



# UL-WEB-UFS Report

**CU Product Information Record :** 720000071688/001

**Status :** Released PL

**Authorization Group :** R&D CATEGORY SAVOURY

**Planned effective date :** Jan 31, 2024

## Basic Data

### General Information

Valid From	Jan 31, 2024
Valid To	Dec 31, 9999
Created On	Oct 24, 2023
Created By	CASTROP_S700
Changed On	Jan 30, 2024
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710033001528
Change Number	300006630037

### CU Product Information Record Description

Language	Description
Dutch	Knorr Professional Bretonse Vissoep 1,1 kg - UFS
Dutch_BE	Knorr Professional Bretonse Vissoep 1,1 kg - UFS
English	CU Knorr Sup. creamy fish 1.1 kg
French	Knorr Professional Soupe de Poisson à la Bretonne 1,1 kg - UFS
German_DACH	Knorr Professional Bretonische Fischsuppe 1,1 kg - UFS

### Target Location

Validity Area	Language
Belgium	Dutch



# UL-WEB-UFS Report

**CU Product Information Record :** 720000071688/001

**Status :** Released PL

**Authorization Group :** R&D CATEGORY SAVOURY

**Planned effective date :** Jan 31, 2024

## CUC Product Information Record Data

### CUC Product Information Record Header data

CUC Product Information Record : 200000131436/000/001

Rating : PUBLIC

Validity Area : EU

Valid From : Oct 11, 2023

Valid To : Dec 31, 9999

Status : Released

### Product Name

Language	Product Name
English	DS Fish Soup 2127
English_EU	CoM: Romania

### Ingredient and Allergens/Diet Declarations

**Target Location/Language :** FOODS:BE/Dutch

**Legal Denominator :** Bretonse Vissoep poeder

#### Ingredient List:

Ingrediënten: gemodificeerd zetmeel, maltodextrine, roux 12% (**TARWEBLOEM**, palmvet), gistextract, zout, **MELKWEI**, tomatenpuree<sup>1</sup> 4,5%, **GARNAAL** 4%, extra olijfolie van de eerste persing, palmvet, suiker, **LACTOSE**, ui 2,7%, specerijen (knoflook<sup>1</sup>, peper, cayennepeper, kurkuma), aroma's (bevat **TARWE**), **KABELJAUW** 1,3%, citroensap, kruiden (laurier<sup>1</sup>, peterselie<sup>1</sup>), zetmeel. Kan andere glutenbevattende granen, weekdieren, ei, soja, selderij en mosterd bevatten.

<sup>1</sup>Duurzaam geteelde ingrediënten.

### Additional Declarations

**Target Location/Language :** FOODS:BE/Dutch

#### Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	1,1	kg	kg e
Porties/Dosissen/toepassingen	44	Aan	Aantal
Volume per portie/portie	250	ml	ml

#### Statements:



# UL-WEB-UFS Report

**CU Product Information Record :** 720000071688/001

**Status :** Released PL

**Authorization Group :** R&D CATEGORY SAVOURY

**Planned effective date :** Jan 31, 2024

Purpose	Description
SYMBOLS/LOGOS	Au bain-marie stabiel Kokend aanmaken Vrij van smaakversterkers Vrij van kunstmatige kleurstoffen
NUTRITION	Voedingswaarden Per 100 g droog product Per 100 ml* *Per 100 ml soep.
OTHER	Serveersuggestie
SHELF LIFE	Ten minste houdbaar tot einde:
STORAGE	Droog en bij kamertemperatuur bewaren.
SYMBOLS/LOGOS	Please recycle
SYMBOLS/LOGOS	11 L
PREP. INSTRUCTIONS	BEREIDINGSWIJZE - 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 3 min. doorkoken en de soep is klaar.
PREP. INSTRUCTIONS	DOSERING poeder water soep 100 g + 1 L = 4 x 250 ml 500 g + 5 L = 20 x 250 ml 1,1 kg + 11 L = 44 x 250 ml

## Nutrient Declarations

**Target Location/Language:** FOODS:BE/Dutch

On Pack Nutrition Information [As Sold]

Voedingsstoffen	Per 100 g
Energie	1627 kJ
Energie Kcal	388 kcal
Vetten	11 g
waarvan verzadigde vetzuren	5,6 g
Koolhydraten	57 g
waarvan suikers	14 g
Vezels	1,7 g
Eiwitten	13 g
Zout	7,3 g

