



UL-WEB-UFS Report

CU Product Information Record : 720000229604/001

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Jun 22, 2024

Basic Data

General Information

Valid From	Jun 22, 2024
Valid To	Dec 31, 9999
Created On	May 24, 2022
Created By	JETTEUR_C
Changed On	Jun 21, 2024
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710068788473
Change Number	300005286489

CU Product Information Record Description

Language	Description
Dutch	Knorr Professional Liquid Concentrate Kalf 1 L - UFS
Dutch_BE	Knorr Professional Liquid Concentrate Kalf 1 L - UFS
English	3PM KN LIQ CONC LIGHT 1L BOT CU
English_EU	Knorr Professional Liquid Concentrate Veal 1 L - UFS
French	Knorr Professional Concentré liquide Veau 1 L - UFS
French_BE	Knorr Professional Concentré liquide Veau 1 L - UFS
German_DACH	Knorr Professional Liquid Concentrate Kalb 1 L - 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 : 200000207605/000/002

Rating : PUBLIC

Validity Area : EU

Valid From : Dec 8, 2023

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	3PM Liquid Meaty Seasoning Light Veal 01 CUC
English_EU	CoM Sweden

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:NL/Dutch

Legal Denominator : Geconcentreerde vloeibare smaakmaker

Ingredient List:

Ingrediënten: geconcentreerde kalfsmaak bouillon 62% (water, kalfsvleesextract 5,8%), zout, aroma's, gistextract, groentesapconcentraten (geconcentreerd wortelsap¹, uisapconcentraat¹), dubbel geconcentreerde tomatenpuree¹, wijnaroma, gemodificeerd zetmeel, verdikkingsmiddel (xanthaangom), laurierblad, zwarte peper. Glutenvrij. Lactosevrij.

¹Duurzaam geteelde ingrediënten: 4,5%.

Additional Declarations

Target Location/Language : FOODS:NL/Dutch

Measures :

Measure Type	Value	UOM	UOM Description
Nettovolume	1	Le	l e

Statements:

Purpose	Description
OTHER	GETROKKEN TOT PERFECTIE
PREP. INSTRUCTIONS	Bereiding: koud of warm gebruik. Als smaakmaker: 20g/l (aanbevolen). Bouillon of fond: 30g/l kokend water.



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Purpose	Description
STORAGE	Droog en bij kamertemperatuur bewaren. Na opening: bewaren in de koelkast of max 3 maanden houdbaar op kamertemperatuur.
OTHER	BASE FOR SOUPS, STEWS, SAUCES, MARINADES AND SEASONINGS
SYMBOLS/LOGOS	gluten free logo
SYMBOLS/LOGOS	Lactose free
NUTRITION	Voedingswaarden Per 100 ml** **product als verkocht.
SHELF LIFE	Ten minste houdbaar tot einde:
SYMBOLS/LOGOS	Please recycle
NON ARTWORK CLAIMS	Vrij van conserveermiddelen
NON ARTWORK CLAIMS	Vrij van smaakversterkers
NON ARTWORK CLAIMS	Vrij van kunstmatige kleurstoffen
NON ARTWORK CLAIMS	Zonder wettelijk verplicht te declareren allergenen. In de receptuur worden geen wettelijk verplicht te declareren allergenen gebruikt, volgens Verordening (EU) Nr. 1169/2011 (Bijlage II).
SYMBOLS/LOGOS	Shake well before use*
OTHER	*Schudden voor gebruik.

Nutrient Declarations

Target Location/Language: FOODS:NL/Dutch

On Pack Nutrition Information [As Sold]

Voedingsstoffen	Per 122 g [100 ml]
Energie	302 kJ
Energie Kcal	72 kcal
Vetten	1,0 g
waarvan verzadigde vetzuren	0,5 g
Koolhydraten	5,8 g
waarvan suikers	2,2 g
Vezels	< 0,5 g
Eiwitten	9,0 g
Zout	26,4 g

Per - 122 g (As Sold)

Statements :
Product zoals verkocht



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End of CUC Product Information Record **200000207605/000/002**