

General Report

Spec. / Rev. 66253416IS / 8

Company Internal

Description Knorr Fonds de Cuisine Blanke Roux 1kg TTS

Created By Monique van Rumph

Created On 13-Jan-2017 15:17:12

Status CURRENT

Frame Id / Rev. G-FOODS-CON-GLOBAL / 21

Last Modified By Monique van Rumph

Planned Eff. 20-Mar-2017

Specification Type CON

Last Modified On 16-Mar-2017 09:59:44

Language

Current On 20-Mar-2017 09:03:42

Reason For Issue

adding EVU logo and lactose free claim. Project TTS

Key Words

Key Word	Value
Customers / MSU	Unilever Belgium
Customers / MSU	Unilever Netherlands

Manufacturers

Classification

Algemene informatie

Description

Knorr Fonds de Cuisine Blanke Roux 1 kg e

Exemption Flags

<input type="checkbox"/>	Exempt from Artwork
<input type="checkbox"/>	Exempt from NEP Reporting

Product Name

Country	Brand Name	Product Name
	Knorr	Blanke Roux

Legal Description

Country	Descriptive Name	Note
	Blanke roux poeder	

Symbols/Logos

green dot logo

Additional Regional Information

Eigenschap	Register	Register Type	Omschrijving
Registry No.	FIC		
Registry No.	DEV Formula		DPE-8695999v200

Ingredient Declaration

Ingrediënten declaratie

Ingrediënten: TARWEBLOEM, palmvet.

Claims and Declarations

Declarations

Eigenschap	Waarde	Eenheid	Opmerking
Volume		l	Granulaat voor 16,5 liter soep en 11 liter saus
Weight	1	kg	e

Shelf Life

Eigenschap	Conditions	Waarde	Eenheid	Opmerking
Totale houdbaarheid	Ambient	18	maand(en)	Ten minste houdbaar tot einde:

Food Allergen / Food Intolerance

Eigenschap	Yes	No	Concentration	enhei	Comp of RM	Contam.	Opmerking
Gluten bevattende granen	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

General Report

Page 2 of 5

23-Sep-2019 16:51

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Food Allergen / Food Intolerance [Continued]

Eigenschap	Yes	No	Concentration	enheid	Comp of RM	Contam.	Opmerking
Schaaldieren	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Weekdieren	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Ei	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Vis	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Pinda's	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Soja	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Melk	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Noten	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Sesamzaad	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Sulfiet (=> 10mg/kg)	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Selderij	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Mosterd	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Lupine	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	

Dietary - Guaranteed

Eigenschap	Yes	No	Opmerking
Hal-al	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Kosher	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Vegan	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Ovo Lacto Vegetarian	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Lacto Vegetarian	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Gluten Free	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

Foods Free from

Eigenschap	Yes	No	Opmerking
Irradiation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Meat	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meat acc. to 2001/101/EC
Alcohol	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

Declarations

On Pack Claims

Eigenschap	Omschrijving	Note
Claim 1	No.1 in de professionele keukens* (in België)	
Claim 2	Lactosevrij	
Claim 3	Geschikt voor een veganistisch voedingspatroon. (Below ID)	
Claim 4	.	
Claim 5	.	
Claim 6	vegetarisch	
Claim 7	EVU logo; vegan	
Claim 8	.	
Claim 9	.	
Claim 10	Tot 16,5 L	
Claim 11	Bain-marie stabiel	
Claim 12	Kokend aanmaken	
Claim 13	.	
Claim 14	.	
Claim 15	.	

Additional Claims

Eigenschap	Omschrijving	Note
Claim 1	Vrij van conserveermiddelen	
Claim 2	Vrij van smaakversterkers	
Claim 3	Vrij van kunstmatige kleurstoffen	

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Page 3 of 5

23-Sep-2019 16:51

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Additional Claims [Continued]

Eigenschap	Omschrijving	Note
Claim 4	.	

Claims / Disclaimers

* Gebaseerd op onafhankelijk onderzoek (januari 2016) naar de bekendheid en gebruiksfrequentie van roux onder restaurants (n=159) in België.

Instructions

Instructions for Use

Bereidingswijze

- 1) Breng de vloeistof (bouillon, melk, fond) aan de kook.
- 2) Voeg KNORR Fonds de Cuisine Blanke Roux toe.
- 3) Laat 5 minuten zachtjes doorkoken.
- 4) Breng op smaak.