On Pack Nutrition Information [As Prepared]

Voedingsstoffen	Per 110 g [ 100 ml ]
Energie	163 kJ



# UL-WEB-UFS Report

**CU Product Information Record :** 720000071688/001

**Status :** Released PL

**Authorization Group :** R&D CATEGORY SAVOURY

**Planned effective date :** Jan 31, 2024

Energie Kcal	39 kcal
Vetten	1,1 g
waarvan verzadigde vetzuren	0,6 g
Koolhydraten	5,7 g
waarvan suikers	1,4 g
Vezels	< 0,5 g
Eiwitten	1,3 g
Zout	0,74 g

## Per - 100 g (As Sold)

### Statements :

Product zoals verkocht

## Per - 110 g (As Prepared)

### Statements :

Bereid product zoals in de bereidingsinstructie

**End of CUC Product Information Record      200000131436/000/001**



# UL-WEB-UFS Report

**CU Product Information Record :** 720000071688/001

**Status :** Released PL

**Authorization Group :** R&D CATEGORY SAVOURY

**Planned effective date :** Jan 31, 2024

## Combination pack data

### Product Name

Language	Product Name
English	DS Fish Soup 2127



# UL-WEB-UFS Report

**CU Product Information Record :** 720000071688/001

**Status :** Released PL

**Authorization Group :** R&D CATEGORY SAVOURY

**Planned effective date :** Jan 31, 2024

## Basic Data

### General Information

Valid From	Jan 31, 2024
Valid To	Dec 31, 9999
Created On	Oct 24, 2023
Created By	CASTROP_S700
Changed On	Jan 30, 2024
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710033001528
Change Number	300006630037

### CU Product Information Record Description

Language	Description
Dutch	Knorr Professional Bretonse Vissoep 1,1 kg - UFS
Dutch_BE	Knorr Professional Bretonse Vissoep 1,1 kg - UFS
English	CU Knorr Sup. creamy fish 1.1 kg
French	Knorr Professional Soupe de Poisson à la Bretonne 1,1 kg - UFS
German_DACH	Knorr Professional Bretonische Fischsuppe 1,1 kg - UFS

### Target Location

Validity Area	Language
Belgium	French



# UL-WEB-UFS Report

CU Product Information Record : 720000071688/001

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Jan 31, 2024

## CUC Product Information Record Data

### CUC Product Information Record Header data

CUC Product Information Record : 200000131436/000/001

Rating : PUBLIC

Validity Area : EU

Valid From : Oct 11, 2023

Valid To : Dec 31, 9999

Status : Released

### Product Name

Language	Product Name
English	DS Fish Soup 2127
English_EU	CoM: Romania

### Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/French

Legal Denominator : Soupe de Poisson à la Bretonne déshydratée

#### Ingredient List:

Ingrédients : amidon modifié, maltodextrine, roux 12% (farine de **BLÉ**, graisse de palme), extrait de levure, sel, **LACTOSÉRUM**, purée de tomates<sup>1</sup> 4,5%, **CREVETTE** 4%, huile d'olive vierge extra, graisse de palme, sucre, **LACTOSE**, oignon 2,7%, épices (ail<sup>1</sup>, poivre, poivre de Cayenne, curcuma), arômes (dont **BLÉ**), **CABILLAUD** 1,3%, jus de citron, aromates (laurier<sup>1</sup>, persil<sup>1</sup>), amidon. Peut contenir : autres céréales contenant du gluten, mollusques, œuf, soja, céleri et moutarde.

<sup>1</sup>Ingrédients issus de l'agriculture durable.

