

General Report

0 [3]

Description Knorr Fonds de Cuisine Kalfsfond pasta 1kg
Status CURRENT **Frame [Rev]:** G-FOODS-CON-GLOBAL [21]
Planned Eff.: 29/12/2016 **Specification Type:** CON
Language: Francais

Created by: Monique Visser
Created on: 27/10/2016 09:20:19
Last Modified By: Monique Visser
Last Modified On: 31/10/2016 09:31:46
Current On: 29/12/2016 10:34:58

General Information

Description

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

Exemption Flags

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

Country	Brand Name	Product Name
	Knorr	Fonds de Cuisine Fonds de Veau en pâte

Legal Description

Country	Descriptive Name	Note
	Fonds de Veau en pâte	

Symbols/Logos

green dot logo

Ingredient Declaration

Ingredients Declaration

Ingrédients: Maltodextrine, farine de BLÉ, huile de tournesol, arômes (dont BLÉ, ORGE, CÉLERI), amidon de pomme de terre, graisse de palme, sel, légumes (oignon, tomate, CÉLERI-RAVE), sucre, sirop de caramel, extrait de levure, viande de veau (0,8%), épices et aromates (noix de muscade, poivre, laurier), extrait de viande de boeuf, antioxydants (E320, E310). Peut contenir: lait, oeuf, moutarde.

Claims and Declarations

Declarations

General Report

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Property	Value	UOM	Comment
Portions/Doses/Uses	140	No.	
Volume	14	l	
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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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	
Claim 2	Sans colorant artificiel	

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

Claims / Disclaimers

Ce KNORR Fonds de Cuisine Fonds de Veau 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 70 g de pâte dans 1 litre d'eau bouillante et laisser mijoter pendant 2 minutes.

Storage Instructions

Conserver au sec et à température ambiante.

Recipe Instructions

Recipe Instruction

DOSAGE

Pâte 70 g 350 g 1 kg
 Eau 1 L 5 L 14 L

Nutrition

Serving Size Information

Property	Attribute	per Serving	UOM	Comment
Serving Size	Metric (g) - As prep	107	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

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Property	Attribute	per 100g as prep	per 100ml as sold	per 100ml as prep	UOM	Data Source	Note
Energy	kJ	131		140	kJ	Calculation	<input checked="" type="checkbox"/>
Energy	kcal	31		34	kcal	Calculation	<input checked="" type="checkbox"/>
Protein		0,53		0,57	g	Calculation	<input checked="" type="checkbox"/>
Carbohydrate		3,51		3,76	g	Calculation	<input checked="" type="checkbox"/>
Carbohydrate of which	Sugars	0,67		0,72	g	Calculation	<input checked="" type="checkbox"/>
Fat		1,65		1,77	g	Calculation	<input checked="" type="checkbox"/>
Fat of which	SAFA	0,55		0,59	g	Calculation	<input checked="" type="checkbox"/>
Fat of which	Trans	0,01		0,01	g	Calculation	<input checked="" type="checkbox"/>
Cholesterol		0,17		0,18	mg	Calculation	<input checked="" type="checkbox"/>
Fibre	Dietary	0,12		0,13	g	Calculation	<input checked="" type="checkbox"/>
Sodium	mg	208		222	mg	Calculation	<input checked="" type="checkbox"/>
Salt	as NaCl	0,53		0,55	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)

.

Cholesterol [] (note)

.

Fibre [Dietary] (note)

.

Sodium [mg] (note)

.

Salt [as NaCl] (note)

Na x 2,5

Validity Passport Input

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Property	Attribute	Typical/100g as prep	UOM	Comment
Added Sugars		0.28	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-011848[3]: DBS Veal Fond Pasty 02a FS DWIN da1
CUC	8639534[6]: DBS Veal Fond Pasty 02a (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	2000		
Energy	kcal	kcal	470		
Protein		g	8		
Carbohydrate		g	52		
Carbohydrate of which	Sugars	g	10		
Fat		g	25		
Fat of which	SAFA	g	8		
Fibre	Dietary	g	2,0		
Salt	as NaCl	g	7,7		

On Pack Nutrition Information [As Prepared]

On-Pack Nutrition Information as Prepared

Property	Value
CON	RDL-011848[3]: DBS Veal Fond Pasty 02a FS DWIN da1
CUC	8639534[6]: DBS Veal Fond Pasty 02a (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	130	140	140
Energy	kcal	kcal	30	35	35
Protein		g	0,5	0,6	0,6
Carbohydrate		g	3,5	4,0	4,0
Carbohydrate of which	Sugars	g	0,7	0,7	0,7
Fat		g	1,5	2,0	2,0
Fat of which	SAFA	g	0,6	0,6	0,6
Fibre	Dietary	g	<0,5	<0,5	<0,5
Salt	as NaCl	g	0,53	0,55	0,55

On Pack Nutr Data 2

Nutrients	Attribute	Guideline Daily Amount	%	GDA synonym
Energy	kJ	8400	2	GDA
Energy	kcal	2000	2	GDA
Protein		50	1	GDA
Carbohydrate		260	2	GDA

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Nutrients	Attribute	Guideline Daily Amount	%	GDA synonym
Carbohydrate of which	Sugars	90	<1	GDA
Fat		70	3	GDA
Fat of which	SAFA	20	3	GDA
Fibre	Dietary		N/A	GDA
Salt	as NaCl	6	9	GDA

Associated Specifications

Attached Specifications

Specification	Rev.	Description
RDL-011848	5	DBS Veal Fond Pasty 02a FS DWIN 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 : 14588201
 EAN DU : 8711100458821
 EAN CU : 8711100658825