

General Report

Part [Rev]: 66281306IS_30 [4]	Created by: Monique Visser
Description Knorr Fonds de Cuisine bruine roux 10kg, TTS	Created on: 06/02/2017 10:49:08
Status CURRENT	Last Modified By: Monique Visser
Planned Eff.: 06/04/2017	Last Modified On: 16/03/2017 13:19:25
Frame [Rev]: G-FOODS-CON-GLOBAL [21]	Current On: 06/04/2017 12:46:00
Specification Type: CON	
Language: Francais	

General Information

Description

Knorr Fonds de Cuisine Roux Brun 10 kg

Exemption Flags

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

Country	Brand Name	Product Name
	Knorr	Fonds de Cuisine Roux Brun

Legal Description

Country	Descriptive Name	Note
	Roux brun déshydraté	

Symbols/Logos

green dot logo

Ingredient Declaration

Ingredients Declaration

Ingrédients: Farine de BLÉ, graisse de palme, colorant (E150c).

Claims and Declarations

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Declarations

Property	Value	UOM	Comment
Portions/Doses/Uses		No.	
Volume		l	
Weight	10	kg	e

Risk of Cross Contamination during Processing

Information captured in the following property groups relates to the total allergen status of a product i.e. allergens inherent in the underlying ingredient composition of the product in addition to those due to cross contamination during processing of the product and which impact on final product labelling

Food Allergen / Food Intolerance

Property	Yes	No	Concentration	UOM	Comp of RM	Contam.	Comment
Cereals cont. Gluten + prods.	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Crustaceans and products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Molluscs and products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Egg/Egg products	<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"/>	
Peanuts/Peanut products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Soybeans/Soybean prods.	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Milk / Dairy products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Nuts/Nuts products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Sesame Seeds and prods.	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Sulphite (=> 10mg/kg)	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Celery	<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"/>	

Dietary - Guaranteed

Property	Yes	No	Comment
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

Property	Yes	No	Comment
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

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On Pack Claims

Property	Description	Note
Claim 1	Sans lactose	
Claim 2	Convient à une alimentation végétalienne. (below ID)	
Claim 3	.	
Claim 4	.	
Claim 5	.	
Claim 6	EVU logo: vegan	
Claim 7	végétarien	
Claim 8	.	
Claim 9	.	
Claim 10	Stable au bain-marie	
Claim 11	Jusqu'à 167 litres	
Claim 12	.	
Claim 13	.	
Claim 14	.	
Claim 15	.	

Additional Claims

Property	Description	Note
Claim 1	Sans exhausteur de goût	
Claim 2	Sans conservateur	

Claims / Disclaimers

.

Instructions

Instructions for Use

Mode d'emploi

- 1) Porter le liquide (bouillon, lait, fonds) à ébullition.
- 2) Ajouter le Roux Brun KNORR Fonds de Cuisine.
- 3) Laisser mijoter 5 minutes.
- 4) Assaisonner.

Utilisez le Roux Brun KNORR Fonds de Cuisine pour lier vos sauces, vos potages, vos ragoûts et pour toutes sortes de croquettes.

Storage Instructions

A conserver au sec et à température ambiante.

Safety Instructions

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Disposal Instructions

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Recipe Instructions

Recipe Instruction

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Dosage

- potage: 60 g / L

- sauce: 90 g / L

Ce dosage peut être modifié selon votre propre estimation et en fonction de la structure désirée et la quantité de liquide utilisée.

Nutrition

Serving Size Information

Property	Attribute	per Serving	UOM	Comment
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

