

Unilever Food Solutions

UK: Unilever House • Springfield Drive • Leatherhead • Surrey • KT22 7GR IRL: 20 Riverwalk • Citywest Business Park • Dublin 24

PRODUCT CODE	19638603			
PRODUCT RANGE	Knorr 123 Soup			
PRODUCT NAME	Oxtail Soup 2.04kg			
POINT OF MANUFACTURE	Auerbach Country of Origin: Germany			
CONTACT	Unilever Food Solutions Careline UK: Call free on 0800 783 3728, IRL: Lo Call 1850 789 289 *Lines open Mon-Fri 8am-6pm			
PRODUCT DESCRIPTION	Dehydrated Oxtail Soup Mix			
INGREDIENTS DECLARATION	WHEAT flour, potato starch, maltodextrin, salt, palm fat, onion powder, tomato puree powder, flavourings, BARLEY malt extract, beef (2%), yeast extract, caramel syrup, LACTOSE, spices (garlic, coriander, cayenne pepper, nutmeg), onion juice concentrate, citric acid, MILK proteins, oxtail meat (0.4%), thyme, sunflower oil. May contain egg and celery.			
SHELF LIFE FROM DATE OF MANUFACTURE SHELF LIFE ONCE OPENED	15 months Until Best Before End date mark			
STORAGE CONDITIONS	Keep in a cool dry place. Reseal after use.			
DATE MARKING	Best Before End			
YIELD	34 Litres			
USE PREPARATION	DOSAGE: Soup Powder 102g, water 1.7 litres (Makes 10 portions). Entire pack, Water 34 litres (Makes 200 portions). 1. Ensure the product is well mixed before weighing out. 2. Stir the required amount of soup mix into cold water. 3. Bring to the boil, while stirring. 4. Simmer for approximately 4 minutes, whisking occasionally. 5. For best results, whisk thoroughly before serving. 6. Unused prepared portions must be refrigerated and used within 24 hours.			



ALLERGENS AND INTOLERANTS

CRITERION	CONTAINMENT	COMMENTS
Cereals containing gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut and products thereof)	CONTAINS	
Crustaceans and products thereof	FREE_FROM	
Eggs and products thereof	MAY_CONTAIN	
Fish and products thereof	FREE_FROM	
Peanuts and products thereof	FREE_FROM	
Soybeans and products thereof	FREE_FROM	
Milk and products thereof	CONTAINS	
Nuts and products thereof	FREE_FROM	
Celery / celeriac and products thereof	MAY_CONTAIN	
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 consumed)	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:		
Suitable for a lactose free diet	No	
Gluten Free*	No	
Suitable for Vegans	No	
Suitable for Vegetarians	No	
Certified Halal	No	
Certified Kosher	No	
Suitable for freezing	No	
Bain Marie stable	Yes	

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



NUTRITION INFORMATION (Theoretical calculation)

Typical values per	100 g as sold	per portion	%* per portion
Energy	1533 kJ	156 kJ	2 %
Energy	365 kcal	37 kcal	2 70
Fat	6.9 g	0.9 g	1 %
of which saturates	3.6 g	0.9 g	5 %
Carbohydrate	65 g	6.6 g	3 %
of which sugars	6.4 g	0.9 g	1 %
Fibre	3.3 g	0.9 g	-
Protein	8.8 g	0.9 g	2 %
Salt	10.60 g	1.10 g	18 %

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

**One portion 170 ml

Pack contains

200 portions

PRODUCT CLAIMS Meets 2012 Salt Targets

No added MSG. Makes 34 Litres. 200 Portions. No artificial colours. No preservatives. Meets UK 2012 Salt Targets for soups. Preparation time 6 minutes. Powder. Bain marie stable for 2 hours.

PACKAGING INFORMATION

Packaging Description	Bucket
Pack size	2.04 kg
Units per case	1
Case length (mm)	225
Case width (mm)	225
Case height (mm)	156
Gross case weight (kg)	2.216
Net case weight (kg)	2.04
Cases per pallet	92
Cases per layer	23
Layers per pallet	4
Pallet height (mm)	786
Gross pallet weight (kg)	231.872
EAN Consumer Unit	8718114963860
EAN Trade / Distribution Unit	8718114963860

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

Position

Date

Sally Sheffield

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

21/08/2014

REASON FOR ISSUE / CHANGE OF SPECIFICATION

New FIC compliant specification.