



CU PIRD Report

CU PIRD (Product Label) : 720000176409/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Apr 4, 2020

Basic Data

General Information

Valid From	Jan 30, 2020
Valid To	Dec 31, 9999
Created On	Sep 30, 2019
Created By	BAUER_D700
Changed On	Jan 29, 2020
Changed By	RUMPH_M500
Brand Name	KNORR
CU Specification	710067948175
Change Number	300003478060

CU PIRD (Product Label) Description

Language	Description
Dutch	Knorr Professional Erwtensoepe 1,38 kg
Dutch_BE	Knorr Professional Erwtensoepe 1,38 kg
English	CU KN DSO DUTCH PEA 1.38 KG ECO NL
French_BE	Knorr Professional Soupe aux Pois 1,38 kg

Target Location

Validity Area	Language
Netherlands	Dutch



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CUC PIRD (Label Set) Data

CUC PIRD (Label Set) Header data

CUC PIRD (Label Set) : 200000229905/000/000

Rating: PUBLIC

Validity Area: EU

Valid From: Sep 28, 2019

Valid To: Dec 31, 9999

Status: Released

Ingredient and Allergens/Diet Declarations

Target Location/Language: FOODS:NL/Dutch

Legal Denominator: Erwtensoeppoeier

Ingredient List:

Ingrediënten: erwt¹ (32%), aardappel¹ (25%), gemodificeerd maïszetmeel, aroma's, zout, wortel¹ (3%), geroosterde ui (2,4%), suiker, mineraalzout (kalium), gistextract, zonnebloemolie, spek (1,2%) (varkensvet, antioxidant (rozemarijnextract), rook), KNOLSELDERIJ¹, prei¹ (1,2%), glucosestroop, ham (1%) (varkensvlees, palmolie, zout, conserveermiddel (E250), dextrose, stabilisator (E307, E304i)), spinazie¹ (0,7%), knoflook¹, specerijen (kurkuma¹, peterseliewortel¹), geïodeerd zout, gerookt spekextract (spek, zout, rook), marjolein. Kan gluten, ei, soja, melk en mosterd bevatten.
¹Duurzaam geteelde ingrediënten.

Additional Declarations

Target Location/Language : FOODS:NL/Dutch

Measures :

Measure Type	Value	UoM	UoM Description
Nettogewicht	1,38	kg	kg
Volume per portie/portie	250	ml	ml
Porties/Dosissen/toepassingen	47	Aantal	Aantal

All Statements :

Purpose	Description
NUTRITION	*Per 100 ml soep.
OTHER	Serveersuggestie
OTHER	1,38 kg e
DISPOSAL	Please recycle
PREP. INSTRUCTIONS	- 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 10 min. doorkoken en de soep is klaar.
SHELF LIFE	Ten minste houdbaar tot einde:
STORAGE	Droog en bij kamertemperatuur bewaren.
SYMBOLS/LOGOS	Au bain-marie stabiel



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Purpose	Description
SYMBOLS/LOGOS	Diepvries stabiel
SYMBOLS/LOGOS	Kokend aanmaken
SYMBOLS/LOGOS	11,8 liter
USE INSTRUCTIONS	poeder water soep 116 g + 1 L = 4 x 250 ml 580 g + 5 L = 20 x 250 ml 1,38 kg + 11,8 L = 47 x 250 ml
INGREDIENT LIST	Vrij van kunstmatige kleurstoffen
INGREDIENT LIST	Vrij van smaakversterkers
SYMBOLS/LOGOS	Green dot

Nutrient Declarations

Target Location/Language: FOODS:NL/Dutch

On Pack Nutrition Information [As Sold]

Nutrient	Per 100.000 g (EU) [1]
Energie	1388 kJ
Energie Kcal	346 kcal
Vetten	4,5 g
waarvan verzadigde	1,4 g
Koolhydraten	55 g
waarvan suikers	11 g
Vezels	12 g
Eiwitten	14 g
Zout	6,3 g

On Pack Nutrition Information [As Prepared]

Nutrient	Per 100.000 g (EU) [2]	Per 111.000 g [100 ml] (EU) [3]	Per 279.000 g [250 ml] (EU) [4]	Referentie- inname 279.000 g [250 ml] (EU) [5]
Energie	144 kJ	160 kJ	403 kJ	5 %
Energie Kcal	36 kcal	40 kcal	100 kcal	5 %
Vetten	< 0,5 g	0,5 g	1,3 g	2 %
waarvan verzadigde	0,1 g	0,2 g	0,4 g	2 %
Koolhydraten	5,7 g	6,3 g	16 g	6 %
waarvan suikers	1,1 g	1,3 g	3,2 g	4 %
Vezels	1,3 g	1,4 g	3,6 g	
Eiwitten	1,5 g	1,6 g	4,1 g	8 %
Zout	0,66 g	0,74 g	1,9 g	32 %



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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-111.000 g (As Prepared)

Statements

[3] Bereid product zoals in de bereidingsinstructie

Per-279.000 g (As Prepared)

Statements

[4] Portie

Referentie-inname-279.000 g (As Prepared)

Statements

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

End of CUC PIRD (Label Set)

200000229905/000/000