



# UL-WEB-CC-UFS

**CU Product Information Record** : 720000175163/000

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	May 29, 2019
Created By	BAUER_D700
Changed On	Oct 21, 2019
Changed By	RUMPH_M500
Brand Name	KNORR
HOS	710067929567
Change Number	300003255187

### CU Product Information Record Description

Language	Description
English	CU KN DSO FISH 1.4KG ECO EB NL
Dutch	Knorr Professional Vissoep 1,4kg <UFS>
Dutch_BE	Knorr Professional Vissoep 1,4kg <UFS>
French_BE	Knorr Professional Velouté de Poisson 1,4 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 : 200000228280/001/000

Rating : PUBLIC

Validity Area : EU

Valid From : May 17, 2019

Valid To : Dec 31, 9999

Status : Released

### Ingredient and Allergens/Diet Declarations

**Target Location/Language** : FOODS:NL/Dutch

**Legal Denominator** : Vissoep poeder

#### Ingredient List:

Ingrediënten: Roux (31%) (TARWEBLOEM, palmvet), aardappelzetmeel, maltodextrine, gemodificeerd maïszetmeel, zout, palmvet, extra olijfolie verkregen bij de eerste persing, suiker, KABELJAUW (2,7%), gistextract, aroma's, glucosestroop, MELKWEI, ui<sup>1</sup>, MELKEIWITTEN, LACTOSE, specerijen (peper, piment, kurkuma<sup>1</sup>), knoflook<sup>1</sup>, citroensap, witte wijnextract. Kan schaaldieren, weekdieren, ei, soja, selderij en mosterd bevatten.  
<sup>1</sup>Duurzaam 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 5 min. doorkoken en de soep is klaar.
USE INSTRUCTIONS	DOSERING poeder water soep 70 g + 1 L = 4 x 250 ml 350 g + 5 L = 20 x 250 ml 1,4 kg + 20 L = 80 x 250 ml
SYMBOLS/LOGOS	Au bain-marie stabiel
SYMBOLS/LOGOS	Diepvries stabiel
SYMBOLS/LOGOS	Kokend aanmaken
SYMBOLS/LOGOS	20 liter



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Purpose	Description
NUTRITION	Voedingswaarden Per 100 g droog product Per 100 ml* *Per 100 ml soep
DISPOSAL	Please recycle
INGREDIENT LIST	Gebonden met roux
OTHER	1,4 kg e

## Nutrient Declarations

**Target Location/Language:** FOODS:NL/Dutch

On Pack Nutrition Information [As Sold]

Nutrient	Per 100.000 g (EU) [1]
Energie	1892 kJ
Energie Kcal	443 kcal
Vetten	21 g
waarvan verzadigde	12 g
Koolhydraten	56 g
waarvan suikers	4,9 g
Vezels	0,9 g
Eiwitten	7,1 g
Zout	9,7 g

On Pack Nutrition Information [As Prepared]

Nutrient	Per 100.000 g (EU) [2]	Per 107.000 g [ 100 ml ] (EU) [3]	Per 267.000 g [ 250 ml ] (EU) [4]	Referentie- inname 267.000 g [ 250 ml ] (EU) [5]
Energie	121 kJ	130 kJ	324 kJ	4 %
Energie Kcal	29 kcal	31 kcal	77 kcal	4 %
Vetten	1,4 g	1,5 g	3,7 g	5 %
waarvan verzadigde	0,8 g	0,8 g	2,1 g	11 %
Koolhydraten	3,7 g	3,9 g	9,8 g	4 %
waarvan suikers	< 0,5 g	< 0,5 g	0,9 g	1 %
Vezels	< 0,5 g	< 0,5 g	< 0,5 g	
Eiwitten	< 0,5 g	< 0,5 g	1,2 g	2 %
Zout	0,64 g	0,69 g	1,7 g	28 %

**Per-100.000 g (As Sold)**

**Statements :**

[1] Product zoals verkocht

**Per-100.000 g (As Prepared)**



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**Statements :**

[2] Bereid product zoals in de bereidingsinstructie

**Per-107.000 g (As Prepared)**

**Statements :**

[3] Bereid product zoals in de bereidingsinstructie

**Per-267.000 g (As Prepared)**

**Statements :**

[4] Portie

**Referentie-inname-267.000 g (As Prepared)**

**Statements :**

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

*End of CUC Product Information Record 200000228280/001/000*