



CU PIRD Report

CU PIRD (Product Label) : 720000185324/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Feb 1, 2020

Basic Data

General Information

| | |
|------------------|--------------|
| Valid From | Jan 31, 2020 |
| Valid To | Dec 31, 9999 |
| Created On | Oct 31, 2019 |
| Created By | POPA_A |
| Changed On | Jan 30, 2020 |
| Changed By | RUMPH_M500 |
| Brand Name | |
| CU Specification | 710068190437 |
| Change Number | 300003480358 |

CU PIRD (Product Label) Description

| Language | Description |
|-----------|---|
| Dutch | Knorr Professional Heldere Rundvleessoep 3,2 kg |
| Dutch_BE | Knorr Professional Heldere Rundvleessoep 3,2 kg |
| English | CU KN DSO EE CLEAR BEEF 3.2KG BUC EBNLDS |
| French_BE | Knorr Professional Soupe Claire au Boeuf 3,2 kg |

Target Location

| Validity Area | Language |
|---------------|----------|
| Netherlands | Dutch |



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CUC PIRD (Label Set) Data

CUC PIRD (Label Set) Header data

CUC PIRD (Label Set) : 200000229297/000/000

Rating: PUBLIC

Validity Area: EU

Valid From: Sep 19, 2019

Valid To: Dec 31, 9999

Status: Released

Ingredient and Allergens/Diet Declarations

Target Location/Language: FOODS:NL/Dutch

Legal Denominator: Heldere Rundvleessoep poeder

Ingredient List:

Ingrediënten: EIVERMICELLI (durum TARWEGRIES, KIPPENEI-EIWIT, EIGEEL), gemodificeerd aardappelzetmeel, zout, aroma's, maltodextrine, suiker, smaakversterkers (E621), rundvlees (1,7%), wortel¹, prei¹, ui¹ (1%), palmvet, tomaat¹ (0,9%), kleurstof (E150c), gistextract, peterselie¹, geconcentreerd groentesap (SELDERIJ¹, wortel¹, ui¹, prei¹), kurkuma¹, voedingszuur (E330). Kan soja, melk en mosterd bevatten.

¹Duurzaam geteelde ingrediënten.

Additional Declarations

Target Location/Language : FOODS:NL/Dutch

Measures :

| Measure Type | Value | UoM | UoM Description |
|-------------------------------|----------|-----|-----------------|
| Nettogewicht | 3.200000 | kg | kg |
| Volume per portie/portie | 250 | ml | ml |
| Porties/Dosissen/toepassingen | 320 | no. | Aantal |

All Statements :

| Purpose | Description |
|--------------------|--|
| NUTRITION | Voedingswaarden Per 100 g droog product Per 100 ml soep |
| OTHER | 3,2 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 10 min. doorkoken en de soep is klaar. |
| SHELF LIFE | Ten minste houdbaar tot einde: |
| STORAGE | Droog en bij kamertemperatuur bewaren. |
| DISPOSAL | Please recycle |
| SYMBOLS/LOGOS | bain-marie stabiel |
| SYMBOLS/LOGOS | Diepvries stabiel |
| SYMBOLS/LOGOS | Kokend aanmaken |



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| Purpose | Description |
|------------------|---|
| SYMBOLS/LOGOS | krachtige smaak |
| SYMBOLS/LOGOS | 80 Liter |
| USE INSTRUCTIONS | poeder water soep 40 g + 1 L = 1 L 1,6 kg + 40 L = 40 L 3,2 kg + 80 L = 80 L |
| SYMBOLS/LOGOS | Green dot |

Nutrient Declarations

Target Location/Language: FOODS:NL/Dutch

On Pack Nutrition Information [As Sold]

| Nutrient | Per 100.000 g (EU) [1] |
|--------------------|---------------------------------|
| Energie | 1355 kJ |
| Energie Kcal | 322 kcal |
| Vetten | 2,8 g |
| waarvan verzadigde | 1,2 g |
| Koolhydraten | 58 g |
| waarvan suikers | 7,9 g |
| Vezels | 2,1 g |
| Eiwitten | 12 g |
| Zout | 16,7 g |

On Pack Nutrition Information [As Prepared]

| Nutrient | Per 100.000 g (EU) [2] | Per 104.000 g [100 ml] (EU) [3] | Per 260.000 g [250 ml] (EU) [4] | Referentie- inname 260.000 g [250 ml] (EU) [5] |
|--------------------|---------------------------------|---|---|---|
| Energie | 52 kJ | 54 kJ | 136 kJ | 2 % |
| Energie Kcal | 12 kcal | 13 kcal | 32 kcal | 2 % |
| Vetten | < 0,5 g | < 0,5 g | < 0,5 g | < 1 % |
| waarvan verzadigde | < 0,1 g | < 0,1 g | 0,1 g | < 1 % |
| Koolhydraten | 2,2 g | 2,3 g | 5,8 g | 2 % |
| waarvan suikers | < 0,5 g | < 0,5 g | 0,8 g | < 1 % |
| Vezels | < 0,5 g | < 0,5 g | < 0,5 g | |
| Eiwitten | < 0,5 g | < 0,5 g | 1,2 g | 2 % |
| Zout | 0,65 g | 0,67 g | 1,7 g | 28 % |

Per-100.000 g (As Sold)

Statements

[1] Product zoals verkocht



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Per-100.000 g (As Prepared)

Statements

[2] Bereid product zoals in de bereidingsinstructie

Per-104.000 g (As Prepared)

Statements

[3] Bereid product zoals in de bereidingsinstructie

Per-260.000 g (As Prepared)

Statements

[4] Portie

Referentie-inname-260.000 g (As Prepared)

Statements

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

End of CUC PIRD (Label Set)

200000229297/000/000