



UL-WEB-UFS Report

CU Product Information Record : 720000059672/001

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Apr 7, 2024

Basic Data

General Information

Valid From	Apr 7, 2024
Valid To	Dec 31, 9999
Created On	Feb 6, 2024
Created By	DARGIER_C500
Changed On	Apr 5, 2024
Changed By	SAP_WFRT
Brand Name	MONDAMIN
HOS	710032989057
Change Number	300006871753

CU Product Information Record Description

Language	Description
Croatian	Knorr PROFESSIONAL ROUX BRUN 1 kg - UFS
Czech	Knorr Professional JÍŠKA TMAVÁ 1 kg- UFS
Dutch	Knorr PROFESSIONAL Bruine Roux 1 kg - UFS
Dutch_BE	Knorr PROFESSIONAL Bruine Roux 1 kg - UFS
English	ROUX DARK 1KG EC BNL (CU)
French	Knorr PROFESSIONAL ROUX BRUN 1 kg - UFS
French_BE	Knorr PROFESSIONAL ROUX BRUN 1 kg - UFS
German_DACH	Knorr PROFESSIONAL Roux Braune Mehlschwitze 1 kg - UFS
Italian	Knorr PROFESSIONAL ROUX BRUNO 1kg
Polish	Knorr Professional ZASMAŻKA CIEMNA1 kg- UFS
Slovak	Knorr Professional ZÁPRAŽKA TMAVÁ 1 kg- UFS
Slovenian	Knorr PROFESSIONAL ROUX BRUN 1 kg - UFS
Spanish	Knorr ROUX OSCURO 1 kg - UFS ES

Target Location

Validity Area	Language
Belgium	German_DACH



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CUC Product Information Record Data

CUC Product Information Record Header data

CUC Product Information Record : 200000129485/000/004

Rating : PUBLIC

Validity Area : EU

Valid From : Feb 8, 2024

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	ROUX DARK 8695080 (CUC)
English_EU	CoM DE

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/German_DACH

Legal Denominator : Braune Mehlschwitze - Granulat zum Binden von Speisen

Ingredient List:

Zutaten: **WEIZENMEHL**, Palmfett, Farbstoff (Ammoniak-Zuckerkulör). Kann Spuren von **ROGGEN**, **GERSTE** und **HAFER** enthalten.

Additional Declarations

Target Location/Language : FOODS:BE/German_DACH

Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	1	kg	Kilogramm e

Statements:

Purpose	Description
ALLERGEN LIST	Laktosefrei
SYMBOLS/LOGOS	EVU Logo, vegan
INGREDIENT LIST	Ohne Konservierungsstoffe
INGREDIENT LIST	Ohne Geschmacksverstärker
USE INSTRUCTIONS	Bain marie/Wasserbad stabil
USE INSTRUCTIONS	consistent binding\$\$\$
USE INSTRUCTIONS	no lumps\$\$\$



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Purpose	Description
USE INSTRUCTIONS	instant dissolution\$\$\$
SYMBOLS/LOGOS	LAKTOSEFREI
SYMBOLS/LOGOS	COOK & CHILL STABIL
SYMBOLS/LOGOS	BAIN-MARIE STABIL
SYMBOLS/LOGOS	Green dot
OTHER	Für Veganer geeignet.
NUTRITION	Nährwerte pro 100 g Trockenprodukt
SHELF LIFE	Mindestens haltbar bis Ende:
PREP. INSTRUCTIONS	ZUBEREITUNG 1) Flüssigkeit (Brühe, Milch, Fond) zum Kochen bringen. 2) Produkt hinzufügen. 3) 5 Minuten leicht kochen lassen. 4) Würzen.
PREP. INSTRUCTIONS	DOSIERUNG Suppe 60 g / L Soße 90 g / L Granulat für 16,5 Liter Suppe oder 11 Liter Soße. Verwenden Sie KNORR Fond de Cuisine Roux Klassische Mehlschwitze dunkel zum Binden Ihrer Soßen, Suppen, Ragouts und für die Zubereitung verschiedener Kroketten. Dosierung nach Wunsch für gewünschte Struktur und verwendeter Flüssigkeit anpassen.
STORAGE	Trocken und vor Wärme geschützt lagern.
NON ARTWORK CLAIMS	Ohne Geschmacksverstärker
SYMBOLS/LOGOS	Please recycle

Nutrient Declarations

Target Location/Language: FOODS:BE/German_DACH

On Pack Nutrition Information [As Sold]

Nährwertinformation	Pro
Energie	2393 kJ
Energie	578 kcal
Fett	39 g
davon gesättigte Fettsäuren	29 g
Kohlenhydrate	47 g
davon Zucker	0,6 g
Ballaststoffe	1,6 g
Eiweiß	6,3 g
Salz	< 0,01 g

Pro - 100 g (As Sold)

Statements :

Produkt wie verkauft



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End of CUC Product Information Record

200000129485/000/004



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Target Location

Validity Area	Language
Belgium	French



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CUC Product Information Record : 200000129485/000/004

Rating : PUBLIC

Validity Area : EU

Valid From : Feb 8, 2024

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	ROUX DARK 8695080 (CUC)
English_EU	CoM DE

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/French

Legal Denominator : Roux brun déshydraté

Ingredient List:

Ingrédients : farine de **BLÉ**, graisse de palme, colorant (caramel ammoniacal). Peut contenir : **SEIGLE, ORGE** et **AVOINE**. Convient aux végétaliens.

