



UL-WEB-UFS Report

CU Product Information Record : 720000039845/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Dec 14, 2021

Basic Data

General Information

Valid From	Dec 14, 2021
Valid To	Dec 31, 9999
Created On	Nov 4, 2021
Created By	SILVIA_M
Changed On	Dec 13, 2021
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710033002036
Change Number	300004967704

CU Product Information Record Description

Language	Description
Dutch	Knorr Professional Vleesbouillon 5kg <UFS>
Dutch_BE	Knorr Professional Vleesbouillon 5kg <UFS>
English	KN DSO MEAT BOUILLON 5KG BUC NL (CU)
French_BE	Knorr Professional Bouillon de Viande 1kg <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 : 200000142859/000/000

Rating : PUBLIC

Validity Area : EU

Valid From : May 5, 2021

Valid To : Dec 31, 9999

Status : Released

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:NL/Dutch

Legal Denominator : Vleesbouillon poeder

Ingredient List:

Ingrediënten: Zout, smaakversterker (E621), maltodextrine, gemodificeerd aardappelzetmeel, aroma's (aroma's, smaakversterkers (E621, E631, E627)), rundvleesextract (5,8%), palmvet, zonnebloemolie, gistextract, specerijen (kurkuma, peper).

Additional Declarations

Target Location/Language : FOODS:NL/Dutch

Statements:

Purpose	Description
ALLERGEN LIST	Glutenvrij
PREP. INSTRUCTIONS	Bereidingswijze: Breng de benodigde hoeveelheid water aan de kook. Draai het vuur lager en strooi al roerend het poeder in het kokende water. 2 minuten zachtjes laten koken en uw bouillon is klaar.
SHELF LIFE	Ten minste houdbaar tot einde:
STORAGE	Droog en bij kamertemperatuur bewaren.
OTHER	5 kg e
OTHER	krachtige smaak
OTHER	250 L
NUTRITION	Voedingswaarden Per 100 g droog product Per 100 ml* *Per 100 ml bouillon.



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Purpose	Description
USE INSTRUCTIONS	DOSERING Opbrengst 1 L 250 L Poeder 20 g 5 kg Water 1 L 250 L
SYMBOLS/LOGOS	Glutenvrij
SYMBOLS/LOGOS	Lactosevrij
SYMBOLS/LOGOS	Green dot
SYMBOLS/LOGOS	Please recycle
OTHER	Traceerbaarheid sticker los te maken.
OTHER	Eerste openingsdatum:

Nutrient Declarations

Target Location/Language: FOODS:NL/Dutch

On Pack Nutrition Information [As Sold]

Voedingsstoffen	Per 100 g [1]
Energie	998 kJ
Energie Kcal	238 kcal
Vetten	5,1 g
waarvan verzadigde vetzuren	3,0 g
Koolhydraten	26 g
waarvan suikers	2,5 g
Vezels	< 0,5 g
Eiwitten	17 g
Zout	42,9 g

On Pack Nutrition Information [As Prepared]

Voedingsstoffen	Per 100 g [2]	Per 102 g [100 ml] [3]	Per 255 g [250 ml] [4]	Referentie- inname 255 g [250 ml] [5]
Energie	20 kJ	20 kJ	50 kJ	< 1 %
Energie Kcal	5 kcal	5 kcal	12 kcal	< 1 %
Vetten	< 0,5 g	< 0,5 g	< 0,5 g	< 1 %
waarvan verzadigde vetzuren	< 0,1 g	< 0,1 g	0,1 g	< 1 %
Koolhydraten	0,5 g	0,5 g	1,3 g	< 1 %
waarvan suikers	< 0,5 g	< 0,5 g	< 0,5 g	< 1 %
Vezels	< 0,5 g	< 0,5 g	< 0,5 g	
Eiwitten	< 0,5 g	< 0,5 g	0,9 g	2 %
Zout	0,85 g	0,87 g	2,2 g	37 %



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Per - 100 g (As Sold)

Statements :

[1] Product zoals verkocht

Per - 100 g (As Prepared)

Statements :

[2] Bereid product zoals in de bereidingsinstructie

Per - 102 g (As Prepared)

Statements :

[3] Bereid product zoals in de bereidingsinstructie

Per - 255 g (As Prepared)

Statements :

[4] Portie

Referentie-inname - 255 g (As Prepared)

Statements :

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

End of CUC Product Information Record

200000142859/000/000