



UL-WEB-UFS Report

CU Product Information Record : 720000059670/001

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Apr 9, 2024

Basic Data

General Information

Valid From	Apr 9, 2024
Valid To	Dec 31, 9999
Created On	Jan 30, 2024
Created By	DARGIER_C500
Changed On	Apr 8, 2024
Changed By	SAP_WFRT
Brand Name	MAIZENA
HOS	710032989056
Change Number	300006863463

CU Product Information Record Description

Language	Description
Dutch	Knorr PROFESSIONAL ROUX Blanke 1 kg - UFS
Dutch_BE	Knorr PROFESSIONAL ROUX Blanke 1 kg - UFS
English	ROUX LIGHT 1KG EC BNL (CU)
English_GB	KNORR PROFESSIONAL White Roux 1 kg - UFS UKI
French	Knorr PROFESSIONAL ROUX BLANC 1 kg - UFS
French_BE	Knorr PROFESSIONAL ROUX BLANC 1 kg - UFS
German_DACH	Knorr PROFESSIONAL ROUX Weisse Mehlschwitze 1 kg - UFS
Italian	Knorr PROFESSIONAL ROUX BIANCO 1 kg
Spanish	Knorr ROUX CLARO 1 kg UFS ES

Target Location

Validity Area	Language
Belgium	Dutch



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CUC Product Information Record Data

CUC Product Information Record Header data

CUC Product Information Record : 200000129484/000/004

Rating : PUBLIC

Validity Area : EU

Valid From : Jan 30, 2024

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	ROUX LIGHT 8494540 (CUC)
English_EU	CoM DE

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/Dutch

Legal Denominator : Blanke roux poeder

Ingredient List:

Ingrediënten: **TARWEBLOEM**, palmvet. 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
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.
SHELF LIFE	Ten minste houdbaar tot einde:
NON ARTWORK CLAIMS	Vrij van kunstmatige kleurstoffen
NON ARTWORK CLAIMS	Vrij van conserveermiddelen



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Purpose	Description
NON ARTWORK CLAIMS	Vrij van smaakversterkers
STORAGE	Na gebruik goed afsluiten. Droog en bij kamertemperatuur bewaren.
NUTRITION	Voedingswaarden Per 100 g poeder
SYMBOLS/LOGOS	Please recycle
OTHER	*Lactosevrij
OTHER	**OdZ: zonder te declareren hulpstoffen.
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	2343 kJ
Energie Kcal	566 kcal
Vetten	38 g
waarvan verzadigde vetzuren	28 g
Koolhydraten	46 g
waarvan suikers	< 0,5 g
Vezels	1,7 g
Eiwitten	6,4 g
Zout	< 0,01 g

Per - 100 g (As Sold)

Statements :
Product zoals verkocht

End of CUC Product Information Record 200000129484/000/004