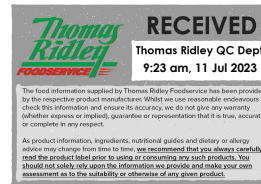


Supplier's Product Code : 13027401
 Product Added : 23 January 2017
 Last Updated by Supplier : 13 July 2022
 erudus id : 803d30e17f604cbeaf216c5f2a02ecf8



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Knorr Professional 100% Soup Leek & Potato 4 x 2.4L

Short Product Name:
Leek & Potato Soup

Product Description:
A ready prepared creamy Leek and Potato Soup

General Information

Food/Drink :	Food
Product Category :	Ambient
Generic Product Type :	Soup

Supplier's Product Code :
13027401
Supplier: Unilever
 Unilever House
 Springfield Drive
 Leatherhead
 Surrey
 KT22 7GR
 England
 P: T: +44 (0) 1372 945000

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	8711200302741	Outer Case Length :	428 mm
Packaging Type Description :	Case	Outer Case Width :	185 mm
Total Quantity of Inner Units in Outer Case :	4 Units	Outer Case Height :	192 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	10.53 kg
		Product Net Weight :	10.00 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	14 Cases	Pallet Height :	1.51 MTR
Quantity of Layers Per Pallet :	7 Layers	Pallet Gross Weight :	1,060.33 kg
Quantity of Cases Per Pallet :	98 Cases		

Logistical Information

Shelf Life from Time of Production :	360 Days	Minimum Order Quantity :	100 Cases
Guaranteed Shelf Life on Delivery :	Not specified.	Delivery Lead Time :	7 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	0.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	404.09 g		

Waste Packaging Weight - Transport Packaging

Plastic :	2.39 g	Wood Total :	0.00 g
Paper/Board :	4.87 g	Is Pallet Returnable? :	No
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments :	N/A
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INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance:	Poland
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Additional Origin Details:
Poznan

Inner Pack Information

Internal GTIN:	8711200307401
Packaging Type Description:	Plastic Bag
Variable Weight Consumer Item:	No
Net Drained Weight:	Not specified.

Inner Unit Length:	40 mm
Inner Unit Height:	455 mm
Inner Unit Width:	210 mm
Inner Product Weight:	2.50 kg
Inner Product Weight Units:	kg

Weight/Volume:
Not specified.

Handling Information

Directions For Use:

ON THE HOB: Open the pouch. Pour contents into the pan, heat product to a minimum temperature of 75°C. Stir from time to time.

COMBI-STEAMER OVEN: 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 & transfer contents to serving unit. Ensure that the temperature of the contents is > 75°C.

WATER BATH: Place the unopened pouch into a water bath (95°C). Heat through for 30 minutes. Remove from water bath, open & transfer product to serving unit. Ensure that the temperature of the product is > 75°C.

HOLDING THE PRODUCT IN A BAIN MARIE: Product should be held at or above 70°C for a maximum of 4 hours & stirred frequently to ensure even heat distribution. Prepare only the amount needed for one service period & do not add fresh product to older batches.

Storage Instructions:

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.

Dietary Information

Ingredients :

Water, potatoes (13%), leek (11%), cream (MILK) (6%), vegetables (onions, spring onions), modified corn starch, salt, butter oil (MILK), spices (garlic, white pepper, nutmeg), flavourings (contains CELERY and lactose (MILK)).

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	Yes
Lupin (and products thereof) :	No
Eggs (and products thereof) :	No
Fish (and products thereof) :	No
Soybeans (and products thereof) :	No
Milk (and products thereof) :	Yes
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	No
Almond nuts :	No
Hazelnuts :	No
Walnuts :	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	No
Wheat (and products thereof) :	No
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	Yes
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

Product contains :

Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	Yes
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	No
Suitable for Sufferers of Lactose Intolerance :	No
Suitable for Coeliacs :	Yes
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	-

Allergen Statement :

GLUTEN FREE claim

Nutritional Information

Average Serving :	250.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	198.00 kJ
Energy per 100 G/ML :	46.00 kcal
Fat per 100 G/ML :	2.6 g
- of which Saturates per 100 G/ML :	1.7 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	4.7 g
- of which Sugars per 100 G/ML :	1 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	0.6 g
Protein per 100 G/ML :	0.8 g
Salt per 100 G/ML :	0.52 g
Sodium per 100 G\ML :	0.208 g

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	108.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	10.60 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	No
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	No
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	Yes
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
Roundtable of Sustainable Palm Oil (RSPO) :	No
School Approved (The Requirement for School Food Regulation 2014) :	Yes
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	Yes
FSSC 22000 :	Yes

Other Accreditation :	Not specified.
Intra Stat/Taric Code :	Not specified.
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of microbiological results? : -

Is shelf life testing undertaken? : -

Microbiological Standards

Not available.

Analytical Standards

Not available.