

General Report

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01-Oct-2019 15:39

Spec. / Rev. 66422444IS / 2

Company Internal

Description KN CS Veloute Sauce 3kg DACH BNF

Created By Silke Becker

Created On 26-Mar-2018 12:53:30

Status CURRENT

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

Last Modified By Silke Becker

Planned Eff. 27-Mar-2018

Specification Type CON

Last Modified On 26-Mar-2018 12:54:53

Language

Current On 27-Mar-2018 00:00:11

Reason For Issue

correction of number of portions

Key Words

Key Word	Value
Customers / MSU	Unilever Austria
Customers / MSU	Unilever Belgium
Customers / MSU	Unilever France
Customers / MSU	Unilever Germany
Customers / MSU	Unilever Netherlands
Customers / MSU	Unilever Switzerland
Formula Number	CUC 67264427
Formula Number	Food Solutions

Manufacturers

Classification

Information générale

Description

Knorr 1-2-3 Base pour Sauces Blanches - préparation à froid 2 x 3kg e

Exemption Flags

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

Product Name

Country	Brand Name	Product Name
	Knorr	Base pour Sauces Blanches - préparation à froid

Legal Description

Country	Descriptive Name	Note
	Base pour Sauces Blanches déshydratée - préparation à froid	

Symbols/Logos

green dot logo

Additional Regional Information

Propriété	Register	Register Type	Description
Registry No.	FIC		
Registry No.	DEV Formula		DPE-67264427v201

Ingredient Declaration

Ingredients Declaration

Ingrédients: Graisse de palme, amidon modifié de maïs, sirop de glucose, sel, protéines de LAIT, extrait de levure, épaississant (gomme de guar), oignon, amidon de pois, arômes (dont LAIT), feuilles de laurier, curcuma.

Convient pour préparation à froid et à chaud.

Claims and Declarations

Declarations

Propriété	Valeur	UOM	Commentaire
Portions/Doses/Uses	250	No.	

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Declarations [Continued]

Propriété	Valeur	UOM	Commentaire
Volume per serving/portion	100	ml	
Poids	3	kg	e, outercase 2 x 3kg e

Shelf Life

Propriété	Conditions	Valeur	UOM	Commentaire
Durée de vie totale	Ambient	12	Mois	À consommer de préférence avant fin:

Product Origin

Propriété	Of Manufacture	Of Packing	Commentaire
Country			Fabriqué en Suisse.

Food Allergen / Food Intolerance

Propriété	Oui	No	Concentration	UOM	Comp of RM	Contam.	Commentaire
Froment de blé	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Crustacé	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Mollusques	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Oeuf	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Fish / Fish products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Cacahuète	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Graines de soja	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Milk / Dairy products	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Tout type de noix	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Graine de sésame	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Sulfite (=> 10 mg/kg)	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Céleri	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Mustard/Mustard products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Lupin and products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	

Régime alimentaire

Propriété	Oui	No	Commentaire
Hal-al	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Kasher	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Végétalien	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Végétarien	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Lacto Vegetarian	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Gluten Free	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

Absence garantie

Propriété	Oui	No	Commentaire
Irradiation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Viande	<input checked="" type="checkbox"/>	<input type="checkbox"/>	acc. to Meat 2001/101/EC.
Alcool	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

Declarations

On Pack Claims

Propriété	Description	Note
Claim 1	Sans gluten ¹	<input checked="" type="checkbox"/>
Claim 2	.	<input checked="" type="checkbox"/>
Claim 3	ODZ*	<input checked="" type="checkbox"/>
Claim 4	.	
Claim 5	.	
Claim 6	végétarien ²	
Claim 7	.	
Claim 8	.	

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On Pack Claims [Continued]

Propriété	Description	Note
Claim 9	stable en liaison froide ³	
Claim 10	bain marie stable ⁴	
Claim 11	stable à la congélation -18°C ⁵	
Claim 12	.	
Claim 13	.	
Claim 14	.	
Claim 15	.	

