

General Report

Part [Rev]: 66368788IS_30 [2]**Description** Knorr Professional Fish Fumet 1L, BeFr FIC**Status** CURRENT**Planned Eff.:** 10/09/2014**Frame [Rev]:** G-FOODS-CON-GLOBAL [21]**Specification Type:** CON**Language:** Nederlands**Created by:** Monique Visser**Created on:** 08/09/2014 10:36:06**Last Modified By:** Monique Visser**Last Modified On:** 10/09/2014 16:04:58**Current On:** 10/09/2014 16:06:42

General Information

Description

Knorr Professional Visfumet 1L e

Exemption Flags

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

Country	Brand Name	Product Name
	Knorr	Professional Visfumet

Legal Description

Country	Descriptive Name	Note
	Visfumet	

Symbols/Logos

Recycling (green dot) logo

Ingredient Declaration

Ingrediënten declaratie

Ingrediënten: Water, witte wijn, visbouillon (1,8%) (water, VIS), zout, aroma's (bevat GARNALEN, VIS, SELDERIJ), varkensgelatine, groenten (prei, ui (0,7%), sjalot, SELDERIJ), smaakversterkers (E621, E627, E631), verdikkingsmiddel (xanthaangom), voedingszuur (citroenzuur), kruiden (laurierblad, tijm). Kan mosterd bevatten.

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Claims and Declarations

Declarations

Property	Value	UOM	Comment
Portions/Doses/Uses	10	No.	
Volume	1	l	e
Volume per serving/portion	100	ml	
Density	1.016	g/cm³	

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 checked="" 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 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"/>	
Celery	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input checked="" type="checkbox"/>	<input checked="" 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"/>	

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"/>	white wine

On Pack Claims

Property	Description	Note
Claim 1	Goed schudden voor gebruik	

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Property	Description	Note
Claim 10	1L	
Claim 11	Vloeibaar	

Claims / Disclaimers

Serveersuggestie

Allergeneninformatie

- melk
- ei
- soja
- glutenbevattende granen
- + vis
- + schaaldieren
- weekdieren
- noten
- pinda's
- sulfiet
- + selderij
- sesamzaad
- mosterd
- lupine

- + = aanwezig
- = afwezig

Dieetinformatie

- glutenvrij dieet (Kan gluten bevatten)
- lactosevrij dieet (Kan melk bevatten)
- veganistisch dieet
- vegetarisch dieet

- + = geschikt voor
- = niet geschikt voor

Instructions

Instructions for Use

GENIET VAN UW SAUSCREATIES MET DEZE VISFUMET.

De Knorr Professional VisFumet is bereid met hoogwaardige zorgvuldig geselecteerde ingrediënten. De VisFumet wordt met de grootste zorg en vakkennis bereid en geeft dan ook een intense smaak van vis, gecombineerd met delicate tonen van witte wijn en kruiden, net zoals u hem vers zou maken.

Storage Instructions

Bewaren: voor opening op kamertemperatuur en droog bewaren. 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

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Disposal Instructions

Nutrition

Serving Size Information

Property	Attribute	per Serving	UOM	Comment
Serving Size	Metric (g) - As sold	102	G	
Serving Size	Metric (ml) - As sold	100	ml	
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 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	49	50	50	kJ	Calculation	<input checked="" type="checkbox"/>
Energy	kcal	11.6	11.8	11.8	kcal	Calculation	<input checked="" type="checkbox"/>
Protein		2.03	2.06	2.06	g	Calculation	
Carbohydrate		0.18	0.18	0.18	g	Calculation	
Carbohydrate	including fibre	0.28	0.28	0.28	g	Calculation	
Carbohydrate of which	Sugars	0.03	0.03	0.03	g	Calculation	
Fat		0.15	0.15	0.15	g	Calculation	
Fat of which	SAFA	0.03	0.03	0.03	g	Calculation	
Fat of which	Trans	0.01	0.01	0.01	g	Calculation	
Cholesterol		0.10	0.10	0.10	mg	Calculation	
Fibre	Dietary	0.10	0.10	0.10	g	Calculation	
Sodium	mg	474	482	482	mg	Calculation	
Salt	as NaCl	1.185	1.204	1.204	g	Calculation	<input checked="" type="checkbox"/>

Energy [kJ] (note)

fibre included

Energy [kcal] (note)

fibre included

Salt [as NaCl] (note)

conv. factor: sodium x2.5

Vitality Passport Input

Property	Attribute	Typical/100g as prep	UOM	Comment
Added Sugars		0	g	

Nutrition Information

Voedingswaarden per 100 ml saus

On Pack Nutrition Information [As Sold]

On-Pack Nutrition Information as Sold

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Property	Value
CON	RDL-012669[1]: FIC WSc-Asep Fish Fumet
CUC	66368661IS[1]: CUC WSc-Asep Fish Fumet
REF	66346704IS[2]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	100 ml

Typical values	Attribute	UOM	per 100g as sold	per 100ml as sold	per Serving
Energy	kJ	kJ	50	50	50
Energy	kcal	kcal	10	10	10
Protein		g	2.0	2,0	2.0
Carbohydrate		g	0.2	<0,5	0.2
Carbohydrate of which	Sugars	g	0	<0,5	0
Fat		g	0.2	<0,5	0.2
Fat of which	SAFA	g	0	<0,1	0
Fibre	Dietary	g	0.1	<0,5	0.1
Sodium		g	0.47	.	0.48
Salt	as NaCl	g	1.2	1.2	1.2

Nutrients	Attribute	Guideline Daily Amount	%	GDA synonym
Energy	kJ	8400	<1	GDA
Energy	kcal	2000	<1	GDA
Protein		50	4	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	20	GDA

On Pack Nutrition Information [As Prepared]

On-Pack Nutrition Information as Prepared

Property	Value
CON	RDL-012669[1]: FIC WSc-Asep Fish Fumet
CUC	66368661IS[1]: CUC WSc-Asep Fish Fumet
REF	66346704IS[2]: 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	50	50	50
Energy	kcal	kcal	10	10	10
Protein		g	2.0	2.0	2.0
Carbohydrate		g	0.2	0.2	0.2
Carbohydrate of which	Sugars	g	0	0	0
Fat		g	0.2	0.2	0.2
Fat of which	SAFA	g	0	0	0
Fat of which	Trans	g	0.01	0.01	0.01
Cholesterol		mg	0.1	0.1	0.1
Fibre	Dietary	g	0.1	0.1	0.1
Sodium		g	0.47	0.48	0.48
Salt	as NaCl	g	1.2	1.2	1.2

On Pack Nutr Data 2

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Nutrients	Attribute	Guideline Daily Amount	%	GDA synonym
Energy	kJ	8400	<1	GDA
Energy	kcal	2000	<1	GDA
Protein		50	4	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	20	GDA

Associated Specifications

Attached Specifications

Specification	Rev.	Description
RDL-012669	1	FIC WSc-Asep Fish Fumet

Contact Details

Company Contact Information

Voor meer informatie:

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Local Information

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