



UL-WEB-UFS Report

CU Product Information Record : 720000070156/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Mar 27, 2025

Basic Data

General Information

Valid From	Mar 27, 2025
Valid To	Dec 31, 9999
Created On	Nov 19, 2024
Created By	ZHENG_H500
Changed On	Mar 14, 2025
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710032999931
Change Number	300007598747

CU Product Information Record Description

Language	Description
Dutch	Knorr Professional Stroganoff Saus 1kg - UFS
Dutch_BE	Knorr Professional Stroganoff Saus 1kg - UFS
English	KN DES STROGANOFF 1KG ECO BENL (CU)
French_BE	Knorr Professional Sauce Stroganoff 1kg - UFS
German_DACH	Knorr Professional Stroganoff Sauce 1kg - UFS

Target Location

Validity Area	Language
Belgium	Dutch



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CU Product Information Record : 720000070156/000

Status : Released PL

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Planned effective date : Mar 27, 2025

CUC Product Information Record Data

CUC Product Information Record Header data

CUC Product Information Record : 200000115998/000/000

Rating : PUBLIC

Validity Area : EU

Valid From : Nov 19, 2024

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	MIX Sauce Stroganoff EC FS
English_EU	CoM: Germany & Romania.

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/Dutch

Legal Denominator : Stroganoffsaus poeder

Ingredient List:

Ingrediënten: palmvet, gemodificeerd zetmeel, **TARWEBLOEM**, zout, tomatenpoeder 8,1%, ui 7,1%, paprika 6,8%, maltodextrine, champignon 4,9%, suiker, knoflook 3,6%, aroma's, **LACTOSE**, groene paprika 1,3%, rode paprika 1,3%, gistextract, **MELKEIWITTEN**, zetmeel, peper, laulier, tijm. Kan **ROGGE, GERST, HAVER, EI, SOJA, SELDERIJ, MOSTERD** bevatten. Geschikt voor vegetariërs.

Additional Declarations

Target Location/Language : FOODS:BE/Dutch

Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	1	kg	kg e

Statements:

Purpose	Description
INGREDIENT LIST	Vrij van kleurstoffen
INGREDIENT LIST	Vrij van conserveermiddelen
INGREDIENT LIST	Vrij van smaakversterkers
SYMBOLS/LOGOS	EVU logo, suitable for vegetarians



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Planned effective date : Mar 27, 2025

Purpose	Description
PREP. INSTRUCTIONS	BEREIDINGSWIJZE (1) Breng de benodigde hoeveelheid water aan de kook. (2) Draai het vuur lager en strooi al roerend het poeder in het kokende water. (3) Even zachtjes 5 minuten laten koken en regelmatig roeren en uw saus is klaar.
SYMBOLS/LOGOS	Vrij van conserveermiddelen
SYMBOLS/LOGOS	Vrij van kunstmatige kleurstoffen
SYMBOLS/LOGOS	Vrij van smaakversterkers
SYMBOLS/LOGOS	FOP: POUDRE/POWDER
SYMBOLS/LOGOS	6,5 L
USE INSTRUCTIONS	DOSERING Opbrengst 1 L 3 L 6,5 L Poeder 150 g 450 g 1 kg Water 1 L 3 L 6,5 L
NUTRITION	Voedingswaarden Per 100 g ¹ Per 100 ml ² ¹ Per 100 g droog product ² Per 100 ml saus
SHELF LIFE	Ten minste houdbaar tot einde:
STORAGE	Droog en bij kamertemperatuur bewaren.
OTHER	Serveersuggestie
SYMBOLS/LOGOS	Please recycle
NON ARTWORK CLAIMS	kokend aanmaken
OTHER	EVU Approved - ID 0921.

Nutrient Declarations

Target Location/Language: FOODS:BE/Dutch

On Pack Nutrition Information [As Sold]

Voedingswaarden	Per 100 g
Energie	1711 kJ
Energie Kcal	409 kcal
Vetten	18 g
waarvan verzadigde vetzuren	10 g
Koolhydraten	50 g
waarvan suikers	16 g
Vezels	6,6 g
Eiwitten	8,9 g
Zout	9,5 g

On Pack Nutrition Information [As Prepared]

Voedingswaarden	Per 115 g [100 ml]
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Planned effective date : Mar 27, 2025

Energie	257 kJ
Energie Kcal	61 kcal
Vetten	2,7 g
waarvan verzadigde vetzuren	1,6 g
Koolhydraten	7,5 g
waarvan suikers	2,4 g
Vezels	1,0 g
Eiwitten	1,3 g
Zout	1,4 g

Per - 100 g (As Sold)

Statements :

Product zoals verkocht

Per - 115 g (As Prepared)

Statements :