### Additional Declarations

Target Location/Language : FOODS:BE/French

#### Measures :

Measure Type	Value	UOM	UOM Description
Poids net	1,1	kg	kilogrammes e
"Portions/Doses/"	44	N°.	Numéro
Volume par portion	250	ml	Millilitres

#### Statements:

Purpose	Description
SYMBOLS/LOGOS	Please recycle



# UL-WEB-UFS Report

**CU Product Information Record :** 720000071688/001

**Status :** Released PL

**Authorization Group :** R&D CATEGORY SAVOURY

**Planned effective date :** Jan 31, 2024

Purpose	Description
SYMBOLS/LOGOS	Stable au bain-marie À l'eau bouillante Sans exhausteur de goût Sans colorant artificiel
NUTRITION	Valeurs nutritionnelles Pour 100 g de produit déshydraté Pour 100 ml* *Pour 100 ml de potage.
OTHER	Suggestion de présentation
SHELF LIFE	À consommer de préférence avant fin :
STORAGE	À conserver au sec et à température ambiante.
SYMBOLS/LOGOS	11 L
PREP. INSTRUCTIONS	PRÉPARATION - Portez l'eau à ébullition. - Baissez le feu et incorporez la quantité nécessaire de potage en remuant à l'aide d'un fouet. - Laisser mijoter pendant 3 min. et votre potage est prêt.
PREP. INSTRUCTIONS	DOSAGE poudre eau potage 100 g + 1 L = 4 x 250 ml 500 g + 5 L = 20 x 250 ml 1,1 kg + 11 L = 44 x 250 ml

## Nutrient Declarations

**Target Location/Language:** FOODS:BE/French

On Pack Nutrition Information [As Sold]

Nutriments	Pour 100 g
Énergie	1627 kJ
Énergie	388 kcal
Matières grasses	11 g
- dont acides gras saturés	5,6 g
Glucides	57 g
- dont sucres	14 g
Fibres	1,7 g
Protéines	13 g
Sel	7,3 g

On Pack Nutrition Information [As Prepared]

Nutriments	Pour 110 g [ 100 ml ]
Énergie	163 kJ
Énergie	39 kcal



# UL-WEB-UFS Report

**CU Product Information Record :** 720000071688/001

**Status :** Released PL

**Authorization Group :** R&D CATEGORY SAVOURY

**Planned effective date :** Jan 31, 2024

Matières grasses	1,1 g
- dont acides gras saturés	0,6 g
Glucides	5,7 g
- dont sucres	1,4 g
Fibres	< 0,5 g
Protéines	1,3 g
Sel	0,74 g

## Pour - 100 g (As Sold)

### Statements :

Produit tel que vendu

## Pour - 110 g (As Prepared)

### Statements :

Produit préparé selon les instructions de préparation

**End of CUC Product Information Record      200000131436/000/001**



# UL-WEB-UFS Report

**CU Product Information Record :** 720000071688/001

**Status :** Released PL

**Authorization Group :** R&D CATEGORY SAVOURY

**Planned effective date :** Jan 31, 2024

## Combination pack data

### Product Name

Language	Product Name
English	DS Fish Soup 2127



# UL-WEB-UFS Report

**CU Product Information Record :** 720000071688/001

**Status :** Released PL

**Authorization Group :** R&D CATEGORY SAVOURY

**Planned effective date :** Jan 31, 2024

## Basic Data

### General Information

Valid From	Jan 31, 2024
Valid To	Dec 31, 9999
Created On	Oct 24, 2023
Created By	CASTROP_S700
Changed On	Jan 30, 2024
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710033001528
Change Number	300006630037

### CU Product Information Record Description

Language	Description
Dutch	Knorr Professional Bretonse Vissoep 1,1 kg - UFS
Dutch_BE	Knorr Professional Bretonse Vissoep 1,1 kg - UFS
English	CU Knorr Sup. creamy fish 1.1 kg
French	Knorr Professional Soupe de Poisson à la Bretonne 1,1 kg - UFS
German_DACH	Knorr Professional Bretonische Fischsuppe 1,1 kg - UFS

