

General Report

Spec. / Rev. 66316532IS / 4

Company Internal

Description Knorr Professional Heldere Gevogeltefond 900g FIC

Created By Catherine Jetteur

Created On 21-May-2014 14:05:34

Status CURRENT

Frame Id / Rev. G-FOODS-CON-GLOBAL / 18

Last Modified By Catherine Jetteur

Planned Eff. 18-Jul-2014

Specification Type CON

Last Modified On 18-Jul-2014 08:53:22

Language

Current On 18-Jul-2014 08:55:01

Reason For Issue

Change in Ingredient Declaration

Key Words

Key Word	Value
Customers / MSU	Unilever Belgium
Customers / MSU	Unilever Netherlands

Manufacturers

Classification

Algemene informatie

Description

Knorr Professional Heldere Gevogeltefond 900g e

Exemption Flags

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

Product Name

Country	Brand Name	Product Name
	Knorr	Heldere Gevogeltefond

Legal Description

Country	Descriptive Name	Note
	Heldere gevogeltefond poeder	

Symbols/Logos

Green dot logo

Additional Regional Information

Eigenschap	Register	Register Type	Omschrijving
Registry No.	FIC		
Registry No.	DEV Formula		EUR19960v101_palm oil pa

Ingredient Declaration

Ingrediënten declaratie

Ingrediënten: Aroma's (bevat SELDERIJ), aardappelzetmeel, maltodextrine, zout, gistextract, kippenvlees (2%), ui (1,5%), kippenvet (0,8%), dextrose, geconcentreerd groentesap (SELDERIJ, wortel, prei, ui), antioxidant (rozemarijnextract). Bevat mogelijk: gluten, melk, ei, mosterd.

Claims and Declarations

Declarations

Eigenschap	Waarde	Eenheid	Opmerking
Portions/Doses/Uses	360	No.	als basis voor saus
Volume		l	Voor 36 liter als basis voor saus / Voor 60 liter als bevochting van bereiding
Volume per serving/portion	100	ml	als basis voor saus
Weight	900	g	e

Shelf Life

Eigenschap	Conditions	Waarde	Eenheid	Opmerking
Totale houdbaarheid	Ambient	18	maand(en)	Ten minste houdbaar tot einde:

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Food Allergen / Food Intolerance

Eigenschap	Yes	No	Concentration	enheid	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"/>	
Melk	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	
Mosterd	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Lupine	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	

Dietary - Guaranteed

Eigenschap	Yes	No	Opmerking
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 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"/>	
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 60 LITER	
Claim 12		
Claim 13		
Claim 14		
Claim 15		

Additional Claims

Eigenschap	Omschrijving	Note
Claim 1	Vrij van conserveermiddelen	
Claim 2	Vrij van kunstmatige kleurstoffen	

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Additional Claims [Continued]

Eigenschap	Omschrijving	Note
Claim 3	Vrij van smaakversterkers	

Claims / Disclaimers

Allergenen

- melk (melkbestanddelen, lactose)
- ei
- soja
- 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 (bevat mogelijk: melk)
- 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

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Disposal Instructions

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Recipe Instructions

Recipe Instruction

DOSERING

Basis voor saus

Bevochting van bereiding

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Recipe Instruction [Continued]

Product	Water	Product	Water
25 g	1 L	15 g	1 L
Doos	36 L	Doos	60 L

Voedingswaarde

Serving Size Information

Eigenschap	Attribuut	per Serving	Eenheid	Opmerking
Serving Size	Metric (g) - As prep	102	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	30		31	kJ	Calculation	
Energie	kcal	7		7	kcal	Calculation	
Eiwitten		0,30		0,30	g	Calculation	
Koolhydraten		1,27		1,31	g	Calculation	
Koolhydraten	including fibre	1,29		1,32	g	Calculation	
Koolhydraten waarvan	Suikers	0,08		0,09	g	Calculation	
Vet		0,07		0,07	g	Calculation	
Vet waarvan	Verzadigd	0,02		0,02	g	Calculation	
Vet waarvan	Trans	0,0005		0,0005	g	Calculation	
Cholesterol		0,18		0,19	mg	Calculation	
Voedingsvezel	-	0,016		0,016	g	Calculation	
Natrium	mg	202		207	mg	Calculation	
Salt	as NaCl	0,5		0,53	g	Calculation	<input checked="" type="checkbox"/>