Gebruik KNORR Fonds de Cuisine Blanke Roux voor het binden van uw sauzen, soepen, ragouts en het maken van diverse soorten kroketten.

picto:

5 min

90g = 1L

Storage Instructions

Droog en bij kamertemperatuur bewaren.

Safety Instructions

.

Disposal Instructions

.

Recipe Instructions

Recipe Instruction

Dosering

- soep: 60 g / L

- saus : 90 g / L

Pas de dosering naar eigen inzicht aan, in functie van de gewenste structuur en de gebruikte vloeistof.

Voedingswaarde

Serving Size Information

Eigenschap	Attribuut	per Serving	Eenheid	Opmerking
Serving Size	Metric (g) - As prep	110	G	
Serving Size	Metric (ml) - As prep	100	ml	

Serving Information

<input checked="" type="checkbox"/>	Variable serving size
<input type="checkbox"/>	Product is consumed as sold

Nutrition Data

Eigenschap	Attribuut	per 100g as prep	per 100ml as sold	per 100ml as prep	eenheid	Data Source	Note
Energie	kJ	219	0	241	kJ	Calculation	<input checked="" type="checkbox"/>
Energie	kcal	53	0	58	kcal	Calculation	<input checked="" type="checkbox"/>

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Page 4 of 5

23-Sep-2019 16:51

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Nutrition Data [Continued]

Eigenschap	Attribuut	per 100g as prep	per 100ml as sold	per 100ml as prep	eenheid	Data Source	Note
Eiwitten		0,59	0	0,64	g	Calculation	✓
Koolhydraten		4,21	0	4,63	g	Calculation	✓
Koolhydraten	including fibre	4,45		4,9	g	Calculation	
Koolhydraten waarvan	Suikers	0,03	0	0,03	g	Calculation	✓
Vet		3,66	0	4,02	g	Calculation	✓
Vet waarvan	Verzadigd	2,70	0	2,97	g	Calculation	✓
Vet waarvan	Enkelvoudig onverzadigd	0,71		0,78	g	Calculation	
Vet waarvan	Meervoudig onverzadigd	0,21		0,23	g	Calculation	
Vet waarvan	Trans	0,018	0	0,02	g	Calculation	✓
Cholesterol		0,07	0	0,08	mg	Calculation	✓
Voedingsvezel	-	0,24	0	0,27	g	Calculation	✓
Natrium	mg	0,2	0	0,2	mg	Calculation	✓
Salt	as NaCl	0		0	g	Calculation	

Energie [kJ] (note)

.

Energie [kcal] (note)

.

Eiwitten (note)

.

Koolhydraten (note)

.

Koolhydraten waarvan [Suikers] (note)

.

Vet (note)

.

Vet waarvan [Verzadigd] (note)

.

Vet waarvan [Trans] (note)

.

Cholesterol (note)

.

Voedingsvezel [-] (note)

.

Natrium [mg] (note)

.

Vitality Passport Input

Eigenschap	Attribuut	Typical/100g as prep	Eenheid	Opmerking
Added Sugars		0	g	

Nutrition Information

Voedingswaarden per 100 g droog product

On Pack Nutrition Information [As Sold]

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Page 5 of 5

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On-Pack Nutrition Information as Sold

Eigenschap	Waarde
CON	RDL-011338[9]: ROUX LIGHT
CUC	8695999[8]: ROUX LIGHT 8494540 (CUC)
REF	66346704IS[5]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	

Typical values	Attribuut	Eenheid	per 100g as sold	per 100ml as sold	per Serving
Energie	kJ	kJ	2481		
Energie	kcal	kcal	599		
Eiwitten		g	6,8		
Koolhydraten		g	49		
Koolhydraten waarvan	Suikers	g	<0,5		
Vet		g	41		
Vet waarvan	Verzadigd	g	30		
Voedingsvezel	-	g	2,7		
Salt	as NaCl	g	< 0,01		

On Pack Nutrition Information [As Prepared]

On-Pack Nutrition Information as Prepared

Eigenschap	Waarde
CON	RDL-011338[7]: ROUX LIGHT
CUC	8695999[6]: ROUX LIGHT 8494540 (CUC)
REF	66346704IS[4]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	100 ml

Associated Specifications

Attached Specification(s)		
Specification	Rev.	Description
RDL-011338	9	ROUX LIGHT

Contact Details

Company Contact Information

www.ufs.com

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Lokale informatie

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EAN: 8711100637011