UL-WEB-UFS Report

CU Product Information Record : 720000176566/004 **Status :** Released PL

Authorization Group : R&D CATEGORY SAVOURY **Planned effective date :** Apr 22, 2026

Basic Data

General Information

Valid From	Apr 22, 2026
Valid To	Dec 31, 9999
Created On	Sep 24, 2025
Created By	LOOMANS_P
Changed On	Apr 21, 2026
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710067950618
Change Number	300007986305
GTIN	8710604730532

CU Product Information Record Description

Language	Description
Danish	Knorr Professionel Italiensk Minestronesuppe, pulver 1,045 kg DK UFS
Dutch	Knorr Professional Italiaanse Minestronesoep 1,045 kg - UFS
Dutch_BE	Knorr Professional Italiaanse Minestronesoep 1,045 kg - UFS
English	CU KN DSO MINESTRONE 1.045KG ECO
French	Knorr PROFESSIONAL MINESTRONE À L'ITALIENNE 1,045 kg - UFS
French_BE	Knorr PROFESSIONAL MINESTRONE À L'ITALIENNE 1,045 kg - UFS
German_DACH	Knorr Professional Italienische Minestrone Suppe 1,045 kg - UFS
Norwegian	Knorr Profesjonell Italiensk Minestronesuppe, pulver 1,045 kg NO UFS
Spanish	Knorr Professional Minestrone a la italiana 1,045 kg - UFS ES

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 : 200000228017/001/005
Rating : PUBLIC
Validity Area : EU
Valid From : Dec 23, 2025
Valid To : Dec 31, 9999
Status : Released

Product Name

Language	Product Name
English	DS Minestrone Soup 1954 FS RJ 02
English_EU	CoM: RO

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:NL/Dutch

Legal Denominator : Italiaanse minestronesoeppoeder

Ingredient List:

Ingrediënten: pasta (harde **TARWE**gries) 24%, maltodextrine, zetmeel, aardappel, tomaat 9,5%, borlottibonen 8%, zout, extra olijfolie van de eerste persing 3,5%, wortel, prei, gistextract, geroosterde ui 1,3%, erwten 1,2%, kruiden (basilicum, rozemarijn, tijm), kurkuma, rode bietensap, aroma's. Kan **ROGGE**, **GERST**, **HAVER**, **EI**, **SOJA**, **MELK**, **SELDERIJ**, **MOSTERD** bevatten.

Additional Declarations

Target Location/Language : FOODS:NL/Dutch

Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	1,045	kg	kg e
Porties/Dosissen/toepassingen	38	Aan	Aantal
Volume per portie/portie	250	ml	ml
Aangegeven volume	9,5	L	l

Statements:

Purpose	Description
PREP. INSTRUCTIONS	BEREIDING Breng water aan de kook verminder hitte en voeg het poeder toe al roerend met een garde. Laat 8 minuten onder af en toe roeren zachtjes doorkoken.

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Purpose	Description
NUTRITION	*Poeder **Soep als bereid
OTHER	Serveersuggestie
USE INSTRUCTIONS	DOSERING Poeder + Water = Soep 110 g + 1 L = 4 x 250 ml 550 g + 5 L = 20 x 250 ml 1,045 kg + 9,5 L = 38 x 250 ml
SHELF LIFE	Ten minste houdbaar tot einde:
STORAGE	Droog en bij kamertemperatuur bewaren. Goed sluiten na gebruik.
SYMBOLS/LOGOS	EVU logo, suitable for vegans<blue>*
OTHER	<blue>*Gemaakt volgens veganistische standaard; raadpleeg de ingrediëntenlijst voor allergeen informatie.
SYMBOLS/LOGOS	9,5 L
SYMBOLS/LOGOS	[1]Bain-marie stabiel
SYMBOLS/LOGOS	[2]Vrij van kunstmatige kleurstoffen
SYMBOLS/LOGOS	[3]Vrij van smaakversterkers
SYMBOLS/LOGOS	OdZ logo***

Nutrient Declarations

Target Location/Language: FOODS:NL/Dutch

On Pack Nutrition Information [As Sold]

Voedingswaarden	per 100 g*
Energie	1435 kJ
Energie Kcal	343 kcal
Vetten	4,5 g
waarvan verzadigde vetzuren	0,7 g
Koolhydraten	62 g
waarvan suikers	8,8 g
Vezels	7,0 g
Eiwitten	10 g
Zout	6,3 g

On Pack Nutrition Information [As Prepared]

Voedingswaarden	per 100 ml**
Energie	158 kJ
Energie Kcal	38 kcal
Vetten	< 0,5 g
waarvan verzadigde vetzuren	< 0,1 g
Koolhydraten	6,8 g
waarvan suikers	1,0 g

Vezels	0,8 g
Eiwitten	1,1 g
Zout	0,70 g

End of CUC Product Information Record 200000228017/001/005