Claim 1 (note)

GF

Claim 2 (note)

VEG

Claim 3 (note)

ODZ

Additional Claims

Propriété	Description	Note
Claim 1	Sans conservateur	<input checked="" type="checkbox"/>
Claim 2	Sans colorant artificiel	<input checked="" type="checkbox"/>
Claim 3	Sans exhausteur de goût	<input checked="" type="checkbox"/>
Claim 4	.	<input checked="" type="checkbox"/>
Claim 5	.	<input checked="" type="checkbox"/>
Claim 6	.	<input checked="" type="checkbox"/>
Claim 7	.	<input checked="" type="checkbox"/>

Claim 1 (note)

KGZ

Claim 2 (note)

ALK

Claim 3 (note)

OOMR

Claim 4 (note)

OOFA

Claim 5 (note)

OOKO

Claim 6 (note)

OLVK

Claim 7 (note)

VEG

Réclamations

*o.d.Z.: Sans additifs tels qu'exhausteurs de goût, colorants, conservateurs, composés sulfités, antioxydants et édulcorants avec effet dans le produit fini préparé, autrement dit sans aucune obligation de déclaration dans les cartes et menus en Allemagne.

BOP

⁶stable à la pasteurisation

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Instructions

Instructions for Use

Préparation à froid:

Délayer le produit dans l'eau froide à l'aide d'un fouet ou mélanger au batteur électrique jusqu'à dissolution complète du produit.

Préparation pour une utilisation immédiate:

Mélanger le produit à l'aide d'un fouet ou d'un batteur électrique dans l'eau froide ou chaude (60°C) jusqu'à dissolution complète du produit et porter à ébullition.

Suivez les consignes de sécurité alimentaire pour le stockage et la régénération.

Storage Instructions

A conserver au sec et à température ambiante.

Safety Instructions

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Disposal Instructions

.

Recipe Instructions

Recipe Instruction

Dosage

Quantité de produit pour sauce

Eau

120 g

1 L

3 kg

25 L

6 kg

50 L

Information nutritionnelle

Serving Size Information

Propriété	Attribut	per Serving	UOM	Commentaire
Serving Size	Metric (g) - As prep	112	G	
Serving Size	Metric (ml) - As prep	100	ml	

Serving Information

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

Nutrition Data

Propriété	Attribut	per 100g as prep	per 100ml as sold	per 100ml as prep	UOM	Data Source	Note
Energie	kJ	250		281	kJ	Calculation	
Energie	kcal	60		68	kcal	Calculation	
Protéines		0,74		0,83	g	Calculation	
Glucides		3,81		4,27	g	Calculation	
Glucides	including fibre	3,98		4,46	g	Calculation	
Glucides dont	Sucres	0,13		0,15	g	Calculation	
Lipides		4,51		5,05	g	Calculation	
Lipides dont	Acides Gras Saturés	2,6		2,92	g	Calculation	
Lipides dont	Trans	0,03		0,03	g	Calculation	
Cholestérol		0,09		0,1	mg	Calculation	
Fibres	Alimentaires	0,17		0,19	g	Calculation	
Sodium	mg	325		364	mg	Calculation	

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Nutrition Data [Continued]

Propriété	Attribut	per 100g as prep	per 100ml as sold	per 100ml as prep	UOM	Data Source	Note
Sel	exprimé en NaCl	0,8		0,90	g	Calculation	<input checked="" type="checkbox"/>

Sel [exprimé en NaCl] (note)

Na x 2,5

Vitality Passport Input

Propriété	Attribut	Typical/100g as prep	UOM	Commentaire
Added Sugars		0.12	g	

Information nutritionnelle

Valeurs nutritionnelles pour 100 g de produit déshydraté pour 100 ml de sauce préparée

On Pack Nutrition Information [As Sold]

On-Pack Nutrition Information as Sold

Propriété	Valeur
CON	RDL-023389[4]: DBS_2904_CreBhm_CS_100000_FS.1
CUC	67264427[3]: DBS Veloute White 2904 CS GF 100000 FS
REF	66346704IS[5]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	

