

General Report

Spec. / Rev. 66320121IS / 3
Description Knorr Bechamel saus 1kg e

Company Internal

Status CURRENT
Planned Eff. 30-Aug-2018

Created By Monique van Rumph
Frame Id / Rev. G-FOODS-CON-GLOBAL / 21
Specification Type CON
Language

Created On 12-Apr-2018 13:35:03
Last Modified By Monique van Rumph
Last Modified On 30-Aug-2018 14:54:43
Current On 30-Aug-2018 15:17:05

Reason For Issue

adding cc mustard and soy and nutritional values dry product.

Key Words

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

Manufacturers

Classification

Algemene informatie

Description

Knorr Bechamel Saus 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	Bechamel Saus

Legal Description

Country	Descriptive Name	Note
	Bechamelsaus poeder	

Symbols/Logos

green dot logo

Additional Regional Information

Eigenschap	Register	Register Type	Omschrijving
Registry No.	FIC		

Ingredient Declaration

Ingrediënten declaratie

Ingrediënten: TARWEBLOEM, palmvet, gemodificeerd maïszetmeel, aardappelzetmeel, zout, MELKSUIKER, MELKWITTEN, gistextract, peper, nootmuskaatextract. Kan ei, selderij, mosterd en soja bevatten.

Claims and Declarations

Declarations

Eigenschap	Waarde	Eenheid	Opmerking
Weight	1	kg	e

Shelf Life

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

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"/>	

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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 checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Erwt	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Mosterd	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Lupine	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	

Dietary - Guaranteed

Eigenschap	Yes	No	Opmerking
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"/>	

Foods Free from

Eigenschap	Yes	No	Opmerking
Irradiation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Meat	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Alcohol	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

Declarations

On Pack Claims

Eigenschap	Omschrijving	Note
Claim 1	Authentieke smaak met de beste ingrediënten	
Claim 2	vrij van smaakversterkers	
Claim 3	vrij van kunstmatige kleurstoffen	
Claim 4	vrij van conserveermiddelen	
Claim 5	.	
Claim 6	Vegetarisch	
Claim 7	.	
Claim 8	.	
Claim 9	.	
Claim 10	voor 12 liter	
Claim 11	5 min	
Claim 12	kokend aanmaken	
Claim 13	.	
Claim 14	.	
Claim 15	.	

Claims / Disclaimers

Deze KNORR Bechamel Saus is bereid met de beste ingrediënten en is:

- Vrij van smaakversterkers
- Vrij van kunstmatige kleurstoffen
- Vrij van conserveermiddelen

En geeft dus een authentieke smaak aan al uw saus- en jusbereidingen.

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Instructions

Instructions for Use

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.

Storage Instructions

Droog en bij kamertemperatuur bewaren.

Safety Instructions

Disposal Instructions

Recipe Instructions

Recipe Instruction

DOSERING

Opbrengst	1 L	5 L	12 L
Poeder	90 g	450 g	1 kg
Volle melk	1 L	5 L	12 L

Voedingswaarde

Serving Size Information

Eigenschap	Attribuut	per Serving	Eenheid	Opmerking
Serving Size	Metric (g) - As sold		G	
Serving Size	Metric (g) - As prep	89	G	
Serving Size	Metric (ml) - As prep	80	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	410	0	460	kJ	Calculation	✓
Energie	kcal	98	0	110	kcal	Calculation	✓
Eiwitten		3,46	0	3,88	g	Calculation	✓
Koolhydraten		8,65	0	9,69	g	Calculation	✓
Koolhydraten waarvan	Suikers	4,61	0	5,16	g	Calculation	✓
Vet		5,43	0	6,08	g	Calculation	✓
Vet waarvan	Verzadigd	3,42	0	3,83	g	Calculation	✓
Vet waarvan	Trans	0,14	0	0,16	g	Calculation	✓
Cholesterol		12	0	13,4	mg	Calculation	✓
Voedingsvezel	-	0,14	0	0,15	g	Calculation	✓
Natrium	mg	216	0	242	mg	Calculation	✓
Salt	as NaCl	0,55		0,6	g	Calculation	✓

Energie [kJ] (note)

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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)

.

Salt [as NaCl] (note)

sodium x 2,5

Vitality Passport Input

Eigenschap	Attribuut	Typical/100g as prep	Eenheid	Opmerking
Added Sugars		0.21	g	.

