



UL-WEB-UFS Report

CU Product Information Record : 720000060356/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Jul 1, 2025

Basic Data

General Information

Valid From	Jul 1, 2025
Valid To	Dec 31, 9999
Created On	Apr 13, 2023
Created By	KEULEMA_C500
Changed On	May 19, 2025
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710032989684
Change Number	300007711410
GTIN	8711200570270

CU Product Information Record Description

Language	Description
Dutch	Knorr basis voor witte saus - koude en warme bereiding (3 KG)
Dutch_BE	Knorr basis voor witte saus - koude en warme bereiding (3 KG)
English	KN DES VELOUTE WHITE 3KG BAG EU (CU)
French_BE	Knorr Base pour Sauces Blanches - préparation à froid (3 KG)
German_DACH	Knorr Velouté Weisse Sauce - kaltquellend (3 KG)

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 : 200000140184/000/001

Rating : PUBLIC

Validity Area : EU

Valid From : Oct 5, 2024

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	DBS Veloute White 2904 CS GF 100000 FS
English_EU	CoM: RO

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/Dutch

Legal Denominator : Basis voor witte saus poeder - koude & warme bereiding.

Ingredient List:

Ingrediënten: palmvet, gemodificeerd zetmeel, zout, glucosestroop, **MELKEIWITTEN**, gistextract, verdikkingsmiddel (guargom), aroma's (bevat **MELK**), uienpoeder, zetmeel, laurierblad, kurkuma.

Additional Declarations

Target Location/Language : FOODS:BE/Dutch

Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	3	kg	kg e

Statements:

Purpose	Description
SYMBOLS/LOGOS	EVU logo, suitable for vegetarians
PREP. INSTRUCTIONS	BEREIDING Koude bereiding: Roer het product met een garde in koud water en meng met een elektrische mixer totdat het poeder volledig is opgelost. Warme bereiding: Roer het product met een garde of mengstaaf door koud of warm water (60°C) totdat het poeder volledig is opgelost en breng aan de kook. Volg goede productiepraktijken voor opslag en gebruik.



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Purpose	Description
OTHER	DOSERING Product 120 g 3 kg 6 kg Water 1 L 25 L 50 L
OTHER	<bag label> 3 kg e <box label> 2 x 3 kg e
NUTRITION	Voedingswaarden Per 100 g poeder Per 100 ml saus
SYMBOLS/LOGOS	<box> Please recycle
SYMBOLS/LOGOS	OdZ-logo
SYMBOLS/LOGOS	1 glutenvrij
SYMBOLS/LOGOS	2 geschikt voor Cook & Chill
SYMBOLS/LOGOS	3 Bain-Marie stabiel
SYMBOLS/LOGOS	4 Cook & Freeze stabiel -18°C
SYMBOLS/LOGOS	6 Pasteurisatie stabiel

Nutrient Declarations

Target Location/Language: FOODS:BE/Dutch

On Pack Nutrition Information [As Sold]

Voedingswaarden	Per 100 g poeder
Energie	2349 kJ
Energie Kcal	561 kcal
Vetten	42 g
waarvan verzadigde vetzuren	25 g
Koolhydraten	36 g
waarvan suikers	1,2 g
Vezels	1,5 g
Eiwitten	6,7 g
Zout	7,5 g

On Pack Nutrition Information [As Prepared]

Voedingswaarden	Per 100 ml saus
Energie	282 kJ
Energie Kcal	67 kcal
Vetten	5,1 g
waarvan verzadigde vetzuren	3,0 g
Koolhydraten	4,4 g
waarvan suikers	< 0,5 g
Vezels	< 0,5 g
Eiwitten	0,8 g
Zout	0,91 g



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Per 100 g poeder - 100 g (As Sold)

Statements :

Product zoals verkocht

Per 100 ml saus - 112 g (As Prepared)

Statements :