Additional Declarations

Target Location/Language : FOODS:BE/French

Measures :

Measure Type	Value	UOM	UOM Description
Poids net	1	kg	kilogrammes e

Statements:

Purpose	Description
SYMBOLS/LOGOS	EVU logo, suitable for vegans
OTHER	ROUX BRUN
SYMBOLS/LOGOS	Recette inchangée
OTHER	LIAISON CONSTANTE
OTHER	SANS GRUMEAUX



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Purpose	Description
PREP. INSTRUCTIONS	PRÉPARATION Porter le liquide à ébullition. Ajouter le roux (pour les soupes : 60-80 g/l ; pour les sauces : 90-100 g/l). Remuer et laisser cuire pendant 5 minutes. Le dosage peut être ajusté en fonction de la texture souhaitée.
OTHER	Liaison constante & dissolution instantanée - Sans grumeaux.
STORAGE	Bien refermer la boîte après utilisation. À conserver au sec et à température ambiante.
NUTRITION	Valeurs nutritionnelles Pour 100 g de produit déshydraté Énergie Matières grasses dont acides gras saturés Glucides dont sucres Fibres Protéines Sel
SHELF LIFE	À consommer de préférence avant fin :
SYMBOLS/LOGOS	Please recycle
SYMBOLS/LOGOS	DISSOLUTION INSTANTANÉE
SYMBOLS/LOGOS	BAIN-MARIE STABLE
SYMBOLS/LOGOS	SANS LACTOSE*
OTHER	*Teneur en lactose inférieure à 0,01 g / 100 ml de produit préparé.
NON ARTWORK CLAIMS	Sans exhausteur de goût Sans conservateur

Nutrient Declarations

Target Location/Language: FOODS:BE/French

On Pack Nutrition Information [As Sold]

Valeurs nutritionnelles moyennes	Pour
Énergie	2393 kJ
Énergie	578 kcal
Matières grasses	39 g
- dont acides gras saturés	29 g
Glucides	47 g
- dont sucres	0,6 g
Fibres	1,6 g
Protéines	6,3 g
Sel	< 0,01 g

Pour - 100 g (As Sold)



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Statements :
Produit tel que vendu

End of CUC Product Information Record 200000129485/000/004



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Slovenian	Knorr PROFESSIONAL ROUX BRUN 1 kg - UFS
Spanish	Knorr ROUX OSCURO 1 kg - UFS ES

Target Location

Validity Area	Language
Belgium	Dutch



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Rating : PUBLIC

Validity Area : EU

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Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	ROUX DARK 8695080 (CUC)
English_EU	CoM DE

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/Dutch

Legal Denominator : Bruine roux poeder

Ingredient List:

Ingrediënten: **TARWEBLOEM**, palmvet, kleurstof (ammoniakkaramel). Kan **ROGGE**, **GERST** en **HAYER** bevatten.

Additional Declarations

Target Location/Language : FOODS:BE/Dutch

Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	1	kg	kg e

Statements:

Purpose	Description
SYMBOLS/LOGOS	EVU logo, suitable for vegans
NUTRITION	Voedingswaarden Per 100 g droog product
SHELF LIFE	Ten minste houdbaar tot einde:
PREP. INSTRUCTIONS	BEREIDING: Breng de vloeistof aan de kook. Voeg de roux toe (voor soep: 60-80 g/l; voor saus: 90-100 g/l). Roer en laat 5 minuten doorkoken. Dosering kan worden aangepast afhankelijk van gewenste dikte.



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Purpose	Description
STORAGE	Na gebruik goed afsluiten. Droog en bij kamertemperatuur bewaren.
SYMBOLS/LOGOS	Please recycle
OTHER	*Lactosevrij
OTHER	Consistente binding & lost direct op - geen klonten.

Nutrient Declarations

Target Location/Language: FOODS:BE/Dutch

On Pack Nutrition Information [As Sold]

Voedingsstoffen	Per
Energie	2393 kJ
Energie Kcal	578 kcal
Vetten	39 g
waarvan verzadigde vetzuren	29 g
Koolhydraten	47 g
waarvan suikers	0,6 g
Vezels	1,6 g
Eiwitten	6,3 g
Zout	< 0,01 g

Per - 100 g (As Sold)

Statements :
Product zoals verkocht

End of CUC Product Information Record 200000129485/000/004