



UL-WEB-UFS Report

CU Product Information Record : 720000071711/001

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Jun 14, 2024

Basic Data

General Information

Valid From	Jun 14, 2024
Valid To	Dec 31, 9999
Created On	Aug 24, 2023
Created By	JETTEUR_C
Changed On	Jun 13, 2024
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710033009960
Change Number	300006371445

CU Product Information Record Description

Language	Description
Dutch	Knorr Professional Vleesbouillon poeder 10 kg - UFS
Dutch_BE	Knorr Professional Vleesbouillon poeder 10 kg - UFS
English	CU Kn Meat bouillon authentice 10kg NL/B
French_BE	Knorr Professional bouillon de viande en poudre 10 kg - UFS
German	Knorr Professional Fleischbouillon pulver 10 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 : 200000123562/000/001

Rating : PUBLIC

Validity Area : EU

Valid From : Jun 21, 2023

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	BPw Beef 58c FS DWIN da1
English_EU	CoM: DE, RO

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:NL/Dutch

Legal Denominator : Vleesbouillon poeder

Ingredient List:

Ingrediënten: zout, maltodextrine, suiker, palmvet, aroma's (bevat **MELK**), rundvleesextract 4,5%, gistextract, ui¹, geconcentreerd uiensap, karamelstroop, specerijen (kurkuma, wortelpeterselie¹), zonnebloemolie. Kan tarwe, gerst, rogge, haver, ei, selderij, mosterd en soja bevatten.

¹Duurzaam geteelde ingrediënten.

Additional Declarations

Target Location/Language : FOODS:NL/Dutch

Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	10	kg	kg e
Volume per portie/portie	250	ml	ml
Porties/Dosissen/toepassingen	2000	Aan	Aantal

Statements:

Purpose	Description
OTHER	500 L
STORAGE	Droog en bij kamertemperatuur bewaren.



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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. 2 minuten laten trekken en uw bouillon is klaar.
USE INSTRUCTIONS	DOSERING Opbrengst 1 L 250 L 500 L Poeder 20 g 5 kg 10 kg Water 1 L 250 L 500 L
NUTRITION	Voedingswaarden Per 100 g droog product Per 100 ml* *Per 100 ml bouillon.
SHELF LIFE	Ten minste houdbaar tot einde:
NON ARTWORK CLAIMS	Vrij van smaakversterkers
NON ARTWORK CLAIMS	Vrij van kunstmatige kleurstoffen
SYMBOLS/LOGOS	Please recycle

Nutrient Declarations

Target Location/Language: FOODS:NL/Dutch

On Pack Nutrition Information [As Sold]

Voedingsstoffen	Per 100 g
Energie	924 kJ
Energie Kcal	220 kcal
Vetten	5,8 g
waarvan verzadigde vetzuren	3,1 g
Koolhydraten	35 g
waarvan suikers	8,3 g
Vezels	< 0,5 g
Eiwitten	6,8 g
Zout	47,8 g

On Pack Nutrition Information [As Prepared]

Voedingsstoffen	Per 102 g [100 ml]
Energie	18 kJ
Energie Kcal	4 kcal
Vetten	< 0,5 g
waarvan verzadigde vetzuren	< 0,1 g
Koolhydraten	0,7 g
waarvan suikers	< 0,5 g
Vezels	< 0,5 g
Eiwitten	< 0,5 g



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Zout	0,96 g
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Per - 100 g (As Sold)

Statements :

Product zoals verkocht

Per - 102 g (As Prepared)

Statements :

Bereid product zoals in de bereidingsinstructie

End of CUC Product Information Record 200000123562/000/001



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Combination pack data

Product Name

Language	Product Name
English	BPw Beef 58c FS DWIN da1