Salt [as NaCl] (note)

sodium x 2,5

Vitality Passport Input

Eigenschap	Attribuut	Typical/100g as prep	Eenheid	Opmerking
Added Sugars		0.02	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-015894[5]: DES_1740_FonVegPou_FS_DAR2.1
CUC	9026628[1]: Clear Chicken Fond 1740 DuDAR2 BB (SAL)
REF	66346704IS[4]: 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	1221		
Energie	kcal	kcal	291		
Eiwitten		g	12		
Koolhydraten		g	52		

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Typical values	Attribuut	Eenheid	per 100g as sold	per 100ml as sold	per Serving
Koolhydraten waarvan	Suikers	g	3,5		
Vet		g	2,7		
Vet waarvan	Verzadigd	g	1		
Voedingsvezel	-	g	0,6		
Natrium		g	8,3		
Salt	as NaCl	g	20,7		

On Pack Nutrition Information [As Prepared]

On-Pack Nutrition Information as Prepared

Eigenschap	Waarde
CON	RDL-015894[5]: DES_1740_FonVegPou_FS_DAR2.1
CUC	9026628[1]: Clear Chicken Fond 1740 DuDAR2 BB (SAL)
REF	66346704IS[4]: 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	30	31	31
Energie	kcal	kcal	7	7	7
Eiwitten		g	<0,5	<0,5	<0,5
Koolhydraten		g	1,3	1,3	1,3
Koolhydraten waarvan	Suikers	g	<0,5	<0,5	<0,5
Vet		g	<0,5	<0,5	<0,5
Vet waarvan	Verzadigd	g	<0,1	<0,1	<0,1
Voedingsvezel	-	g	<0,5	<0,5	<0,5
Natrium		g	0,2	.	0,21
Salt	as NaCl	g	0,50	0,53	0,53

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
Vet waarvan	Verzadigd	20	<1	DVR
Salt	as NaCl	6	9	DVR

Associated Specifications

Attached Specification(s)		
Specification	Rev.	Description
RDL-015894	5	DES_1740_FonVegPou_FS_DAR2.1

Contact Details

Company Contact Information

www.ufs.com

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

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Company Contact Information [Continued]

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

Lokale informatie

MRDR: 19910004
EAN: 8718114890180

Migrated From IS

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Reason For Issue

Change in Ingredient Declaration

Key Words

Key Word	Value
Customers / MSU	Unilever Belgium
Customers / MSU	Unilever Netherlands

Manufacturers

Classification

Information générale

Description

Knorr Professional Fonds Clair de Volaille 900g e

Exemption Flags

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

Product Name

Country	Brand Name	Product Name
	Knorr	Fonds Clair de Volaille

Legal Description

Country	Descriptive Name	Note
	Fonds clair de volaille déshydraté	

Symbols/Logos

Green dot logo

Additional Regional Information

Propriété	Register	Register Type	Description
Registry No.	FIC		
Registry No.	DEV Formula		EUR19960v101_palm oil pa

Ingredient Declaration

Ingredients Declaration

Ingrédients: Arômes (dont CÉLERI), amidon de pomme de terre, maltodextrine, sel, extrait de levure, viande de poule (2%), oignon (1,5%), graisse de poule (0,8%), dextrose, jus de légumes concentré (CÉLERI, carotte, poireau, oignon), antioxydant (extrait de romarin). Peut contenir: gluten, lait, oeuf, moutarde.

Claims and Declarations

Declarations

Propriété	Valeur	UOM	Commentaire
Portions/Doses/Uses	360	No.	en base de sauce
Volume		l	Pour 36 litres en base de sauce / pour 60 litres en base de cuisson
Volume per serving/portion	100	ml	en base de sauce
Poids	900	g	e

Shelf Life

Propriété	Conditions	Valeur	UOM	Commentaire
Durée de vie totale	Ambient	18	Mois	A consommer de préférence avant fin:

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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"/>	
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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	
Mustard/Mustard products	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" 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
Hal-al	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Kasher	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
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"/>	
Gluten Free	<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"/>	
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 60 LITRES	
Claim 12		
Claim 13		
Claim 14		
Claim 15		

Additional Claims

Propriété	Description	Note
Claim 1	Sans conservateur	
Claim 2	Sans colorant artificiel	

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Additional Claims [Continued]

