



UL-WEB-CC-UFS

CU Product Information Record : 720000174670/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Nov 1, 2019

Basic Data

General Information

Valid From	Nov 1, 2019
Valid To	Dec 31, 9999
Created On	May 15, 2019
Created By	BAUER_D700
Changed On	Oct 21, 2019
Changed By	RUMPH_M500
Brand Name	
HOS	710067925008
Change Number	300003255216

CU Product Information Record Description

Language	Description
English	CU KN DSO TOMAT CREAM 1.25KG ECO NL
Dutch	Knorr Professional Tomaten Crème soep 1.25 kg <UFS>
Dutch_BE	Knorr Professional Tomaten Crème soep 1.25 kg <UFS>
French_BE	Knorr Professional Velouté de Tomates 1,25 kg <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 : 200000228282/000/000

Rating : PUBLIC

Validity Area : EU

Valid From : May 16, 2019

Valid To : Dec 31, 9999

Status : Released

Ingredient and Allergens/Diet Declarations**Target Location/Language :** FOODS:NL/Dutch**Legal Denominator :** Tomaten crèmesoep poeder**Ingredient List:**

Ingrediënten: tomatenpuree¹ (36%), roux (21%) (TARWEBLOEM, palmvet), suiker, zout, aardappelzetmeel, maltodextrine, gistextract, palmvet, MELKWEI, ui¹, LACTOSE, groentesapconcentraten (SELDERIJ¹, wortel¹, ui¹, prei¹), knoflook¹, specerijen (paprika¹, cayennepeper), prei¹. Kan ei, soja en mosterd bevatten. Geschikt voor vegetariërs.

¹Duurzaam geteelde ingrediënten.

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

Purpose	Description
SYMBOLS/LOGOS	Green dot
INGREDIENT LIST	Vrij van kunstmatige kleurstoffen
INGREDIENT LIST	Vrij van smaakversterkers
SYMBOLS/LOGOS	EVU logo, suitable for vegetarians
SHELF LIFE	Ten minste houdbaar tot einde:
STORAGE	Droog en bij kamertemperatuur bewaren.
PREP. INSTRUCTIONS	Bereidingswijze: - 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 5 min. doorkoken en de soep is klaar.
USE INSTRUCTIONS	DOSERING poeder water soep 100 g + 1 L = 4 x 250 ml 500 g + 5 L = 20 x 250 ml 1,25 kg + 12,5 L = 50 x 250 ml
SYMBOLS/LOGOS	Au bain-marie stabiel
SYMBOLS/LOGOS	Diepvries stabiel
SYMBOLS/LOGOS	Kokend aanmaken



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Purpose	Description
SYMBOLS/LOGOS	12,5 liter
OTHER	1,25 kg e
INGREDIENT LIST	Gebonden met roux
OTHER	Serveersuggestie
NUTRITION	Voedingswaarden Per 100 g droog product Per 100 ml* *Per 100 ml soep
DISPOSAL	Please recycle

Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	1,25	kg	kg
Volume per portie/portie	250	ml	ml
Porties/Dosissen/toepassingen	50	Aan	Aantal

Nutrient Declarations

Target Location/Language: FOODS:NL/Dutch

On Pack Nutrition Information [As Sold]

Nutrient	Per 100.000 g (EU) [1]
Energie	1573 kJ
Energie Kcal	377 kcal
Vetten	11 g
waarvan verzadigde	7,0 g
Koolhydraten	58 g
waarvan suikers	30 g
Vezels	6,9 g
Eiwitten	10 g
Zout	7,2 g

On Pack Nutrition Information [As Prepared]

Nutrient	Per 100.000 g (EU) [2]	Per 110.000 g [100 ml] (EU) [3]	Per 275.000 g [250 ml] (EU) [4]	Referentie- inname 275.000 g [250 ml] (EU) [5]
Energie	143 kJ	157 kJ	393 kJ	5 %
Energie Kcal	34 kcal	38 kcal	94 kcal	5 %
Vetten	1,0 g	1,1 g	2,6 g	4 %
waarvan verzadigde	0,6 g	0,7 g	1,7 g	9 %
Koolhydraten	5,3 g	5,8 g	14 g	5 %
waarvan suikers	2,7 g	3,0 g	7,5 g	8 %
Vezels	0,6 g	0,7 g	1,7 g	
Eiwitten	0,9 g	1,0 g	2,5 g	5 %



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Zout	0,66 g	0,73 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-110.000 g (As Prepared)

Statements :

[3] Bereid product zoals in de bereidingsinstructie

Per-275.000 g (As Prepared)

Statements :

[4] Portie

Referentie-inname-275.000 g (As Prepared)

Statements :

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

End of CUC Product Information Record 200000228282/000/000