



UL-WEB-UFS

CU Product Information Record : 720000070027/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Jun 23, 2019

Basic Data

General Information

Valid From	Jun 23, 2019
Valid To	Dec 31, 9999
Created On	Feb 11, 2019
Created By	POPA_A
Changed On	Jun 19, 2019
Changed By	DARGIER_C500
Brand Name	KNORR
HOS	710032999783
Change Number	

CU Product Information Record Description

Language	Description
English	CU KN DES GREEN PEPPER 6X1.2KG EB BE
Dutch	Knorr Groene Peper Saus 1,2 kg <UFS>
French_BE	Sauce au Poivre Vert 1,2 kg <UFS>

Target Location

Validity Area	Language
Netherlands	Dutch



UL-WEB-UFS

CU Product Information RecordD : 720000070027/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Jun 23, 2019

CUC Product Information Record Data

CUC Product Information Record Header data

CUC Product Information RecordD : 200000221894/000/000

Rating : PUBLIC

Validity Area : EU

Valid From : Feb 12, 2019

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English_EU	CoM : Germany and France
English	DES Pepper Sauce 1817 DuBB FS RJ

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:NL/Dutch

Legal Denominator : Groene Peper Saus poeder

Ingredient List:

Ingrediënten: Gemodificeerd maïszetmeel, palmvet, aroma's, maltodextrine, zout, TARWEBLOEM, suiker, gistextract, groene peper (4,6%), ui, SOJASAU (maltodextrine, zout, SOJASAU (SOJABOON, TARWE)), glucosestroop, aardappelzetmeel, MELKEIWITTEN, witte peper (0,6%), GERSTEMOUTEXTRACT, rode biet (maltodextrine, rode bietensap, zout, voedingszuur (E330)), paprika, geconcentreerd uiensap, fructose, knoflook, zonnebloemolie. Kan ei, selderij en mosterd bevatten.

Additional Declarations

Target Location/Language : FOODS:NL/Dutch

Purpose	Description
INGREDIENT LIST	Vrij van kunstmatige kleurstoffen
INGREDIENT LIST	Vrij van conserveermiddelen
INGREDIENT LIST	Vrij van smaakversterkers
SHELF LIFE	Ten minste houdbaar tot einde:
OTHER	Met verfijnde pepersmaak
SYMBOLS/LOGOS	voor 10 liter
SYMBOLS/LOGOS	5 min
SYMBOLS/LOGOS	kokend aanmaken
SYMBOLS/LOGOS	120 g = 1L
OTHER	Serveersuggestie



UL-WEB-UFS

CU Product Information Record : 720000070027/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Jun 23, 2019

Purpose	Description
PREP. INSTRUCTIONS	Bereidingswijze: (1) Breng de benodigde hoeveelheid water aan de kook. (2) Draai het vuur lager en strooi al roerend het poeder in het kokende water. (3) Even zachtjes 5 minuten laten koken en uw saus is klaar.
OTHER	1,2 kg e
STORAGE	Droog en bij kamertemperatuur bewaren.
USE INSTRUCTIONS	DOSERING Opbrengst 1 L 5 L 10 L Poeder 120 g 600 g 1,2 kg Water 1 L 5 L 10 L
NUTRITION	
NUTRITION	Voedingswaarden per 100g droog product per 100 ml saus

Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	1,2	kg	kg

Nutrient Declarations

Target Location/Language: FOODS:NL/Dutch

On Pack Nutrition Information [As Sold]

Nutrient	Per 100.000 g (EU) [1]
Energie	1736 kJ
Energie Kcal	394 kcal
Vetten	17 g
waarvan verzadigde	10 g
Koolhydraten	52 g
waarvan suikers	11 g
Vezels	2,8 g
Eiwitten	9,3 g
Zout	11,9 g

On Pack Nutrition Information [As Prepared]

Nutrient	Per 100.000 g (EU) [2]	Per 112.000 g [100 ml] (EU) [3]	Referentie- inname 112.000 g [100 ml] (EU) [4]
Energie	176 kJ	197 kJ	2 %
Energie Kcal	42 kcal	47 kcal	2 %
Vetten	1,8 g	2,0 g	3 %
waarvan verzadigde	1,1 g	1,2 g	6 %
Koolhydraten	5,5 g	6,2 g	2 %



UL-WEB-UFS

CU Product Information Record : 720000070027/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Jun 23, 2019

waarvan suikers	1,1 g	1,3 g	1 %
Vezels	< 0,5 g	< 0,5 g	
Eiwitten	1,0 g	1,1 g	2 %
Zout	1,3 g	1,4 g	23 %

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-112.000 g (As Prepared)

Statements :

[3] Portie

Referentie-inname-112.000 g (As Prepared)

Statements :

[4] % of Reference Intake of an average adult (8400kJ/2000kcal)\$\$\$

End of CUC Product Information Record 200000221894/000/000