Propriété	Description	Note
Claim 3	Sans exhausteur de goût	

Réclamations

Allergènes

- lait (produits à base de lait, lactose)
- oeuf
- 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 (Peut contenir: lait)
- 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

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Disposal Instructions

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Recipe Instructions

Recipe Instruction

DOSAGE

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Recipe Instruction [Continued]

Base de sauce	Base de cuisson
Produit Eau	Produit Eau
25 g 1 L	15 g 1 L
Boite 36 L	Boite 60 L

Information nutritionnelle

Serving Size Information

Propriété	Attribut	per Serving	UOM	Commentaire
Serving Size	Metric (g) - As prep	102	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	30		31	kJ	Calculation	
Energie	kcal	7		7	kcal	Calculation	
Protéines		0,30		0,30	g	Calculation	
Glucides		1,27		1,31	g	Calculation	
Glucides	including fibre	1,29		1,32	g	Calculation	
Glucides dont	Sucres	0,08		0,09	g	Calculation	
Lipides		0,07		0,07	g	Calculation	
Lipides dont	Acides Gras Saturés	0,02		0,02	g	Calculation	
Lipides dont	Trans	0,0005		0,0005	g	Calculation	
Cholestérol		0,18		0,19	mg	Calculation	
Fibres	Alimentaires	0,016		0,016	g	Calculation	
Sodium	mg	202		207	mg	Calculation	
Sel	exprimé en NaCl	0,5		0,53	g	Calculation	<input checked="" type="checkbox"/>

Sel [exprimé en NaCl] (note)

sodium x 2,5

Vitality Passport Input

Propriété	Attribut	Typical/100g as prep	UOM	Commentaire
Added Sugars		0.02	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-015894[5]: DES_1740_FonVegPou_FS_DAR2.1
CUC	9026628[1]: Clear Chicken Fond 1740 DuDAR2 BB (SAL)
REF	66346704IS[4]: 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	1221		
Energie	kcal	kcal	291		
Protéines		g	12		

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Typical values	Attribut	UOM	per 100g as sold	per 100ml as sold	per Serving
Glucides		g	52		
Glucides dont	Sucres	g	3,5		
Lipides		g	2,7		
Lipides dont	Acides Gras Saturés	g	1		
Fibres	Alimentaires	g	0,6		
Sodium		g	8,3		
Sel	exprimé en NaCl	g	20,7		

On Pack Nutrition Information [As Prepared]

On-Pack Nutrition Information as Prepared

Propriété	Valeur
CON	RDL-015894[5]: DES_1740_FonVegPou_FS_DAR2.1
CUC	9026628[1]: Clear Chicken Fond 1740 DuDAR2 BB (SAL)
REF	66346704IS[4]: 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	30	31	31
Energie	kcal	kcal	7	7	7
Protéines		g	<0,5	<0,5	<0,5
Glucides		g	1,3	1,3	1,3
Glucides dont	Sucres	g	<0,5	<0,5	<0,5
Lipides		g	<0,5	<0,5	<0,5
Lipides dont	Acides Gras Saturés	g	<0,1	<0,1	<0,1
Fibres	Alimentaires	g	<0,5	<0,5	<0,5
Sodium		g	0,2	.	0,21
Sel	exprimé en NaCl	g	0,50	0,53	0,53

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
Glucides		260	<1	GDA
Glucides dont	Sucres	90	<1	GDA
Lipides		70	<1	GDA
Lipides dont	Acides Gras Saturés	20	<1	GDA
Sel	exprimé en NaCl	6	9	GDA

Spécifications Associées

Attached Specification(s)		Description
Specification	Rev.	
RDL-015894	5	DES_1740_FonVegPou_FS_DAR2.1

Contact Details

Company Contact Information

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Unilever Food Solutions
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General Report

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Spec. / Rev. 66316532IS / 4

Company Internal

Description Knorr Professional Heldere Gevogeltefond 900g FIC

Created By Catherine Jetteur

Created On 21-May-2014 14:05:34

Status CURRENT

Frame Id / Rev. G-FOODS-CON-GLOBAL / 18

Last Modified By Catherine Jetteur

Planned Eff. 18-Jul-2014

Specification Type CON

Last Modified On 18-Jul-2014 08:53:22

Language

Current On 18-Jul-2014 08:55:01

Company Contact Information [Continued]

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Information locale

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