	

Additional Claims

Property	Description	Note
Claim 1	Zonder kunstmatige kleurstoffen	
Claim 2	.	

Claims / Disclaimers

Knorr geconcentreerde bouillon, om al je gerechten op smaak te brengen! Dankzij de vloeibare textuur kun je deze bouillon gemakkelijk in zowel warme als koude bereidingen verwerken.

Instructions

Instructions for Use

Om gerechten op smaak te brengen: toevoegen naar eigen smaak. Aanbevolen gebruik is 20g per liter.

Voor het bereiden van een bouillon (basis voor soep, ...): gebruik 30g per liter kokend water.

Schudden voor gebruik.

Storage Instructions

Droog en bij kamertemperatuur bewaren.

Safety Instructions

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Disposal Instructions

.

Nutrition

Serving Size Information

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

Serving Information

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<input type="checkbox"/>	Variable serving size
<input 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	8,56		8,82	kJ	Calculation	
Energy	kcal	2,01		2,08	kcal	Calculation	
Protein		0,23		0,24	g	Calculation	
Carbohydrate		0,23		0,24	g	Calculation	
Carbohydrate	including fibre	0,25		0,26	g	Calculation	☑
Carbohydrate of which	Sugars	0,1		0,1	g	Calculation	
Fat		0,008		0,008	g	Calculation	
Fat of which	SAFA	0,002		0,003	g	Calculation	
Fat of which	Trans	0		0	g	Calculation	
Cholesterol		0,4		0,41	mg	Calculation	
Fibre	Dietary	0,02		0,02	g	Calculation	
Sodium	mg	232		239	mg	Calculation	
Salt	as NaCl	0,58		0,60	g	Calculation	☑

Carbohydrate [including fibre] (note)

Ca + Fi

Salt [as NaCl] (note)

Sodium x 2,5

Vitality Passport Input

Property	Attribute	Typical/100g as prep	UOM	Comment
Added Sugars		0.09	g	

Nutrition Information

Voedingswaarden per 100ml bereid product (30g/1L)

On Pack Nutrition Information [As Sold]

On-Pack Nutrition Information as Sold

Property	Value
CON	RDL-013953[6]: SELiq Fish 02 - MCON
CUC	66373714IS[1]: Liquid Meaty Seasoning Fish 02 CUC
REF	66346704IS[4]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	

Typical values	Attribute	UOM	per 100g as sold	per 100ml as sold	per Serving
Energy	kJ	kJ	294		
Energy	kcal	kcal	69		
Protein		g	7,9		
Carbohydrate		g	7,9		
Carbohydrate of which	Sugars	g	3,5		
Fat		g	<0,5		
Fat of which	SAFA	g	0,1		
Fibre	Dietary	g	0,6		
Salt	as NaCl	g	19,9		

On Pack Nutrition Information [As Prepared]

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On-Pack Nutrition Information as Prepared

Property	Value
CON	RDL-013953[6]: SELiq Fish 02 - MCON
CUC	66373714IS[1]: Liquid Meaty Seasoning Fish 02 CUC
REF	66346704IS[4]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	100 ml

On Pack Nutr Data 1

Typical values	Attribute	UOM	per 100g as prep	per 100ml as prep	per Serving
Energy	kJ	kJ	9	9	9
Energy	kcal	kcal	2	2	2
Protein		g	<0,5	<0,5	<0,5
Carbohydrate		g	<0,5	<0,5	<0,5
Carbohydrate of which	Sugars	g	<0,5	<0,5	<0,5
Fat		g	<0,5	<0,5	<0,5
Fat of which	SAFA	g	<0,1	<0,1	<0,1
Fibre	Dietary	g	<0,5	<0,5	<0,5
Salt	as NaCl	g	0, 58	0,60	0,60

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
Fibre	Dietary		N/A	GDA
Sodium			N/A	GDA
Salt	as NaCl	6	10	GDA

Associated Specifications

Attached Specifications

Specification	Rev.	Description
RDL-013953	6	SELIQ Fish 02 - MCON

Contact Details

Company Contact Information

www.ufs.com

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Local Information

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MRDR: 29793901

EAN CU: 8712100662508