



Unilever Food Solutions

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<b>PRODUCT CODE</b>	8145615	
<b>PRODUCT RANGE</b>	Knorr Professional 100% Soup	
<b>PRODUCT NAME</b>	Knorr Professional 100% Soup Highland Vegetable 4 x 2.4L	
<b>POINT OF MANUFACTURE</b>	Poznan	<b>Country of Origin:</b> Poland
<b>CONTACT</b>	Unilever Food Solutions Careline UK: Call free on 0800 783 3728, IRL: Lo Call 1850 789 289 *Lines open Mon-Fri 8am-6pm	
<b>PRODUCT DESCRIPTION</b>	A ready prepared hearty highland vegetable soup with lentils and barley.	
<b>INGREDIENT DECLARATION</b>	Water, vegetables in varying proportions (36%) [onion, turnip, CELERY, leek, carrot, potato], lentils (2.5%), pearl BARLEY (1.5%), potato starch, salt, yeast extract, spices (onion powder, garlic powder, black pepper, turmeric), parsley, spinach powder, carrot powder, leek extract, CELERY seeds, onion extract, flavourings (contain CELERY), bay leaves oil, lovage extract, nutmeg extract, CELERY extract, emulsifiers (mono- and diglycerides of fatty acids).	
<b>SHELF LIFE FROM DATE OF MANUFACTURE</b>	12 months	
<b>SHELF LIFE ONCE OPENED</b>	3 days	
<b>STORAGE CONDITIONS</b>	Store in a cool dry place. Once opened refrigerate any unused product and keep for max. 72 hours at max. 7°C. If pouches remain unopened after heating, they can be cooled down to < 10°C (following HACCP rules) and reheated to above > 75°C for use within 24 hours.	
<b>DATE MARKING</b>	Best before end: See Pouch	
<b>YIELD</b>	40 x 250g portions	
<b>USE PREPARATION</b>	<p><b>ON THE HOB:</b> Open the pouch. Pour contents into the pan, heat product to a minimum temperature of 75°C. Stir from time to time. <b>COMBI-STEAMER OVEN:</b> Pre-heat the combi-steamer oven to 95°C, 100% steam. Place the unopened pouch in a perforated tray suitable for use in the combi-steamer oven. Heat for 30 minutes at max. 95°C, 100% steam. Remove immediately from combi-steamer oven, open &amp; transfer contents to serving unit. Ensure that the temperature of the contents is &gt; 75°C. <b>WATER BATH:</b> Place the unopened pouch into a water bath (95°C). Heat through for 30 minutes. Remove from water bath, open &amp; transfer product to serving unit. Ensure that the temperature of the product is &gt; 75°C. <b>HOLDING THE PRODUCT IN A BAIN MARIE:</b> Product should be held at or above 70°C for a maximum of 4 hours &amp; stirred frequently to ensure even heat distribution. Prepare only the amount needed for one service period &amp; do not add fresh product to older batches.</p>	

**ALLERGENS AND INTOLERANTS**

CRITERION	CONTAINMENT	COMMENTS
Cereals containing gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut and products thereof)	CONTAINS	Barley
Crustaceans and products thereof	FREE_FROM	
Eggs and products thereof	FREE_FROM	
Fish and products thereof	FREE_FROM	
Peanuts and products thereof	FREE_FROM	
Soybeans and products thereof	FREE_FROM	
Milk and products thereof	FREE_FROM	
Nuts and products thereof	FREE_FROM	
Celery / celeriac and products thereof	CONTAINS	
Mustard and products thereof	FREE_FROM	
Sesame seeds and products thereof	FREE_FROM	
Sulphur dioxide and sulphites (> 10 mg/kg or 10 mg/l expressed as SO2 in final product as	FREE_FROM	
Lupin and products thereof	FREE_FROM	
Molluscs and products thereof	FREE_FROM	
Artificial colours	FREE_FROM	
Artificial flavourings	CONTAINS	
Artificial Preservatives	FREE_FROM	
Added Sugar	FREE_FROM	
Added Salt	CONTAINS	
Sweeteners	FREE_FROM	
Added MSG	FREE_FROM	
Added nucleotides (E627, E631, E635)	FREE_FROM	
Hydrogenated vegetable oils	FREE_FROM	
GM labelling required	No	

**Product is:**

Lactose Free	Yes
Gluten Free*	No
Suitable for Vegans	Yes
Suitable for Vegetarians	Yes
Certified Halal	No
Certified Kosher	No
Suitable for freezing	No
Bain Marie stable	Yes

\*According to Commission Implementing Regulation (EU) No. 828/2014, the term Gluten Free must meet  $\leq 20\text{mg/kg}$  ( $\leq 20\text{ppm}$ ).

**NUTRITION INFORMATION** (Theoretical calculation)

Typical values per	100 g as sold	100 ml as prepared	per portion	%* per portion
Energy	120 kJ	120 kJ	300 kJ	4 %
Energy	30 kcal	30 kcal	75 kcal	
Fat	0.1 g	0.1 g	0.3 g	<1 %
of which saturate	- g	g	- g	- %
Carbohydrate	5 g	5 g	12.5 g	5 %
of which sugars	1 g	1 g	2.5 g	3 %
Fibre	0.8 g	0.8 g	2 g	-
Protein	1.5 g	1.5 g	3.8 g	8 %
Salt	0.54 g	0.55 g	1.35 g	23 %

\*% of Reference Intake of an average adult (8400 kJ/2000 kcal)

\*\*One portion 250 g

Pack contains

10 portions



**PRODUCT CLAIMS**

No added MSG.No added artificial colours or perservatives.Meets Department of Health UK 2012 salt targets.Bain Marie stable.Combi-steamer.

**PACKAGING INFORMATION**

Packaging Description	Flexible pouch and PP Label (not currently recyclable). Cardboard outer
Pack size	2.5kg
Units per case	4
Each Unit length (mm)	40
Each Unit width (mm)	210
Each Unit height (mm)	455
Gross Each Unit weight (kg)	2.527
Case length (mm)	428
Case width (mm)	185
Case height (mm)	192
Gross case weight (kg)	10.534
Net case weight (kg)	10
Cases per pallet	98
Cases per layer	14
Layers per pallet	7
Pallet height (mm)	1507
Gross pallet weight (kg)	1060.332
EAN Consumer Unit	5000118075674
EAN Trade / Distribution Unit	5000118075681

**ADDITIONAL INFORMATION**

**This information is believed to be correct at the date of issue.**

**It is not practical to communicate specification changes to all customers and this information may therefore be subject to change without notice.**

**Product changes would always be reflected by labelling changes and updated specifications issued on request.**

**This product specification has been agreed by Unilever UK.**

Signed

Name / Reviewed by

Wendy Duncan

Position

R&D Deploy / Technical Manager Food Solutions UK/IRE

Date

01/06/2021

**REASON FOR ISSUE / CHANGE OF SPECIFICATION**

Compliance check