



# UL-WEB-UFS Report

**CU Product Information Record :** 720000059876/000

**Status :** Released PL

**Authorization Group :** R&D CATEGORY SAVOURY

**Planned effective date :** Nov 3, 2024

## Basic Data

### General Information

Valid From	Nov 3, 2024
Valid To	Dec 31, 9999
Created On	Jun 11, 2024
Created By	SILVIA_M
Changed On	Oct 7, 2024
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710032989227
Change Number	300007313425

### CU Product Information Record Description

Language	Description
Dutch	Knorr PROFESSIONAL MAIZENA Express® BLANKE SAUSBINDER 1 kg <UFS>
Dutch_BE	Knorr PROFESSIONAL MAIZENA Express® BLANKE SAUSBINDER 1 kg <UFS>
English	KN MAIZENA EXPRESS 1KG ECO FR (CU)
French	Knorr PROFESSIONAL MAIZENA Express® Liant pour sauces blanches 1 kg <UFS>
French_BE	Knorr PROFESSIONAL MAIZENA Express® Liant pour sauces blanches 1 kg <UFS>
German_DACH	Knorr PROFESSIONAL MAIZENA Express® KLARER SAUCENBINDER 1 kg <UFS>

### Target Location

Validity Area	Language
Belgium	French



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## CUC Product Information Record Data

### CUC Product Information Record Header data

CUC Product Information Record : 200000128890/001/001

Rating : PUBLIC

Validity Area : EU

Valid From : Aug 3, 2024

Valid To : Dec 31, 9999

Status : Released

### Product Name

Language	Product Name
English	MOFIX HELL GK TFA below 1% 89952 BB HN
English_EU	CoM: DE

### Ingredient and Allergens/Diet Declarations

**Target Location/Language :** FOODS:BE/French

**Legal Denominator :** Liant déshydraté pour sauces blanches

#### Ingredient List:

Ingrédients : amidon, **LACTOSE**, maltodextrine, farine de riz, stabilisant (E450), graisse de palme, protéines de **LAIT**.

### Additional Declarations

**Target Location/Language :** FOODS:BE/French

#### Measures :

Measure Type	Value	UOM	UOM Description
Poids net	1	kg	kilogrammes e

#### Statements:

Purpose	Description
OTHER	LIANT POUR SAUCES BLANCHES
OTHER	RECETTE INCHANGÉE
OTHER	DISSOLUTION INSTANTANÉE
OTHER	SANS GLUTEN
OTHER	1 kg e



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Purpose	Description
NUTRITION	Valeurs nutritionnelles Pour 100 g de produit déshydraté Énergie Matières grasses dont acides gras saturés Glucides dont sucres Fibres Protéines Sel
PREP. INSTRUCTIONS	PRÉPARATION ET DOSAGE Knorr Professional Maïzena Express® est un liant instantané qui permet de lier vos sauces et crèmes en préparation chaude en seulement une minute. Il convient à tout type de préparation et, grâce à son goût neutre, il n'altère pas le goût de votre recette. 1) Porter à ébullition votre sauce (ou autre préparation). 2) Ajouter progressivement Knorr Professional Maïzena Express® (entre 60 g et 100 g selon la liaison souhaitée). 3) Bien remuer à l'aide d'un fouet et laisser mijoter 1 minute.
STORAGE	Bien refermer la boîte après utilisation. À conserver au sec et à température ambiante.
OTHER	Sans colorant artificiel / Sans conservateur / Sans exhausteur de goût / Sans grumeaux
SHELF LIFE	À consommer de préférence avant fin :
SYMBOLS/LOGOS	Please recycle
OTHER	Séparez l'étiquette de la boîte avant de trier.

## Nutrient Declarations

**Target Location/Language:** FOODS:BE/French

On Pack Nutrition Information [As Sold]

Valeurs nutritionnelles moyennes	Pour 100 g
Énergie	1512 kJ
Énergie	359 kcal
Matières grasses	2,0 g
- dont acides gras saturés	1,3 g
Glucides	84 g
- dont sucres	30 g
Fibres	< 0,5 g
Protéines	0,7 g
Sel	2,8 g

**Pour - 100 g (As Sold)**

**Statements :**

Produit tel que vendu



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**End of CUC Product Information Record**      **200000128890/001/001**



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### Target Location

Validity Area	Language
Belgium	German_DACH



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CUC Product Information Record : 200000128890/001/001

Rating : PUBLIC

Validity Area : EU

Valid From : Aug 3, 2024

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Status : Released

### Product Name

Language	Product Name
English	MOFIX HELL GK TFA below 1% 89952 BB HN
English_EU	CoM: DE

### Ingredient and Allergens/Diet Declarations

**Target Location/Language :** FOODS:BE/German\_DACH

**Legal Denominator :** Dehydriertes Bindemittel für helle Saucen

#### Ingredient List:

Zutaten: Stärke, **MILCHZUCKER**, Maltodextrin, Reismehl, Stabilisator (E450), Palmfett, **MILCHEIWEISS**.

