

PRODUCT SPECIFICATION

Unilever Food Solutions

UK: Brooke House • Manor Royal • Crawley House • West Sussex RH10 9RQ

IRE: 20 Riverwalk • Citywest Business Park • Dublin 24

PRODUCT RANGE	KNORR Oriental Accompaniments	PRODUCT CODE	15076901
PRODUCT NAME	Egg Noodle Nests 1 x 3 kg		

POINT OF MANUFACTURE	CONTACT
Manufactured in the EU	Unilever Food Solutions Careline UK: Call free on 0800 783 3728 IRE: Lo Call 1850 789 289 *Lines open Mon-Fri 8am-6pm

PRODUCT DESCRIPTION
Egg Noodle Nests.

INGREDIENTS DECLARATION (in descending order)
Wheat Flour, Pasteurised Whole Egg (5%), Salt, Firming Agents (Sodium Carbonate, Potassium Carbonate), Citric Acid, Natural Colour (Beta-carotene).

SHELF LIFE	12 months from date of manufacture.
STORAGE CONDITIONS	Store in a cool, dry place.
DATE MARKING	Best Before End: see front of pack.
USE PREPARATION	<p>TO BOIL:</p> <ol style="list-style-type: none"> 1. Place dry noodles in enough boiling water to completely immerse the noodles. 2. Bring back to the boil for 6 minutes. 3. Refresh in cold water and drain. 4. Noodles are ready to use as an accompaniment to any Oriental dish or stir fried as a main meal. <p>TO SOAK:</p> <ol style="list-style-type: none"> 1. Place dry noodles in a saucepan. 2. Pour over enough boiling water to completely immerse the noodles. 3. Leave to soak for 20 minutes. 4. Refresh noodles in cold water and drain. 5. Noodles are ready to use during Oriental cooking and stir fries. <p>IMPORTANT: WHILST SOAKING DO NOT STIR THE NOODLES AS THEY MAY BREAK UP.</p>

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ALLERGENS AND INTOLERANTS

This product **contains**:

CRITERION	YES	NO	COMMENTS
Cereals containing gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut and products thereof)	X		
Crustaceans and products thereof		X	
Eggs and products thereof	X		
Fish and products thereof		X	
Peanuts and products thereof		X	
Soybeans and products thereof		X	
Milk and products thereof		X	
Nuts and products thereof		X	
Celery / celeriac and products thereof		X	
Mustard and products thereof		X	
Sesame seeds and products thereof		X	
Sulphur dioxide and sulphites (> 10 mg/kg or 10 mg/l expressed as SO ₂ in final product as consumed.		X	
Lupin and products thereof		X	
Molluscs and products thereof		X	
Artificial colours		X	
Artificial flavourings		X	
Artificial Preservatives		X	
Added Sugar		X	
Added Salt	X		
Sweeteners		X	
Added MSG		X	
Added nucleotides (E627, E631, E635)		X	
Hydrogenated vegetable oils		X	
GM labelling required		X	
Product is:			
Suitable for a lactose free diet	X		
Gluten Free*		X	
Suitable for Vegans		X	
Suitable for Vegetarians	X		
Certified Halal		X	
Certified Kosher		X	
Suitable for freezing		X	
Bain Marie stable		X	

*According to regulation, 'COMMISSION REGULATION (EC) No 41/2009. The term Gluten Free must meet ≤ 20mg/kg (≤ 20ppm)'

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NUTRITION INFORMATION

Typical values	per 100g as sold+		per 100g as consumed (cooked)*	
Energy	1495	kJ	640	kJ
Energy	353	kcal	150	kcal
Protein	15.0	g	5.5	g
Carbohydrate	67.3	g	29.0	g
..... of which sugars	3.0	g	0.5	g
Fat	2.6	g	0.8	g
..... of which saturates	1.0	g	0.2	g
Fibre	3.8	g	2.5	g
Sodium	0.60	g	0.09	g
Salt (based on Sodium)	1.5	g	0.23	g

+ theoretical calculation

*analytical data (cert. no. TCHC012268-1 Final (CHC17708), dated 01/02/2013)

PRODUCT CLAIMS:

This product meets the Department of Health UK 2012 salt targets for pasta (section 17.1).

GUIDELINE DAILY AMOUNTS (GDAs)	Per Nest (50g)	Adult GDAs	GDA % *
Calories (kcal)	176	2000	9%
Sugar (g)	1.5	90g	2%
Fat (g)	1.3	70g	2%
Saturates (g)	0.5	20g	2%
Salt (g)	0.75	6g	12%

*Based on a woman's GDA


PACKAGING INFORMATION

Description	Cardboard box
Pack size	3 kg
Units per case	1
Case length (mm)	205
Case width (mm)	260
Case height (mm)	295
Gross case weight (kg)	3.394
Net case weight (kg)	3.000
Cases per pallet	110
Cases per layer	22
Layers per pallet	5
Pallet height (mm)	840
Gross pallet weight (kg)	403.340
EAN Consumer Unit	5000184507697
EAN Trade / Distribution Unit	5000184507697

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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 labeling changes and updated specifications issued on request.

This product specification has been agreed by Unilever UK.

Signed	
Name	Wendy Duncan
Position	Technical Manager Unilever Food Solutions UK/Ireland
Date	16 th May 2013

REASON FOR CHANGE OF SPECIFICATION		
Date	Reason for review	Reviewed by
04/09/2008	New spec format	Marta Carrera
23/04/2013	Nutrition per 100g as consumed/cooked added	Wendy Duncan
16/05/2013	Shelf life amended	Wendy Duncan