



UL-WEB-CC-UFS

CU Product Information Record : 720000174830/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Nov 1, 2019

Basic Data

General Information

Valid From	Nov 1, 2019
Valid To	Dec 31, 9999
Created On	Jun 17, 2019
Created By	BAUER_D700
Changed On	Oct 21, 2019
Changed By	RUMPH_M500
Brand Name	KNORR
HOS	710067926411
Change Number	300003255243

CU Product Information Record Description

Language	Description
English	CU KN DSO LENTIL 1.21KG ECO
Dutch	Knorr Professional Linzensoep 1,21 kg <UFS>
Dutch_BE	Knorr Professional Linzensoep 1,21 kg <UFS>
French_BE	Knorr Professional Potage aux Lentilles 1,21 kg <UFS>

Target Location

Validity Area	Language
Netherlands	Dutch



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CUC Product Information Record Data

CUC Product Information Record Header data

CUC Product Information Record : 200000228026/000/000

Rating : PUBLIC

Validity Area : EU

Valid From : May 30, 2019

Valid To : Dec 31, 9999

Status : Released

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:NL/Dutch

Legal Denominator : Linzensoep poeder

Ingredient List:

Ingrediënten: linzen¹ (46%), maltodextrine, gemodificeerd aardappelzetmeel, spek (7,4%) (varkensvet, rook), aroma's, gerookte spek (3%) (varkensvlees, zout, rook), gejodeerd zout, aardappel¹, suiker, wortel¹ (2%), tomatenpuree¹ (1,8%), zout, ui¹ (1,4%), gistextract, karamelstroop, prei¹, knoflook¹ (0,2%), KNOLSELDERIJ¹, kruiden (oregano¹, tijm¹), specerijen (peper, peterseliewortel¹). Kan gluten, ei, soja, melk en mosterd bevatten.
¹Duurzaam geteelde ingrediënten.

Additional Declarations

Target Location/Language : FOODS:NL/Dutch

Purpose	Description
SYMBOLS/LOGOS	Green dot
INGREDIENT LIST	Vrij van smaakversterkers
INGREDIENT LIST	Vrij van kunstmatige kleurstoffen
SHELF LIFE	Ten minste houdbaar tot einde:
STORAGE	Droog en bij kamertemperatuur bewaren.
PREP. 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 10 min. doorkoken en de soep is klaar.
SYMBOLS/LOGOS	Au bain-marie stabiel
SYMBOLS/LOGOS	Diepvries stabiel
SYMBOLS/LOGOS	Kokend aanmaken
SYMBOLS/LOGOS	11 liter
OTHER	Serveersuggestie
OTHER	1,21 kg e
DISPOSAL	Please recycle



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Purpose	Description
USE INSTRUCTIONS	DOSERING poeder water soep 110 g + 1 L = 4 x 250 ml 550 g + 5 L = 20 x 250 ml 1,21 kg + 11 L = 44 x 250 ml
NUTRITION	Voedingswaarden Per 100 g droog product Per 100 ml* *Per 100 ml soep.

Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	1,21	kg	kg
Volume per portie/portie	250	ml	ml
Porties/Dosissen/toepassingen	44	Aan	Aantal

Nutrient Declarations

Target Location/Language: FOODS:NL/Dutch

On Pack Nutrition Information [As Sold]

Nutrient	Per 100.000 g (EU) [1]
Energie	1529 kJ
Energie Kcal	365 kcal
Vetten	9,3 g
waarvan verzadigde	3,5 g
Koolhydraten	55 g
waarvan suikers	6,2 g
Vezels	6,7 g
Eiwitten	14 g
Zout	6,3 g

On Pack Nutrition Information [As Prepared]

Nutrient	Per 100.000 g (EU) [2]	Per 111.000 g [100 ml] (EU) [3]	Per 277.000 g [250 ml] (EU) [4]	Referentie- inname 277.000 g [250 ml] (EU) [5]
Energie	152 kJ	168 kJ	420 kJ	5 %
Energie Kcal	36 kcal	40 kcal	100 kcal	5 %
Vetten	0,9 g	1,0 g	2,5 g	4 %
waarvan verzadigde	0,3 g	0,4 g	1,0 g	5 %
Koolhydraten	5,5 g	6,1 g	15 g	6 %
waarvan suikers	0,6 g	0,7 g	1,7 g	2 %
Vezels	0,7 g	0,7 g	1,8 g	
Eiwitten	1,4 g	1,5 g	3,8 g	8 %
Zout	0,63 g	0,70 g	1,7 g	28 %



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Per-100.000 g (As Sold)

Statements :

[1] Product zoals verkocht

Per-100.000 g (As Prepared)

Statements :

[2] Bereid product zoals in de bereidingsinstructie

Per-111.000 g (As Prepared)

Statements :

[3] Bereid product zoals in de bereidingsinstructie

Per-277.000 g (As Prepared)

Statements :

[4] Portie

Referentie-inname-277.000 g (As Prepared)

Statements :

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

End of CUC Product Information Record 200000228026/000/000