Typical values	Attribut	UOM	per 100g as sold	per 100ml as sold	per Serving
Energie	kJ	kJ	2338		
Energie	kcal	kcal	563		
Protéines		g	6,9		
Glucides		g	36		
Glucides dont	Sucres	g	1,2		
Lipides		g	42		
Lipides dont	Acides Gras Saturés	g	24		
Fibres	Alimentaires	g	1,6		
Sodium		g	3		
Sel	exprimé en NaCl	g	7,6		

On Pack Nutrition Information [As Prepared]

On-Pack Nutrition Information as Prepared

Propriété	Valeur
CON	RDL-023389[4]: DBS_2904_CreBhm_CS_100000_FS.1
CUC	67264427[3]: DBS Veloute White 2904 CS GF 100000 FS
REF	66346704IS[5]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	100 ml

On Pack Nutr Data 1

Typical values	Attribut	UOM	per 100g as prep	per 100ml as prep	per Serving
Energie	kJ	kJ	250	281	281
Energie	kcal	kcal	60	68	68
Protéines		g	0,7	0,8	0,8
Glucides		g	3,8	4,3	4,3
Glucides dont	Sucres	g	<0,5	<0,5	<0,5
Lipides		g	4,5	5,1	5,1
Lipides dont	Acides Gras Saturés	g	2,6	2,9	2,9
Fibres	Alimentaires	g	<0,5	<0,5	<0,5
Sel	exprimé en NaCl	g	0,8	0,9	0,9

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On Pack Nutr Data 2

Nutrients	Attribut	Guideline Daily Amount	%	GDA synonym
Energie	kJ	8400	3	GDA
Energie	kcal	2000	3	GDA
Protéines		50	2	GDA
Glucides		260	2	GDA
Glucides dont	Sucres	90	<1	GDA
Lipides		70	7	GDA
Lipides dont	Acides Gras Saturés	20	14	GDA
Sel	exprimé en NaCl	6	15	GDA

Spécifications Associées

Attached Specification(s)		Description
Specification	Rev.	
RDL-023389	4	DBS_2904_CreBhm_CS_100000_FS.1

Contact Details

Company Contact Information

www.ufs.com

Food Solutions chez Unilever France
20 rue des Deux Gares
92842 Rueil-Malmaison Cedex
Tel. 09 69 32 70 03 (appel non surtaxé)

Unilever Food Solutions
Unilever Belgium
Humaniteitslaan 292 Bld de l'Humanité
B-1190 Brussels Tel. 0800/16121

Information locale

MRDR: 67354542

EAN CU: 8711200570270

EAN DU: 8714100869345

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Reason For Issue

correction of number of portions

Key Words

Key Word	Value
Customers / MSU	Unilever Austria
Customers / MSU	Unilever Belgium
Customers / MSU	Unilever France
Customers / MSU	Unilever Germany
Customers / MSU	Unilever Netherlands
Customers / MSU	Unilever Switzerland
Formula Number	CUC 67264427
Formula Number	Food Solutions

Manufacturers

Classification

Algemene informatie

Description

Knorr 1-2-3 Basis voor Witte saus - koude bereiding 2 x 3kg e

Exemption Flags

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

Product Name

Country	Brand Name	Product Name
	Knorr	Basis voor Witte saus - koude bereiding

Legal Description

Country	Descriptive Name	Note
	Basis voor witte saus poeder - koude bereiding	

Symbols/Logos

green dot logo

Additional Regional Information

Eigenschap	Register	Register Type	Omschrijving
Registry No.	FIC		
Registry No.	DEV Formula		DPE-67264427v201

Ingredient Declaration

Ingrediënten declaratie

Ingrediënten: Palmvet, gemodificeerd maïszetmeel, glucosestroop, zout, MELKEIWITTEN, gistextract, verdikkingsmiddel (guargom), ui, erwtenzetmeel, aroma's (bevat MELK), laurierbladeren, kurkuma.

