

General Report

Part [Rev]: 66313945IS_30 [4]

Description Knorr Fonds de Cuisine Gevogeltefond - pasta - 1kg

Status CURRENT

Planned Eff.: 29/12/2016

Frame [Rev]: G-FOODS-CON-GLOBAL [21]

Specification Type: CON

Language: Francais

Created by: Monique Visser

Created on: 26/10/2016 15:58:32

Last Modified By: Monique Visser

Last Modified On: 31/10/2016 09:23:40

Current On: 29/12/2016 10:26:10

General Information

Description

Knorr Fonds de Cuisine Fonds de Volaille en pâte 1 kg e

Exemption Flags

<input type="checkbox"/>	Exempt from Artwork
<input type="checkbox"/>	Exempt from NEP Reporting

Country	Brand Name	Product Name
	Knorr	Fonds de Volaille en pâte

Legal Description

Country	Descriptive Name	Note
	Fonds de volaille en pâte	

Symbols/Logos

green dot logo

Ingredient Declaration

Ingredients Declaration

Ingrédients: Maltodextrine, sel, graisse de palme, graisse de poule (12%), arômes, oignon, amidon de pomme de terre, sucre, extrait de levure, viande de poule (1%), jus de carotte concentré, correcteurs d'acidité (diacétate de sodium, lactate de calcium), épices et aromates (curcuma, poivre, laurier), acidifiant (acide citrique, acide lactique), sirop de caramel, antioxydant (extrait de romarin). Peut contenir: gluten, lait, oeuf, céleri, moutarde.

Claims and Declarations

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Declarations

Property	Value	UOM	Comment
Portions/Doses/Uses	250	No.	
Volume		l	Pâte pour 25 litres de fonds de volaille
Volume per serving/portion	100	ml	
Weight	1	kg	e

Risk of Cross Contamination during Processing

Information captured in the following property groups relates to the total allergen status of a product i.e. allergens inherent in the underlying ingredient composition of the product in addition to those due to cross contamination during processing of the product and which impact on final product labelling

Food Allergen / Food Intolerance

Property	Yes	No	Concentration	UOM	Comp of RM	Contam.	Comment
Cereals cont. Gluten + prods.	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Crustaceans and products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Molluscs and products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Egg/Egg products	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Fish / Fish products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Peanuts/Peanut products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Soybeans/Soybean prods.	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Milk / Dairy products	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Nuts/Nuts products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Sesame Seeds and prods.	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Sulphite (=> 10mg/kg)	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Celery	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mustard/Mustard products	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Lupin and products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	

Dietary - Guaranteed

Property	Yes	No	Comment
Vegan	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Ovo Lacto Vegetarian	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Lacto Vegetarian	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

Foods Free from

Property	Yes	No	Comment
Irradiation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Meat	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Meat acc. to 2001/101/EC
Alcohol	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

Declarations

On Pack Claims

Property	Description	Note
Claim 1	Sans exhausteur de goût artificiel	

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Property	Description	Note
Claim 2	Sans colorant artificiel	
Claim 3	Sans conservateur	
Claim 4	.	
Claim 5	.	
Claim 6	.	
Claim 7	.	
Claim 8	.	
Claim 9	.	
Claim 10	pour 25 litres	
Claim 11	2 min	
Claim 12	.	
Claim 13	.	
Claim 14	.	
Claim 15	.	

Claims / Disclaimers

Ce KNORR Fonds de Cuisine Fonds de Volaille est préparé avec les meilleurs ingrédients et est:

- Sans exhausteur de goût artificiel
- Sans colorant artificiel
- Sans conservateur

Et donc authentique en goût pour toutes vos préparations en sauce.

Instructions

Instructions for Use

PRÉPARATION

Délayer 40 g de pâte dans 1 litre d'eau bouillante et laisser mijoter pendant 2 minutes.

Storage Instructions

A conserver au sec et à température ambiante.

Safety Instructions

Disposal Instructions

Recipe Instructions

Recipe Instruction

DOSAGE

Pâte	40 g	200 g	1 kg
Eau	1 L	5 L	25 L

Nutrition

Serving Size Information

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Property	Attribute	per Serving	UOM	Comment
Serving Size	Metric (g) - As prep	104	G	
Serving Size	Metric (ml) - As prep	100	ml	

Serving Information

<input type="checkbox"/>	Variable serving size
<input type="checkbox"/>	Product is consumed as sold

