



Unilever Food Solutions

UK: Unilever House • Springfield Drive • Leatherhead • Surrey • KT22 7GR

IRL: 20 Riverwalk • Citywest Business Park • Dublin 24

PRODUCT CODE	68213090	
PRODUCT RANGE	Knorr Bouillon Paste	
PRODUCT NAME	Knorr Professional Beef Paste Bouillon	
POINT OF MANUFACTURE	St Iria	Country of Origin: Portugal
CONTACT	Unilever Food Solutions Careline <small>UK: Call free on 0800 783 3728, IRL: Lo Call 1850 789 289 *Lines open Mon-Fri 8am-6pm</small>	
PRODUCT DESCRIPTION	A beef flavour paste bouillon	
INGREDIENTS DECLARATION	Ingredients: Vegetable oil (palm, sunflower), flavourings, salt, potato starch, yeast extract, maltodextrin, sugar, beef broth powder (1.2%), beef powder (0.6%), caramel syrup, CELERY seeds.	
SHELF LIFE FROM DATE OF MANUFACTURE	18 months	
SHELF LIFE ONCE OPENED	Until Best Before End	
STORAGE CONDITIONS	Important: keep tub tightly closed. Store in a cool dry place.	
DATE MARKING	Best before end:	
YIELD	40L	
USE PREPARATION	Pour 1 litre of boiling water onto a dessert spoon (25g) of Bouillon Paste. Stir until dissolved. Add more for a more intense flavour.	

ALLERGENS AND INTOLERANTS

CRITERION	CONTAINMENT	COMMENTS
Cereals containing gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut and products thereof)	FREE_FROM	
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	CONTAINS	
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*	Yes	
Suitable for Vegans	No	
Suitable for Vegetarians	No	
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 ≤ 20mg/kg (≤ 20ppm).

NUTRITION INFORMATION (Theoretical calculation)

Typical values per	100 g as sold		per portion	%* per portion
Energy	1675 kJ		42 kJ	<1 %
Energy	400 kcal		10 kcal	
Fat	26 g		0.7 g	1 %
of which saturate	14 g		0.3 g	2 %
Carbohydrate	6.4 g		0.7 g	<1 %
of which sugars	6.4 g		0.5 g	<1 %
Fibre	0.6 g		0.5 g	-
Protein	13 g		0.5 g	1 %
Salt	24.60 g		0.62 g	10 %

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

**One portion 100ml

03/07/2141
Pack contains

44105 44105
400 portions



PRODUCT CLAIMS

Meets 2012 Salt Targets

Meets 2017 salt targets for bouillon. Lactose free, makes 40 litres, gluten free, no added MSG, Free from artificial colours and preservatives

PACKAGING INFORMATION

Packaging Description	Plastic (PP) green lid/white tub. Removable cardboard label. All recyclable.
Pack size	2x1kg
Units per case	2
Each Unit length (mm)	113
Each Unit width (mm)	117
Each Unit height (mm)	120
Gross Each Unit weight (kg)	1.066
Case length (mm)	240
Case width (mm)	145
Case height (mm)	125
Gross case weight (kg)	2.208
Net case weight (kg)	2
Cases per pallet	288
Cases per layer	32
Layers per pallet	9
Pallet height (mm)	1287
Gross pallet weight (kg)	663.904
EAN Consumer Unit	8710604763066
EAN Trade / Distribution Unit	8710604763073

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

Gesina van der Werf

Position

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

Date

01/10/2020

REASON FOR ISSUE / CHANGE OF SPECIFICATION

Recipe update (removal beef extract), nutrition information update