Geschikt voor warme en koude bereiding.

Claims and Declarations

Declarations

Eigenschap	Waarde	Eenheid	Opmerking
Portions/Doses/Uses	250	No.	
Volume per serving/portion	100	ml	

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Declarations [Continued]

Eigenschap	Waarde	Eenheid	Opmerking
Weight	3	kg	e, outercase 2 x 3kg e

Shelf Life

Eigenschap	Conditions	Waarde	Eenheid	Opmerking
Totale houdbaarheid	Ambient	12	maand(en)	Ten minste houdbaar tot einde:

Product Origin

Eigenschap	Of Manufacture	Of Packing	Opmerking
Land van herkomst			.

Food Allergen / Food Intolerance

Eigenschap	Yes	No	Concentration	enhei	Comp of RM	Contam.	Opmerking
Gluten bevattende granen	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
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 checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	
Ovo Lacto Vegetarian	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Lacto Vegetarian	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Gluten Free	<input checked="" type="checkbox"/>	<input 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"/>	acc. to Meat 2001/101/EC.
Alcohol	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

Declarations

On Pack Claims

Eigenschap	Omschijving	Note
Claim 1	Glutenvrij ¹	<input checked="" type="checkbox"/>
Claim 2	.	<input checked="" type="checkbox"/>
Claim 3	.	<input checked="" type="checkbox"/>
Claim 4	.	
Claim 5	.	
Claim 6	vegetarisch ²	
Claim 7	.	
Claim 8	.	
Claim 9	.	

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On Pack Claims [Continued]

Eigenschap	Omschrijving	Note
Claim 10	cook & chill stabiel ³	
Claim 11	bain marie stabiel ⁴	
Claim 12	stabiel tot -18°C ⁵	
Claim 13	.	
Claim 14	.	
Claim 15	.	

Claim 1 (note)

GF

Claim 2 (note)

VEG

Claim 3 (note)

ODZ

Additional Claims

Eigenschap	Omschrijving	Note
Claim 1	vrij van conserveermiddelen	<input checked="" type="checkbox"/>
Claim 2	vrij van kunstmatige kleurstoffen	<input checked="" type="checkbox"/>
Claim 3	vrij van smaakversterkers	<input checked="" type="checkbox"/>
Claim 4	.	<input checked="" type="checkbox"/>
Claim 5	.	<input checked="" type="checkbox"/>
Claim 6	.	<input checked="" type="checkbox"/>
Claim 7	.	<input checked="" type="checkbox"/>

Claim 1 (note)

KGZ

Claim 2 (note)

ALK

Claim 3 (note)

OOMR

Claim 4 (note)

OOFA

Claim 5 (note)

OOKO

Claim 6 (note)

OLVK

Claim 7 (note)

VEG

Claims / Disclaimers

BOP

pasteurisatie stabiel⁶

Instructions

Instructions for Use

Koude bereiding:

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Instructions for Use [Continued]

Roer het product met een garde of een elektrische mixer in koud water en mix vervolgens tot het product is opgelost.

Instant bereiding:

Roer het product met een garde of elektrische mixer in koud of warm water (60°C) tot het product is opgelost en breng aan de kook.

Volg de voedselveiligheidsvoorschriften voor opslag en regeneratie.

Storage Instructions

Droog en bij kamertemperatuur bewaren.

Safety Instructions

.

Disposal Instructions

.

