



# UL-WEB-UFS Report

**CU Product Information Record :** 720000039843/000

**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	710033002038
Change Number	300004967865

### CU Product Information Record Description

Language	Description
Dutch	Knorr Professional Runderbouillon 5kg <UFS>
Dutch_BE	Knorr Professional Runderbouillon 5kg <UFS>
English	CU KN DSO BEEF BOUILLON 1X5KG BUC EB NL
French_BE	Knorr Professional Bouillon de Bœuf 5kg <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 : 200000142913/000/000

Rating : PUBLIC

Validity Area : EU

Valid From : May 2, 2021

Valid To : Dec 31, 9999

Status : Released

## Ingredient and Allergens/Diet Declarations

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

**Legal Denominator :** Runderbouillon poeder

### Ingredient List:

Ingrediënten: Zout, smaakversterker (E621), aroma's (aroma's, smaakversterkers (E621, E631, E627)), maltodextrine, rundvleesextract (3,7%), gistextract, palmvet, zonnebloemolie, karamelstroop, peper, uiensapconcentraat.

## 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	krachtige smaak
OTHER	5 kg e
OTHER	333 L
NUTRITION	Voedingswaarden Per 100 g droog product Per 100 ml* *Per 100 ml bouillon.
USE INSTRUCTIONS	DOSERING Opbrengst 1 L 333 L Poeder 15 g 5 kg Water 1 L 333 L



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Purpose	Description
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	783 kJ
Energie Kcal	187 kcal
Vetten	2,3 g
waarvan verzadigde vetzuren	1,1 g
Koolhydraten	15 g
waarvan suikers	2,5 g
Vezels	< 0,5 g
Eiwitten	21 g
Zout	51,4 g

On Pack Nutrition Information [As Prepared]

Voedingsstoffen	Per 100 g [2]	Per 101,5 g [ 100 ml ] [3]	Per 253 g [ 250 ml ] [4]	Referentie- inname 253 g [ 250 ml ] [5]
Energie	< 17 kJ	< 17 kJ	29 kJ	< 1 %
Energie Kcal	< 4 kcal	< 4 kcal	7 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	0,5 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	0,8 g	2 %
Zout	0,77 g	0,78 g	1,9 g	32 %

**Per - 100 g (As Sold)**

**Statements :**

[1] Product zoals verkocht



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## Per - 100 g (As Prepared)

### Statements :

[2] Bereid product zoals in de bereidingsinstructie

## Per - 101,5 g (As Prepared)

### Statements :

[3] Bereid product zoals in de bereidingsinstructie

## Per - 253 g (As Prepared)

### Statements :

[4] Portie

## Referentie-inname - 253 g (As Prepared)

### Statements :

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

**End of CUC Product Information Record**      **200000142913/000/000**