### Additional Declarations

**Target Location/Language :** FOODS:BE/German\_DACH

#### Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	1	kg	Kilogramm e

#### Statements:

Purpose	Description
PREP. INSTRUCTIONS	ZUBEREITUNG UND DOSIERUNG Knorr Professional Maisstärke Express® ist ein Sofortbindemittel, mit dem Sie Saucen und Cremes bei der heißen Zubereitung in nur einer Minute binden können. Sie eignet sich für jede Art von Zubereitung, ist geschmacksneutral und verändert den Geschmack Ihres Rezepts nicht. 1) Bringen Sie Ihre Sauce (oder eine andere Zubereitung) zum Kochen. 2) Fügen Sie nach und nach Knorr Professional Maisstärke Express® hinzu (zwischen 60 g und 100 g, je nach gewünschter Bindung). 3) Rühren Sie mit einem Schneebesen um und kochen Sie 1 Minute lang.
STORAGE	Nach Verwendung Verpackung ordentlich verschließen. An einem kühlen und trockenen Ort aufbewahren.



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Purpose	Description
SHELF LIFE	Mindestens haltbar bis Ende:
SYMBOLS/LOGOS	Please recycle
OTHER	BINDEMITTEL FÜR HELLE SAUCEN
OTHER	Gleiches Rezept
OTHER	DIREKT LÖSLICH
OTHER	GLUTENFREI
OTHER	1 kg e
NUTRITION	Nährwerte Pro 100 g getrocknetes Erzeugnis
OTHER	Ohne künstliche Farbstoffe / Ohne Konservierungsstoffe / Ohne Geschmacksverstärker / keine Klumpen

## Nutrient Declarations

**Target Location/Language:** FOODS:BE/German\_DACH

On Pack Nutrition Information [As Sold]

Nährwertinformation	Pro 100 g
Energie	1512 kJ
Energie	359 kcal
Fett	2,0 g
davon gesättigte Fettsäuren	1,3 g
Kohlenhydrate	84 g
davon Zucker	30 g
Ballaststoffe	< 0,5 g
Eiweiß	0,7 g
Salz	2,8 g

**Pro - 100 g (As Sold)**

Statements :
Produkt wie verkauft

**End of CUC Product Information Record      200000128890/001/001**



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### Product Name

Language	Product Name
English	MOFIX HELL GK TFA below 1% 89952 BB HN
English_EU	CoM: DE

### Ingredient and Allergens/Diet Declarations

**Target Location/Language :** FOODS:BE/Dutch

**Legal Denominator :** Gedehydrateerde binder voor blanke sauzen

#### Ingredient List:

Ingrediënten: zetmeel, **MELKSUIKER**, maltodextrine, rijstebloem, stabilisator (E450), palmvet, **MELKEIWITTEN**.

### Additional Declarations

**Target Location/Language :** FOODS:BE/Dutch

#### Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	1	kg	kg e

#### Statements:

Purpose	Description
PREP. INSTRUCTIONS	<p>BEREIDING EN DOSERING</p> <p>Knorr Professional Maïzena Express® is een instant binder die je in staat stelt om sauzen en crèmes tijdens warme bereidingen in slechts één minuut te binden . Geschikt voor elke soort bereiding, met neutrale smaak, het verandert de smaak van je recept niet.</p> <p>1) Breng je saus (of andere bereiding) aan de kook.</p> <p>2) Voeg geleidelijk Knorr Professional Maïzena Express® toe (tussen 60 g en 100 g, afhankelijk van de gewenste binding).</p> <p>3) Roer met een garde en kook gedurende 1 minuut.</p>



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Purpose	Description
STORAGE	Sluit de doos goed af na gebruik. Bewaar op een koele en droge plaats.
SHELF LIFE	Ten minste houdbaar tot einde:
SYMBOLS/LOGOS	Please recycle
OTHER	BINDER VOOR BLANKE SAUZEN
OTHER	Zelfde recept
OTHER	DIRECT OPLOSBAAR
OTHER	GLUTENVRIJ
OTHER	1 kg e
NUTRITION	Voedingswaarden Per 100 g gedehydrateerd product
OTHER	Vrij van kunstmatige kleurstoffen / Vrij van conserveermiddelen / Vrij van smaakversterkers / Geen klonten

## Nutrient Declarations

**Target Location/Language:** FOODS:BE/Dutch

On Pack Nutrition Information [As Sold]

Voedingswaarden	Per 100 g
Energie	1512 kJ
Energie Kcal	359 kcal
Vetten	2,0 g
waarvan verzadigde vetzuren	1,3 g
Koolhydraten	84 g
waarvan suikers	30 g
Vezels	< 0,5 g
Eiwitten	0,7 g
Zout	2,8 g

**Per - 100 g (As Sold)**

Statements :
Product zoals verkocht

**End of CUC Product Information Record** 200000128890/001/001