Recipe Instructions

Recipe Instruction

Dosering

Hoeveelheid product voor saus

Water

120 g

1L

3 kg

25L

6 kg

50L

Voedingswaarde

Serving Size Information

Eigenschap	Attribuut	per Serving	Eenheid	Opmerking
Serving Size	Metric (g) - As prep	112	G	
Serving Size	Metric (ml) - As prep	100	ml	

Serving Information

<input 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	250		281	kJ	Calculation	
Energie	kcal	60		68	kcal	Calculation	
Eiwitten		0,74		0,83	g	Calculation	
Koolhydraten		3,81		4,27	g	Calculation	
Koolhydraten	including fibre	3,98		4,46	g	Calculation	
Koolhydraten waarvan	Suikers	0,13		0,15	g	Calculation	
Vet		4,51		5,05	g	Calculation	
Vet waarvan	Verzadigd	2,6		2,92	g	Calculation	
Vet waarvan	Trans	0,03		0,03	g	Calculation	
Cholesterol		0,09		0,1	mg	Calculation	
Voedingsvezel	-	0,17		0,19	g	Calculation	
Natrium	mg	325		364	mg	Calculation	
Salt	as NaCl	0,8		0,90	g	Calculation	<input checked="" type="checkbox"/>

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Planned Eff. 27-Mar-2018

Specification Type CON

Last Modified On 26-Mar-2018 12:54:53

Language

Current On 27-Mar-2018 00:00:11

Salt [as NaCl] (note)

Na x 2,5

Vitality Passport Input

Eigenschap	Attribuut	Typical/100g as prep	Eenheid	Opmerking
Added Sugars		0.12	g	

Nutrition Information

Voedingswaarden per 100g droog product per 100 ml bereide saus

On Pack Nutrition Information [As Sold]

On-Pack Nutrition Information as Sold

Eigenschap	Waarde
CON	RDL-023389[2]: DBS_2904_CreBhm_CS_100000_FS.1
CUC	67264427[1]: DBS Veloute White 2904 CS GF 100000 FS
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	2338		
Energie	kcal	kcal	563		
Eiwitten		g	6,9		
Koolhydraten		g	36		
Koolhydraten waarvan	Suikers	g	1,2		
Vet		g	42		
Vet waarvan	Verzadigd	g	24		
Voedingsvezel	-	g	1,6		
Natrium		g	3		
Salt	as NaCl	g	7,6		

On Pack Nutrition Information [As Prepared]

On-Pack Nutrition Information as Prepared

Eigenschap	Waarde
CON	RDL-023389[2]: DBS_2904_CreBhm_CS_100000_FS.1
CUC	67264427[1]: DBS Veloute White 2904 CS GF 100000 FS
REF	66346704IS[5]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	80 ml

On Pack Nutr Data 1

Typical values	Attribuut	Eenheid	per 100g as prep	per 100ml as prep	per Serving
Energie	kJ	kJ	250	281	225
Energie	kcal	kcal	60	68	54
Eiwitten		g	0,7	0,8	0,6
Koolhydraten		g	3,8	4,3	3,4
Koolhydraten waarvan	Suikers	g	<0,5	<0,5	0,7
Vet		g	4,5	5,1	4,1
Vet waarvan	Verzadigd	g	2,6	2,9	2,4
Voedingsvezel	-	g	<0,5	<0,5	<0,5
Salt	as NaCl	g	0,8	0,9	0,7

On Pack Nutr Data 2

Nutrients	Attribuut	Guideline Daily Amount	%	GDA synonym
Energie	kJ	8400	3	DVR
Energie	kcal	2000	3	DVR
Eiwitten		50	2	DVR

General Report

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Spec. / Rev. 66422444IS / 2

Company Internal

Description KN CS Veloute Sauce 3kg DACH BNF

Created By Silke Becker

Created On 26-Mar-2018 12:53:30

Status CURRENT

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Current On 27-Mar-2018 00:00:11

On Pack Nutr Data 2 [Continued]

Nutrients	Attribuut	Guideline Daily Amount	%	GDA synonym
Koolhydraten		260	2	DVR
Koolhydraten waarvan	Suikers	90	1	DVR
Vet		70	7	DVR
Vet waarvan	Verzadigd	20	15	DVR
Salt	as NaCl	6	15	DVR

Associated Specifications

Attached Specification(s)		Description
Specification	Rev.	
RDL-023389	4	DBS_2904_CreBhm_CS_100000_FS.1

Contact Details

Company Contact Information

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