Portie

End of CUC Product Information Record 200000115998/000/000



UL-WEB-UFS Report

CU Product Information Record : 720000070156/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Mar 27, 2025

Combination pack data

Product Name

Language	Product Name
English	MIX Sauce Stroganoff EC FS



UL-WEB-UFS Report

CU Product Information Record : 720000063684/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Mar 23, 2025

Basic Data

General Information

Valid From	Mar 23, 2025
Valid To	Dec 31, 9999
Created On	Nov 15, 2024
Created By	ZHENG_H500
Changed On	Mar 14, 2025
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710032993303
Change Number	300007598746

CU Product Information Record Description

Language	Description
Dutch	Knorr Professional Sauce Hollandaise 1,215 kg - UFS
Dutch_BE	Knorr Professional Sauce Hollandaise 1,215 kg - UFS
English	KN DES HOLLANDAISE 1.215kg ECO NL (CU)
French_BE	Knorr Professional Sauce Hollandaise 1,215 kg - UFS
German_DACH	Knorr Professional Sauce Hollandaise 1,215 kg - UFS

Target Location

Validity Area	Language
Belgium	French



UL-WEB-UFS Report

CU Product Information Record : 720000063684/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Mar 23, 2025

CUC Product Information Record Data

CUC Product Information Record Header data

CUC Product Information Record : 200000130291/000/000

Rating : PUBLIC

Validity Area : EU

Valid From : Nov 15, 2024

Valid To : Mar 4, 2025

Status : Released

Product Name

Language	Product Name
English	DES Sauce Hollandaise 23a DWIN NL FS
English_EU	CoM: Germany

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/French

Legal Denominator : Sauce Hollandaise déshydratée

Ingredient List:

Ingrédients : graisse de palme, farine de **BLÉ**, sel, **LACTOSE**, protéines de **LAIT**, exhausteurs de goût (E621, E631, E627), épaississant (E412), stabilisant (E450), amidon, arômes, correcteur d'acidité (E262ii), acidifiant (E330), épices (curcuma, poivre, persil tubéreux), maltodextrine, jus de citron, colorants (E150c, E160c), extrait de levure, dextrose. Peut contenir **SEIGLE, ORGE, AVOINE, ŒUFS, SOJA, CÉLERI** et **MOUTARDE**. Convient aux végétariens.

Additional Declarations

Target Location/Language : FOODS:BE/French

Measures :

Measure Type	Value	UOM	UOM Description
Poids net	1.215	kg	kilogrammes e

Statements:

Purpose	Description
SYMBOLS/LOGOS	EVU logo, suitable for vegetarians
OTHER	EVU Approved - ID: 0922
SYMBOLS/LOGOS	AJOUTER DU BEURRE
SYMBOLS/LOGOS	<FOP> POUDRE / POWDER
SYMBOLS/LOGOS	11 L



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Planned effective date : Mar 23, 2025

Purpose	Description
SYMBOLS/LOGOS	bain-marie stable
SYMBOLS/LOGOS	Sans conservateur
PREP. INSTRUCTIONS	PRÉPARATION (1) Porter la quantité d'eau indiquée à ébullition. (2) Baisser le feu et verser la poudre en remuant dans l'eau bouillante. (3) Laisser mijoter la sauce pendant 5 minutes. (4) Retirer la sauce du feu et rajouter le beurre tout en remuant. Suggestion : Ajouter de la moutarde (Amora) pour une sauce Dijonnaise.
USE INSTRUCTIONS	DOSAGE POUDRE 135 g 675 g 1,215 kg EAU 1 L 5 L 9 L BEURRE 200 g 1 kg 1,8 kg RENDEMENT 1,2 L 6 L 11 L
NUTRITION	Valeurs nutritionnelles Pour 100 g ¹ Pour 100 ml ² ¹ Pour 100 g de produit déshydraté ² Pour 100 ml de sauce préparée avec du beurre
SHELF LIFE	À consommer de préférence avant fin :
STORAGE	À conserver au sec et à température ambiante.
OTHER	Suggestion de présentation
SYMBOLS/LOGOS	Please recycle
NON ARTWORK CLAIMS	5 min

Nutrient Declarations

Target Location/Language: FOODS:BE/French

On Pack Nutrition Information [As Sold]

Valeurs nutritionnelles moyennes	Pour 100 g
Énergie	2380 kJ
Énergie	572 kcal
Matières grasses	45 g
- dont acides gras saturés	30 g
Glucides	31 g
- dont sucres	4,6 g
Fibres	2,6 g
Protéines	7,4 g
Sel	8,2 g

On Pack Nutrition Information [As Prepared]

Valeurs nutritionnelles moyennes	Pour 111 g [100 ml]
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Planned effective date : Mar 23, 2025

