



# UL-WEB-CC-UFS

**CU Product Information Record :** 720000176582/000

**Status :** Released PL

**Authorization Group :** R&D CATEGORY SAVOURY

**Planned effective date :** Oct 28, 2019

## Basic Data

### General Information

Valid From	Oct 28, 2019
Valid To	Dec 31, 9999
Created On	Jun 19, 2019
Created By	POPA_A
Changed On	Oct 21, 2019
Changed By	RUMPH_M500
Brand Name	
HOS	710067950622
Change Number	300003255263

### CU Product Information Record Description

Language	Description
English	CU KNORR DSO VEAL 1.040KG ECO
French	Knorr Professional Velouté de Veau 1,04 kg <UFS>
Dutch	Knorr Professional Kalfs Crèmesoepp 1,04 kg <UFS>
Dutch_BE	Knorr Professional Kalfs Crèmesoepp 1,04 kg <UFS>
French_BE	Knorr Professional Velouté de Veau 1,04 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 : 200000228279/000/000

Rating : PUBLIC

Validity Area : EU

Valid From : Jun 19, 2019

Valid To : Dec 31, 9999

Status : Released

**Ingredient and Allergens/Diet Declarations****Target Location/Language :** FOODS:NL/Dutch**Legal Denominator :** Kalfs crèmesoep poeder**Ingredient List:**

Ingrediënten: gemodificeerd maïszetmeel, palmvet, maltodextrine, zetmeel (aardappel, erwten), geïjodiseerd zout, glucosestroop, aroma's, suiker, gistextract, MELKEIWITTEN, zout, kalfsvlees (0,7%), kurkuma. Kan gluten, ei, soja, selderij en mosterd bevatten.

**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 80 g + 1 L = 4 x 250 ml 400 g + 5 L = 20 x 250 ml 1,04 kg + 13 L = 52 x 250 ml
SYMBOLS/LOGOS	Au bain-marie stabiel
SYMBOLS/LOGOS	Diepvries stabiel
SYMBOLS/LOGOS	Kokend aanmaken
SYMBOLS/LOGOS	13 liter
OTHER	1,04 kg e
DISPOSAL	Please recycle



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Purpose	Description
NUTRITION	Voedingswaarden Per 100 g droog product Per 100 ml* *Per 100 ml soep

## Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	1,04	kg	kg

## Nutrient Declarations

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

On Pack Nutrition Information [As Sold]

Nutrient	Per 100.000 g (EU) [1]
Energie	2073 kJ
Energie Kcal	461 kcal
Vetten	26 g
waarvan verzadigde	15 g
Koolhydraten	54 g
waarvan suikers	4,5 g
Vezels	< 0,5 g
Eiwitten	4,9 g
Zout	8,7 g

On Pack Nutrition Information [As Prepared]

Nutrient	Per 100.000 g (EU) [2]	Per 270.000 g (EU) [3]	Referentie- inname 270.000 g (EU) [4]	Per 108.000 g [ 100 ml ] (EU) [5]
Energie	143 kJ	385 kJ	5 %	154 kJ
Energie Kcal	34 kcal	92 kcal	5 %	37 kcal
Vetten	2,0 g	5,3 g	8 %	2,1 g
waarvan verzadigde	1,1 g	3,0 g	15 %	1,2 g
Koolhydraten	4,0 g	11 g	4 %	4,3 g
waarvan suikers	< 0,5 g	0,9 g	1 %	< 0,5 g
Vezels	< 0,5 g	< 0,5 g		< 0,5 g
Eiwitten	< 0,5 g	1,0 g	2 %	< 0,5 g
Zout	0,65 g	1,8 g	30 %	0,71 g

## 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-270.000 g (As Prepared)**

**Statements :**

[3] Portie

**Referentie-inname-270.000 g (As Prepared)**

**Statements :**

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

**Per-108.000 g (As Prepared)**

**Statements :**

[5] Bereid product zoals in de bereidingsinstructie

*End of CUC Product Information Record 200000228279/000/000*