Nutrition Data

Property	Attribute	per 100g as prep	per 100ml as sold	per 100ml as prep	UOM	Data Source	Note
Energy	kJ	70		73	kJ	Calculation	<input checked="" type="checkbox"/>
Energy	kcal	17		17	kcal	Calculation	<input checked="" type="checkbox"/>
Protein		0,14		0,14	g	Calculation	<input checked="" type="checkbox"/>
Carbohydrate		1,9		1,98	g	Calculation	<input checked="" type="checkbox"/>
Carbohydrate	including fibre	1,93		2	g	Calculation	
Carbohydrate of which	Sugars	0,27		0,29	g	Calculation	<input checked="" type="checkbox"/>
Fat		0,96		1	g	Calculation	<input checked="" type="checkbox"/>
Fat of which	SAFA	0,44		0,46	g	Calculation	<input checked="" type="checkbox"/>
Fat of which	Trans	0,005		0,005	g	Calculation	<input checked="" type="checkbox"/>
Cholesterol		0,49		0,51	mg	Calculation	
Fibre	Dietary	0,03		0,03	g	Calculation	<input checked="" type="checkbox"/>
Sodium	mg	256		266	mg	Calculation	<input checked="" type="checkbox"/>
Salt	as NaCl	0,65		0,68	g	Calculation	<input checked="" type="checkbox"/>

Energy [kJ] (note)

.

Energy [kcal] (note)

.

Protein [] (note)

.

Carbohydrate [] (note)

.

Carbohydrate of which [Sugars] (note)

.

Fat [] (note)

.

Fat of which [SAFA] (note)

.

Fat of which [Trans] (note)

.

Fibre [Dietary] (note)

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Sodium [mg] (note)

Salt [as NaCl] (note)

Na x 2,5

Vitality Passport Input

Property	Attribute	Typical/100g as prep	UOM	Comment
Added Sugars		0.07	g	

Nutrition Information

Valeurs nutritionnelles pour 100 ml de fonds

On Pack Nutrition Information [As Sold]

On-Pack Nutrition Information as Sold

Property	Value
CON	RDL-011849[5]: DBS Chicken Fond Pasty 04a FS DAR da1
CUC	8639537[10]: DBS Chicken Fond Pasty 04a (CUC)
REF	66346704IS[2]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	

Typical values	Attribute	UOM	per 100g as sold	per 100ml as sold	per Serving
Energy	kJ	kJ	1822		
Energy	kcal	kcal	437		
Protein		g	3,5		
Carbohydrate		g	49		
Carbohydrate of which	Sugars	g	7,1		
Fat		g	25		
Fat of which	SAFA	g	12		
Fibre	Dietary	g	0,7		
Salt	as NaCl	g	16,6		

On Pack Nutrition Information [As Prepared]

On-Pack Nutrition Information as Prepared

Property	Value
CON	RDL-011849[5]: DBS Chicken Fond Pasty 04a FS DAR da1
CUC	8639537[10]: DBS Chicken Fond Pasty 04a (CUC)
REF	66346704IS[2]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	100 ml

On Pack Nutr Data 1

Typical values	Attribute	UOM	per 100g as prep	per 100ml as prep	per Serving
Energy	kJ	kJ	70	75	75
Energy	kcal	kcal	17	17	17
Protein		g	<0,5	<0,5	<0,5
Carbohydrate		g	1,9	2	2
Carbohydrate of which	Sugars	g	<0,5	<0,5	<0,5
Fat		g	1	1	1
Fat of which	SAFA	g	0,4	0,5	0,5
Fibre	Dietary	g	<0,5	<0,5	<0,5

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Typical values	Attribute	UOM	per 100g as prep	per 100ml as prep	per Serving
Salt	as NaCl	g	0,65	0,68	0,68

On Pack Nutr Data 2

Nutrients	Attribute	Guideline Daily Amount	%	GDA synonym
Energy	kJ	8400	<1	GDA
Energy	kcal	2000	<1	GDA
Protein		50	<1	GDA
Carbohydrate		260	<1	GDA
Carbohydrate of which	Sugars	90	<1	GDA
Fat		70	1	GDA
Fat of which	SAFA	20	3	GDA
Fibre	Dietary		N/A	GDA
Salt	as NaCl	6	11	GDA

Associated Specifications

Attached Specifications

Specification	Rev.	Description
RDL-011849	7	DBS Chicken Fond Pasty 04a FS DAR da1

Contact Details

Company Contact Information

www.ufs.com

Unilever Food Solutions
 Unilever Belgium
 Humaniteitslaan 292 Bld de l'Humanité
 B-1190 Brussels Tel. 0800/16121

Local Information

MRDR : 14588102
 EAN DU : 8711100458814
 EAN CU : 8711100658818