Énergie	783 kJ
Énergie	187 kcal
Matières grasses	19 g
- dont acides gras saturés	12 g
Glucides	3,6 g
- dont sucres	0,6 g
Fibres	< 0,5 g
Protéines	0,9 g
Sel	0,93 g

Pour - 100 g (As Sold)

Statements :

Produit tel que vendu

Pour - 111 g (As Prepared)

Statements :

Portion

End of CUC Product Information Record 200000130291/000/000



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Combination pack data

Product Name

Language	Product Name
English	DES Sauce Hollandaise 23a DWIN NL FS



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Brand Name	KNORR
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French_BE	Knorr Professional Sauce Hollandaise 1,215 kg - UFS
German_DACH	Knorr Professional Sauce Hollandaise 1,215 kg - UFS

Target Location

Validity Area	Language
Belgium	Dutch



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CUC Product Information Record Data

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CUC Product Information Record : 200000130291/000/000

Rating : PUBLIC

Validity Area : EU

Valid From : Nov 15, 2024

Valid To : Mar 4, 2025

Status : Released

Product Name

Language	Product Name
English	DES Sauce Hollandaise 23a DWIN NL FS
English_EU	CoM: Germany

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/Dutch

Legal Denominator : Hollandaisesaus poeder

Ingredient List:

Ingrediënten: palmvet, **TARWEBLOEM**, zout, **MELKSUIKER**, **MELKEIWITTEN**, smaakversterkers (E621, E631, E627), verdikkingsmiddel (E412), stabilisator (E450), aardappelzetmeel, aroma's, zuurteregelaar (E262ii), voedingszuur (E330), specerijen (kurkuma, peper, wortelpeterselie), maltodextrine, citroensap, kleurstoffen (E150c, E160c), gistextract, dextrose. Kan **ROGGE**, **GERST**, **HAYER**, **EI**, **SOJA**, **SELDERIJ** en **MOSTERD** bevatten. Geschikt voor vegetariërs

Additional Declarations

Target Location/Language : FOODS:BE/Dutch

Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	1,215	kg	kg e

Statements:

Purpose	Description
SYMBOLS/LOGOS	Geschikt voor vegetariërs
PREP. INSTRUCTIONS	Bereidingswijze: (1) Breng de benodigde hoeveelheid water aan de kook. (2) Draai het vuur lager en strooi het poeder al roerend in het kokende water. (3) Laat de saus 5 minuten zachtjes sudderen.(4) Van het vuur af de boter er doorheen roeren. Suggestie: Voor een Dijonaise saus, voeg mosterd (Amora) toe.
SHELF LIFE	Ten minste houdbaar tot einde:



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Planned effective date : Mar 23, 2025

Purpose	Description
STORAGE	Droog en bij kamertemperatuur bewaren.
SYMBOLS/LOGOS	<FOP> POUDRE / POWDER
SYMBOLS/LOGOS	<FOP> AJOUTER DU BEURRE/ ADD BUTTER*
SYMBOLS/LOGOS	*boter toevoegen
OTHER	Serveersuggestie
USE INSTRUCTIONS	DOSERING Opbrengst 1,2 L 6 L 11 L Poeder 135 g 675 g 1,215 kg Water 1 L 5 L 9 L Boter 200 g 1 kg 1,8 kg
OTHER	EVU Approved - ID: 0922
SYMBOLS/LOGOS	11 L
SYMBOLS/LOGOS	Bain-marie stable
NUTRITION	Voedingswaarden Per 100 g ¹ Per 100 ml ² ¹ Per 100 g droog product ² Per 100 ml saus (bereid met boter)
OTHER	Vrij van conserveermiddelen
SYMBOLS/LOGOS	Please recycle

Nutrient Declarations

Target Location/Language: FOODS:BE/Dutch

On Pack Nutrition Information [As Sold]

Voedingswaarden	Per 100 g
Energie	2380 kJ
Energie Kcal	572 kcal
Vetten	45 g
waarvan verzadigde vetzuren	30 g
Koolhydraten	31 g
waarvan suikers	4,6 g
Vezels	2,6 g
Eiwitten	7,4 g
Zout	8,2 g

On Pack Nutrition Information [As Prepared]

Voedingswaarden	Per 111 g [100 ml]
Energie	783 kJ



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Energie Kcal	187 kcal
Vetten	19 g
waarvan verzadigde vetzuren	12 g
Koolhydraten	3,6 g
waarvan suikers	0,6 g
Vezels	< 0,5 g
Eiwitten	0,9 g
Zout	0,93 g

Per - 100 g (As Sold)

Statements :

Product zoals verkocht

Per - 111 g (As Prepared)

Statements :

Portie

End of CUC Product Information Record 200000130291/000/000



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CU Product Information Record : 720000063684/000

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Combination pack data

Product Name

Language	Product Name
English	DES Sauce Hollandaise 23a DWIN NL FS