



UL-WEB-UFS Report

CU Product Information Record : 720000071445/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Jul 7, 2021

Basic Data

General Information

Valid From	Jul 7, 2021
Valid To	Dec 31, 9999
Created On	Apr 22, 2021
Created By	POPA_A
Changed On	Jul 6, 2021
Changed By	JETTEUR_C
Brand Name	KNORR
HOS	710033009580
Change Number	300004531271

CU Product Information Record Description

Language	Description
Dutch	Knorr Professional Vleesbouillon 1kg UFS
Dutch_BE	Knorr Professional Vleesbouillon 1kg UFS
English	CU Kn Meat bouillon authentice 1kg NL/B
French_BE	Knorr Professional bouillon de viande 1kg UFS

Target Location

Validity Area	Language
Belgium	Dutch



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CUC Product Information Record Data

CUC Product Information Record Header data

CUC Product Information Record : 200000123562/000/000

Rating : PUBLIC

Validity Area : EU

Valid From : Apr 22, 2021

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	BPw Beef 58c FS DWIN da1
English_EU	CoM: HU

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/Dutch

Legal Denominator : Vleesbouillon poeder

Ingredient List:

Ingrediënten: Zout, maltodextrine, suiker, aroma's (bevat **MELK**), rundvleesextract (4,7%), palmvet, gistextract, ui¹, geconcentreerd uiensap¹, karamelstroop, specerijen (kurkuma, wortelpeterselie¹), zonnebloemolie. Kan selderij, glutenbevattende granen, mosterd, soja en ei bevatten.
¹Duurzaam geteelde ingrediënten.

Additional Declarations

Target Location/Language : FOODS:BE/Dutch

Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	1	kg	kg e
Volume per portie/portie	250	ml	ml
Porties/Dosissen/toepassingen	200		

Statements:

Purpose	Description
OTHER	GETROKKEN VAN RUND
OTHER	50 L
STORAGE	Droog en bij kamertemperatuur bewaren.



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Purpose	Description
PREP. INSTRUCTIONS	Bereidingswijze: Breng de benodigde hoeveelheid water aan de kook. Draai het vuur lager en strooi al roerend het poeder in het kokende water. 2 minuten laten trekken en uw bouillon is klaar.
USE INSTRUCTIONS	DOSERING Opbrengst 1 L 25 L 50 L Poeder 20 g 500 g 1 kg Water 1 L 25 L 50 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	Green dot
SYMBOLS/LOGOS	Please recycle

Nutrient Declarations

Target Location/Language: FOODS:BE/Dutch

On Pack Nutrition Information [As Sold]

Voedingsstoffen	Per 100 g [1]
Energie	865 kJ
Energie Kcal	206 kcal
Vetten	3,8 g
waarvan verzadigde vetzuren	2,2 g
Koolhydraten	35 g
waarvan suikers	8,7 g
Vezels	0,5 g
Eiwitten	7,1 g
Zout	48,4 g

On Pack Nutrition Information [As Prepared]

Nutrient	Per 100 g [2]	Per 102 g [100 ml] [3]	Per 255 g [250 ml] [4]	Referentie-inname 255 g [250 ml] [5]
Energie	< 17 kJ	17 kJ	43 kJ	< 1 %
Energie Kcal	4 kcal	4 kcal	10 kcal	< 1 %
Vetten	< 0,5 g	< 0,5 g	< 0,5 g	< 1 %
waarvan verzadigde vetzuren	< 0,1 g	< 0,1 g	0,1 g	< 1 %
Koolhydraten	0,7 g	0,7 g	1,8 g	< 1 %



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waarvan suikers	< 0,5 g	< 0,5 g	< 0,5 g	< 1 %
Vezels	< 0,5 g	< 0,5 g	< 0,5 g	
Eiwitten	< 0,5 g	< 0,5 g	< 0,5 g	< 1 %
Zout	0,96 g	0,97 g	2,4 g	40 %

Per - 100 g (As Sold)

Statements :

[1] Product zoals verkocht

Per - 100 g (As Prepared)

Statements :

[2] Bereid product zoals in de bereidingsinstructie

Per - 102 g (As Prepared)

Statements :

[3] Bereid product zoals in de bereidingsinstructie

Per - 255 g (As Prepared)

Statements :

[4] Portie

Referentie-inname - 255 g (As Prepared)

Statements :

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

End of CUC Product Information Record 200000123562/000/000



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Combination pack data

Product Name

Language	Product Name
English	BPw Beef 58c FS DWIN da1