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65225968
20 February 2026
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Knorr Professional Gluten Free Beef Paste Bouillon 1kg

Short Product Name:

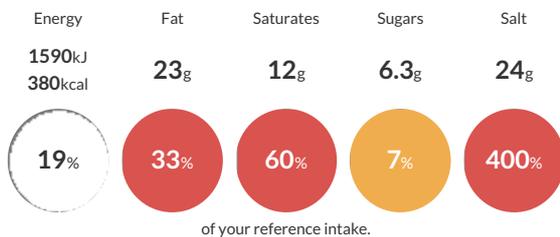
A beef flavour paste bouillon

Knorr® Professional Beef Bouillon Paste 1kg You don't build a reputation by playing it safe. You make it by demanding more. More from your team, more from your ingredients, more from your bouillon. Knorr never settles. Knorr Professional Beef Bouillon Paste delivers a deep, meaty richness, real culinary flexibility, and the chef-approved consistency that sets your dishes apart. If you care about what hits the plate, don't downgrade. Upgrade. Always. Here at Knorr Professional, we never settle, and that's why we are the UK's number one bouillon brand*. Knorr® Professional Beef Bouillon Paste 1kg is the chef's essential for achieving a robust, savoury flavour in a variety of dishes. It brings authentic flavour to soups, gravies, sauces, casseroles, and more, while its smooth, easily dissolvable texture ensures effortless blending into any recipe. Suitable for a wide range of menus, it contains no allergens, artificial colours, or preservatives, offering an authentic, homemade taste with no compromise. The generous 1kg tub is ideal for busy professional kitchens, providing a substantial 66L yield for ultimate convenience. Simply stir in the desired quantity for consistent, full-bodied results—whether you're simmering a rich broth or preparing a hearty stew. With Knorr, elevate your menu and guarantee satisfaction in every mouthful. Key Benefits: - Versatile - Perfect for braises, soups, casseroles, sauces, and enhancing flavour in your dishes. - Robust beef flavour - Delivers deep, savoury taste trusted by chefs. - No allergens to declare* - Suitable for a wide range of dietary needs. - Meets PHE 2024 salt targets - Supports health-conscious cooking. - Consistent quality - Chef-trusted for reliable results every time. - Made with sustainably sourced ingredients - Good for your kitchen and the environment. - Contains no artificial colours or flavour enhancers - 66ltr yield *UK Bouillon Paste Market Sales Value YTD (8th June 2025) - Circana. +This product does not contain allergenic ingredients which require declaration under EU regulation 1169/2001.

Traded Unit GTIN: **8721317739187** Internal GTIN: **8721317739170** Supplier: **Unilever UK Limited** Suppliers Product Code: **65225968**

Reference Intake

Each 100g portion contains:



Typical values per 100g : Energy 1590kJ 380kcal

Nutritional Information

Typical Values	Per 100g
Energy	1590kJ 380kCal
Carbohydrates	30g
of which sugars	6.3g
Fat	23g
of which saturates	12g
Fibre	0.6g
Protein	11g
Salt	24g

Allergy Information

Key: **Contains** **May Contain**



Gluten Claim

Gluten content is less than 20ppm.

Allergen Statement

No allergens to declare*

Gluten Free

Dietary Information

Key: **Suitable for**



Ingredients

Flavourings, starch, palm fat, salt, yeast extract, sunflower oil, sugar, beef broth powder (1.2%) (beef bones), beef powder (0.6%) (beef, antioxidant (extracts of rosemary)), caramel syrup, maltodextrin.