



UL-WEB-CC-UFS Report

CU Product Information Record : 720000178289/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Feb 1, 2020

Basic Data

General Information

Valid From	Jan 28, 2020
Valid To	Dec 31, 9999
Created On	Jul 25, 2019
Created By	BAUER_D700
Changed On	Jan 27, 2020
Changed By	RUMPH_M500
Brand Name	KNORR
HOS	710067973501
Change Number	300003473713

CU Product Information Record Description

Language	Description
Dutch	
Dutch_BE	
English	CU KNORR DSO SPINACH 1.1KG ECO
French	
French_BE	

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 : 200000228387/000/000

Rating : PUBLIC

Validity Area : EU

Valid From : Jul 2, 2019

Valid To : Dec 31, 9999

Status : Released

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:NL/Dutch

Legal Denominator : Spinazie crèmesoep poeder

Ingredient List:

Ingrediënten: maltodextrine, palmvet, gemodificeerd maïszetmeel, bloem (rijst, TARWE), roux (8,6%) (TARWEBLOEM, palmvet), spinazie¹ (7,1%), zout, suiker, aroma's, aardappel¹ (2,1%), glucosestroop, gistextract, extra olijfolie verkregen bij de eerste persing, MELKEIWITTEN, specerijen (koriander, nootmuskaat (0,1%), peper, kurkuma), erwtenzetmeel. Kan ei, soja, selderij en mosterd bevatten. Geschikt voor vegetariërs.¹Duurzaam geteelde ingrediënten.

Additional Declarations

Target Location/Language : FOODS:NL/Dutch

Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	1,1	kg	kg
Volume per portie/portie	250	ml	ml
Porties/Dosissen/toepassingen	40	Aan	Aantal

All Statements:

Purpose	Description
INGREDIENT LIST	Gebonden met roux
DISPOSAL	please recycle
NUTRITION	*Per 100 ml soep.
OTHER	Serveersuggestie
OTHER	1,1 kg e
PREP. INSTRUCTIONS	- 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 4 min. doorkoken en de soep is klaar.
SHELF LIFE	Ten minste houdbaar tot einde:
STORAGE	Droog en bij kamertemperatuur bewaren.
SYMBOLS/LOGOS	Au bain-marie stabiel



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Purpose	Description
SYMBOLS/LOGOS	Diepvries stabiel
SYMBOLS/LOGOS	Kokend aanmaken
SYMBOLS/LOGOS	10 liter
USE INSTRUCTIONS	poeder water soep 110 g + 1 L = 4 x 250 ml 550 g + 5 L = 20 x 250 ml 1,1 kg + 10 L = 40 x 250 ml
INGREDIENT LIST	Vrij van kunstmatige kleurstoffen
INGREDIENT LIST	Vrij van smaakversterkers
SYMBOLS/LOGOS	Green dot
SYMBOLS/LOGOS	EVU logo, suitable for vegetarians

Nutrient Declarations

Target Location/Language: FOODS:NL/Dutch

On Pack Nutrition Information [As Sold]

Nutrient	Per 100.000 g (EU) [1]
Energie	1915 kJ
Energie Kcal	450 kcal
Vetten	21 g
waarvan verzadigde	13 g
Koolhydraten	59 g
waarvan suikers	6,7 g
Vezels	2,6 g
Eiwitten	6,6 g
Zout	6,5 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	184 kJ	204 kJ	509 kJ	6 %
Energie Kcal	45 kcal	49 kcal	123 kcal	6 %
Vetten	2,0 g	2,3 g	5,7 g	8 %
waarvan verzadigde	1,3 g	1,4 g	3,5 g	18 %
Koolhydraten	5,8 g	6,5 g	16 g	6 %
waarvan suikers	0,7 g	0,7 g	1,8 g	2 %
Vezels	< 0,5 g	< 0,5 g	0,7 g	
Eiwitten	0,6 g	0,7 g	1,8 g	4 %
Zout	0,65 g	0,72 g	1,8 g	30 %



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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

200000228387/000/000