Property	Attribute	per 100g as prep	per 100ml as sold	per 100ml as prep	UOM	Data Source	Note
Energy	kJ	223		245	kJ	Calculation	<input checked="" type="checkbox"/>
Energy	kcal	54		59	kcal	Calculation	<input checked="" type="checkbox"/>
Protein		0,59		0,65	g	Calculation	<input checked="" type="checkbox"/>
Carbohydrate		4,44		4,88	g	Calculation	<input checked="" type="checkbox"/>
Carbohydrate	including fibre	4,60		5,05	g	Calculation	
Carbohydrate of which	Sugars	0,06		0,06	g	Calculation	<input checked="" type="checkbox"/>
Fat		3,69		4,06	g	Calculation	<input checked="" type="checkbox"/>
Fat of which	SAFA	2,74		3,01	g	Calculation	<input checked="" type="checkbox"/>
Fat of which	Trans	0,018		0,02	g	Calculation	<input checked="" type="checkbox"/>
Cholesterol		0,07		0,08	mg	Calculation	<input checked="" type="checkbox"/>
Fibre	Dietary	0,16		0,17	g	Calculation	<input checked="" type="checkbox"/>
Sodium	mg	0,4		0,4	mg	Calculation	<input checked="" type="checkbox"/>
Salt	as NaCl	0		0	g	Calculation	<input checked="" type="checkbox"/>

Energy [kJ] (note)

.

Energy [kcal] (note)

.

Protein [g] (note)

.

Carbohydrate [g] (note)

.

Carbohydrate of which [Sugars] (note)

.

Fat [g] (note)

.

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Fat of which [SAFA] (note)

.

Fat of which [Trans] (note)

.

Cholesterol [] (note)

.

Fibre [Dietary] (note)

.

Sodium [mg] (note)

.

Salt [as NaCl] (note)

Na x 2,5

Vitality Passport Input

Property	Attribute	Typical/100g as prep	UOM	Comment
Added Sugars		0.04	g	

Nutrition Information

Valeurs nutritionnelles pour 100 g de produit déshydraté

On Pack Nutrition Information [As Sold]

On-Pack Nutrition Information as Sold

Property	Value
CON	RDL-011407[8]: ROUX DARK CA LaF
CUC	8696000[8]: ROUX DARK LaF 8695080 (CUC)
REF	66346704IS[5]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	

Typical values	Attribute	UOM	per 100g as sold	per 100ml as sold	per Serving
Energy	kJ	kJ	2451		
Energy	kcal	kcal	592		
Protein		g	6,5		
Carbohydrate		g	49		
Carbohydrate of which	Sugars	g	0,7		
Fat		g	41		
Fat of which	SAFA	g	30		
Fibre	Dietary	g	1,7		
Salt	as NaCl	g	< 0,01		

On Pack Nutrition Information [As Prepared]

On-Pack Nutrition Information as Prepared

Property	Value
CON	RDL-011407[8]: ROUX DARK CA LaF
CUC	8696000[8]: ROUX DARK LaF 8695080 (CUC)

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Property	Value
REF	66346704IS[5]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	100 ml

On Pack Nutr Data 1

Typical values	Attribute	UOM	per 100g as prep	per 100ml as prep	per Serving
Energy	kJ	kJ	223	245	245
Energy	kcal	kcal	54	59	59
Protein		g	0,6	0,7	0,7
Carbohydrate		g	4,4	4,9	4,9
Carbohydrate of which	Sugars	g	<0,5	<0,5	<0,5
Fat		g	3,7	4,1	4,1
Fat of which	SAFA	g	2,7	3	3
Fibre	Dietary	g	<0,5	<0,5	<0,5
Salt	as NaCl	g	0	0	0

On Pack Nutr Data 2

Nutrients	Attribute	Guideline Daily Amount	%	GDA synonym
Energy	kJ	8400	3	GDA
Energy	kcal	2000	3	GDA
Protein		50	1	GDA
Carbohydrate		260	2	GDA
Carbohydrate of which	Sugars	90	<1	GDA
Fat		70	6	GDA
Fat of which	SAFA	20	15	GDA
Salt	as NaCl	6	<1	GDA

Associated Specifications

Attached Specifications

Specification	Rev.	Description
RDL-011407	8	ROUX DARK CA LaF

Contact Details

Company Contact Information

www.ufs.com

Unilever Food Solutions

Unilever Belgium

Humaniteitslaan 292 Bld de l'Humanité

B-1190 Brussels Tel. 0800/16121

Local Information

MRDR : 334262

EAN CU : 8711100637158

EAN DU : 8711100637158