Nutrition Information

Voedingswaarden per 100g droog product per 100 ml saus bereid met volle melk

On Pack Nutrition Information [As Sold]

On-Pack Nutrition Information as Sold

Eigenschap	Waarde
CON	RDL-016200[3]: DBS Bechamel 01b FS DWIN da1
CUC	8681592[6]: Bechamel Sauce 01b DWIN (CUC)
REF	66346704IS[2]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	

Typical values	Attribuut	Eenheid	per 100g as sold	per 100ml as sold	per Serving
Energie		kJ	2027		
Energie		kcal	486		
Eiwitten		g	5,3		
Koolhydraten		g	53		
Koolhydraten waarvan	Suikers	g	2,9		
Vet		g	28		
Vet waarvan	Verzadigd	g	18		

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Typical values	Attribuut	Eenheid	per 100g as sold	per 100ml as sold	per Serving
Voedingsvezel	-	g	1,7		
Salt	as NaCl	g	5,3		

On Pack Nutrition Information [As Prepared]

On-Pack Nutrition Information as Prepared

Eigenschap	Waarde
CON	66320121IS[2]: Knorr Bechamel saus 1kg e FIC
CUC	8681592[6]: Bechamel Sauce 01b DWIN (CUC)
REF	66346704IS[2]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	100 ml

On Pack Nutr Data 1

Typical values	Attribuut	Eenheid	per 100g as prep	per 100ml as prep	per Serving
Energie	kJ	kJ	410	460	460
Energie	kcal	kcal	98	110	110
Eiwitten		g	3,5	3,9	3,9
Koolhydraten		g	8,7	9,7	9,7
Koolhydraten waarvan	Suikers	g	4,6	5,2	5,2
Vet		g	5,4	6,1	6,1
Vet waarvan	Verzadigd	g	3,4	3,8	3,8
Voedingsvezel	-	g	<0,5	<0,5	<0,5
Salt	as NaCl	g	0,55	0,6	0,60

On Pack Nutr Data 2

Nutrients	Attribuut	Guideline Daily Amount	%	GDA synonym
Energie	kJ	8400	5	DVR
Energie	kcal	2000	6	DVR
Eiwitten		50	8	DVR
Koolhydraten		260	4	DVR
Koolhydraten waarvan	Suikers	90	6	DVR
Vet		70	9	DVR
Vet waarvan	Verzadigd	20	19	DVR
Vet waarvan	Trans			DVR
Cholesterol				DVR
Voedingsvezel	-		N/A	DVR
Natrium			N/A	DVR
Salt	as NaCl	6	10	DVR

Associated Specifications

Attached Specification(s)		
Specification	Rev.	Description
RDL-016200	5	DBS_1839_CreBhm_FS_DAR2.1

Contact Details

Company Contact Information

www.ufs.com

Unilever Food Solutions
Postbus 1250
3000 BG Rotterdam Tel. 010-4394308

Unilever Food Solutions

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Company Contact Information [Continued]

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

Lokale informatie

MRDR : 25352202
EAN DU : 8722700535225
EAN CU : 8722700163077

Migrated From IS

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Reason For Issue

adding cc mustard and soy and nutritional values dry product.

Key Words

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

Manufacturers

Classification

Information générale

Description

Knorr Sauce Béchamel 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	Sauce Béchamel

Legal Description

Country	Descriptive Name	Note
	Sauce béchamel déshydratée	

Symbols/Logos

green dot logo

Additional Regional Information

Propriété	Register	Register Type	Description
Registry No.	FIC		

Ingredient Declaration

Ingredients Declaration

Ingrédients: Farine de BLÉ, graisse de palme, amidon modifié de maïs, amidon de pomme de terre, sel, LACTOSE, protéines de LAIT, extrait de levure, poivre, extrait de noix de muscade. Peut contenir: oeuf, céleri, moutarde, soja.

Claims and Declarations

Declarations

Propriété	Valeur	UOM	Commentaire
Poids	1	kg	e

Shelf Life

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

Food Allergen / Food Intolerance

Propriété	Oui	No	Concentration	UOM	Comp of RM	Contam.	Commentaire
Froment de blé	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

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Food Allergen / Food Intolerance [Continued]

Propriété	Oui	No	Concentration	UOM	Comp of RM	Contam.	Commentaire
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 checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Pois	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Mustard/Mustard products	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" 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
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"/>	

Absence garantie

Propriété	Oui	No	Commentaire
Irradiation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Viande	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Alcool	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

Declarations

.

On Pack Claims

Propriété	Description	Note
Claim 1	Goût authentique avec les meilleurs ingrédients	
Claim 2	Sans exhausteur de goût	
Claim 3	Sans colorant artificiel	
Claim 4	Sans conservateur	
Claim 5	.	
Claim 6	Végétarien	
Claim 7	.	
Claim 8	.	
Claim 9	.	
Claim 10	pour 12 litres	
Claim 11	5 min	
Claim 12	à l'eau bouillante	
Claim 13	.	
Claim 14	.	
Claim 15	.	

Réclamations

Suggestion présentation

Cette Sauce Béchamel KNORR est préparée avec les meilleurs ingrédients et est:

- Sans exhausteur de goût
- Sans colorant artificiel
- Sans conservateur

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Réclamations [Continued]

Et donc authentique en goût pour toutes vos préparations de sauces et de jus.

Instructions

Instructions for Use

Préparation:

- 1) Portez la quantité d'eau indiquée à ébullition.
- 2) Baissez le feu et versez la poudre en remuant dans l'eau bouillante.
- 3) Laissez mijoter pendant 5 minutes en remuant régulièrement et votre sauce est prête.