### Target Location

Validity Area	Language
Belgium	German_DACH



# UL-WEB-UFS Report

**CU Product Information Record :** 720000071688/001

**Status :** Released PL

**Authorization Group :** R&D CATEGORY SAVOURY

**Planned effective date :** Jan 31, 2024

## CUC Product Information Record Data

### CUC Product Information Record Header data

CUC Product Information Record : 200000131436/000/001

Rating : PUBLIC

Validity Area : EU

Valid From : Oct 11, 2023

Valid To : Dec 31, 9999

Status : Released

### Product Name

Language	Product Name
English	DS Fish Soup 2127
English_EU	CoM: Romania

### Ingredient and Allergens/Diet Declarations

**Target Location/Language :** FOODS:BE/German\_DACH

**Legal Denominator :** Pulver für bretonische Fischsuppe

#### Ingredient List:

Zutaten: modifizierte Stärke, Maltodextrin, Mehlschwitze 12% (**WEIZENMEHL**, Palmfett), Hefeextrakt, Salz, **MOLKE**, Tomatenpüree<sup>1</sup> 4,5%, **GARNELEN** 4%, natives Olivenöl extra, Palmfett, Zucker, **LAKTOSE**, Zwiebel 2,7%, Gewürze (Knoblauch<sup>1</sup>, Pfeffer, Cayennepfeffer, Kurkuma), Aromen (enthält **WEIZEN**), **KABELJAU** 1,3%, Zitronensaft, Kräuter (Lorbeerblatt<sup>1</sup>, Petersilie<sup>1</sup>), Stärke. Kann andere glutenhaltige Getreidesorten, Weichtiere, Ei, Soja, Sellerie und Senf enthalten.  
<sup>1</sup>Zutaten aus nachhaltigem Anbau.

### Additional Declarations

**Target Location/Language :** FOODS:BE/German\_DACH

#### Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	1,1	kg	Kilogramm e
Portionen/Dosierungen/Anwendun	44	No.	Anzahl
Volumen pro Portion	250	ml	Milliliter

#### Statements:



# UL-WEB-UFS Report

**CU Product Information Record :** 720000071688/001

**Status :** Released PL

**Authorization Group :** R&D CATEGORY SAVOURY

**Planned effective date :** Jan 31, 2024

Purpose	Description
SYMBOLS/LOGOS	Bain-marie stabil Kochend zubereiten Ohne Geschmacksverstärker Ohne künstliche Farbstoffe
NUTRITION	Nährwerte Pro 100 g Trockenprodukt Pro 100 ml* *Pro 100 ml Suppe.
OTHER	Servierempfehlung
SHELF LIFE	Mindestens haltbar bis Ende:
STORAGE	Trocken und bei Zimmertemperatur aufbewahren.
SYMBOLS/LOGOS	Please recycle
SYMBOLS/LOGOS	11 L
PREP. INSTRUCTIONS	ZUBEREITUNG - Das Wasser zum Kochen bringen. - Die Hitze reduzieren und das Pulver unter ständigem Rühren mit einem Schneebesen hinzufügen. - 3 Min. kochen lassen und die Suppe ist fertig.
PREP. INSTRUCTIONS	DOSIERUNG Pulver Wasser Suppe 100 g + 1 L = 4 x 250 ml 500 g + 5 L = 20 x 250 ml 1,1 kg + 11 L = 44 x 250 ml

## Nutrient Declarations

**Target Location/Language:** FOODS:BE/German\_DACH

On Pack Nutrition Information [As Sold]

Nährwertinformation	Pro 100 g
Energie	1627 kJ
Energie	388 kcal
Fett	11 g
davon gesättigte Fettsäuren	5,6 g
Kohlenhydrate	57 g
davon Zucker	14 g
Ballaststoffe	1,7 g
Eiweiß	13 g
Salz	7,3 g

On Pack Nutrition Information [As Prepared]

Nährwertinformation	Pro 110 g [ 100 ml ]
Energie	163 kJ



# UL-WEB-UFS Report

**CU Product Information Record :** 720000071688/001

**Status :** Released PL

**Authorization Group :** R&D CATEGORY SAVOURY

**Planned effective date :** Jan 31, 2024

Energie	39 kcal
Fett	1,1 g
davon gesättigte Fettsäuren	0,6 g
Kohlenhydrate	5,7 g
davon Zucker	1,4 g
Ballaststoffe	< 0,5 g
Eiweiß	1,3 g
Salz	0,74 g

## Pro - 100 g (As Sold)

### Statements :

Produkt wie verkauft

## Pro - 110 g (As Prepared)

### Statements :

zubereitetes Produkt gemäß Zubereitungsanleitung

**End of CUC Product Information Record      200000131436/000/001**



# UL-WEB-UFS Report

**CU Product Information Record :** 720000071688/001

**Status :** Released PL

**Authorization Group :** R&D CATEGORY SAVOURY

**Planned effective date :** Jan 31, 2024

## Combination pack data

### Product Name

Language	Product Name
English	DS Fish Soup 2127