Storage Instructions

A conserver au sec et à température ambiante.

Safety Instructions

.

Disposal Instructions

.

Recipe Instructions

Recipe Instruction

DOSAGE

Rendement	1 L	5 L	12 L
Poudre	90 g	450 g	1 kg
Lait entier	1 L	5 L	12 L

Information nutritionnelle

Serving Size Information

Propriété	Attribut	per Serving	UOM	Commentaire
Serving Size	Metric (g) - As sold		G	
Serving Size	Metric (g) - As prep	89	G	
Serving Size	Metric (ml) - As prep	80	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	410	0	460	kJ	Calculation	✓
Energie	kcal	98	0	110	kcal	Calculation	✓
Protéines		3,46	0	3,88	g	Calculation	✓
Glucides		8,65	0	9,69	g	Calculation	✓
Glucides dont	Sucres	4,61	0	5,16	g	Calculation	✓
Lipides		5,43	0	6,08	g	Calculation	✓
Lipides dont	Acides Gras Saturés	3,42	0	3,83	g	Calculation	✓
Lipides dont	Trans	0,14	0	0,16	g	Calculation	✓
Cholestérol		12	0	13,4	mg	Calculation	✓
Fibres	Alimentaires	0,14	0	0,15	g	Calculation	✓
Sodium	mg	216	0	242	mg	Calculation	✓
Sel	exprimé en NaCl	0,55		0,60	g	Calculation	✓

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Energie [kJ] (note)

.

Energie [kcal] (note)

.

Protéines (note)

.

Glucides (note)

.

Glucides dont [Sucres] (note)

.

Lipides (note)

.

Lipides dont [Acides Gras Saturés] (note)

.

Lipides dont [Trans] (note)

.

Cholestérol (note)

.

Fibres [Alimentaires] (note)

.

Sodium [mg] (note)

.

Sel [exprimé en NaCl] (note)

sodium x 2,5

Vitality Passport Input

Propriété	Attribut	Typical/100g as prep	UOM	Commentaire
Added Sugars		0.21	g	.

Information nutritionnelle

Valeurs nutritionnelles pour 100g de produit déshydraté pour 100 ml de sauce préparée avec du lait entier

On Pack Nutrition Information [As Sold]

On-Pack Nutrition Information as Sold

Propriété	Valeur
CON	RDL-016200[4]: DBS Bechamel 01b FS DWIN da1
CUC	9034635[1]: Bechamel Sauce 01b DWIN (CUC)
REF	66346704IS[4]: 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	2027		
Energie	kcal	kcal	486		
Protéines		g	5,3		
Glucides		g	53		

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Typical values	Attribut	UOM	per 100g as sold	per 100ml as sold	per Serving
Glucides dont	Sucres	g	2,9		
Lipides		g	28		
Lipides dont	Acides Gras Saturés	g	18		
Fibres	Alimentaires	g	1,7		
Sel	exprimé en NaCl	g	5,3		

On Pack Nutrition Information [As Prepared]

On-Pack Nutrition Information as Prepared

Propriété	Valeur
CON	66320121IS[2]: Knorr Bechamel saus 1kg e FIC
CUC	8681592[6]: Bechamel Sauce 01b DWIN (CUC)
REF	66346704IS[2]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	89 G

On Pack Nutr Data 1

Typical values	Attribut	UOM	per 100g as prep	per 100ml as prep	per Serving
Energie	kJ	kJ	410	460	460
Energie	kcal	kcal	98	110	110
Protéines		g	3,5	3,9	3,9
Glucides		g	8,7	9,7	9,7
Glucides dont	Sucres	g	4,6	5,2	5,2
Lipides		g	5,4	6,1	6,1
Lipides dont	Acides Gras Saturés	g	3,4	3,8	3,8
Fibres	Alimentaires	g	<0,5	<0,5	<0,5
Sel	exprimé en NaCl	g	0,55	0,6	0,6

On Pack Nutr Data 2

Nutrients	Attribut	Guideline Daily Amount	%	GDA synonym
Energie	kJ	8400	5	GDA
Energie	kcal	2000	6	GDA
Protéines		50	8	GDA
Glucides		260	4	GDA
Glucides dont	Sucres	90	6	GDA
Lipides		70	9	GDA
Lipides dont	Acides Gras Saturés	20	19	GDA
Lipides dont	Trans			GDA
Cholestérol				GDA
Fibres	Alimentaires		N/A	GDA
Sodium			N/A	GDA
Sel	exprimé en NaCl	6	10	GDA

Spécifications Associées

Attached Specification(s)		
Specification	Rev.	Description
RDL-016200	5	DBS_1839_CreBhm_FS_DAR2.1

Contact Details

Company Contact Information

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Unilever Food Solutions
Unilever Belgium

General Report

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Spec. / Rev. 66320121IS / 3

Company Internal

Description Knorr Bechamel saus 1kg e

Created By Monique van Rumph

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EAN CU : 8722700163077

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