Portie

End of CUC Product Information Record 200000140184/000/001



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Created On	Apr 13, 2023
Created By	KEULEMA_C500
Changed On	May 19, 2025
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710032989684
Change Number	300007711410
GTIN	8711200570270

CU Product Information Record Description

Language	Description
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Dutch_BE	Knorr basis voor witte saus - koude en warme bereiding (3 KG)
English	KN DES VELOUTE WHITE 3KG BAG EU (CU)
French_BE	Knorr Base pour Sauces Blanches - préparation à froid (3 KG)
German_DACH	Knorr Velouté Weisse Sauce - kaltquellend (3 KG)

Target Location

Validity Area	Language
Belgium	French



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Rating : PUBLIC

Validity Area : EU

Valid From : Oct 5, 2024

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	DBS Veloute White 2904 CS GF 100000 FS
English_EU	CoM: RO

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/French

Legal Denominator : Base pour Sauces Blanches déshydratée - préparation à froid et à chaud

Ingredient List:

Ingrédients: Graisse de palme, amidon modifié, sel comestible, sirop de glucose, protéines de **LAIT**, extrait de levure, épaississant (gomme de guar), arômes (dont **LAIT**), oignon, amidon, feuilles de laurier, curcuma. Convient pour préparation à froid et à chaud.

Additional Declarations

Target Location/Language : FOODS:BE/French

Measures :

Measure Type	Value	UOM	UOM Description
Poids net	3	kg	kilogrammes e

Statements:

Purpose	Description
INGREDIENT LIST	Sans colorant
INGREDIENT LIST	Sans exhausteur de goût
INGREDIENT LIST	Sans conservateur
ALLERGEN LIST	Sans gluten
SYMBOLS/LOGOS	EVU logo, suitable for vegetarians
USE INSTRUCTIONS	Stable au bain-marie



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Purpose	Description
PREP. INSTRUCTIONS	<p>\$\$\$ Cold Preparation: stir the product (120 g) into 1000 ml cold water with a whisk or mix with an electric mixer until dissolved.</p> <p>Warm Preparation: stir the product into cold or warm water 60°C with a whisk or electric mixer until dissolved and bring to boil.</p> <p>Follow food safety regulations for storage and regeneration process</p>
OTHER	\$\$\$ cook and chill stable
OTHER	\$\$\$ cook and freeze stable
OTHER	\$\$\$ pasteurization stable

Nutrient Declarations

Target Location/Language: FOODS:BE/French

On Pack Nutrition Information [As Sold]

Valeurs nutritionnelles moyennes	Pour
Énergie	2349 kJ
Énergie	561 kcal
Matières grasses	42 g
- dont acides gras saturés	25 g
Glucides	36 g
- dont sucres	1,2 g
Fibres	1,5 g
Protéines	6,7 g
Sel	7,5 g

On Pack Nutrition Information [As Prepared]

Valeurs nutritionnelles moyennes	Pour	Pour	Apports de référence (AR)
Énergie	252 kJ	282 kJ	3 %
Énergie	60 kcal	67 kcal	3 %
Matières grasses	4,5 g	5,1 g	7 %
- dont acides gras saturés	2,6 g	3,0 g	15 %
Glucides	3,9 g	4,4 g	2 %
- dont sucres	< 0,5 g	< 0,5 g	< 1 %
Fibres	< 0,5 g	< 0,5 g	
Protéines	0,7 g	0,8 g	2 %
Sel	0,81 g	0,91 g	15 %

Pour - 100 g (As Sold)



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Planned effective date : Jul 1, 2025

Statements :

Produit tel que vendu

Pour - 100 g (As Prepared)

Statements :

Produit préparé selon les instructions de préparation

Pour - 112 g (As Prepared)

Statements :

Portion

Apports de référence (AR) - 112 g (As Prepared)

Statements :

% d'Apport de référence pour un adulte-type (8400 kJ / 2000 kcal)

End of CUC Product Information Record 200000140184/000/001



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French_BE	Knorr Base pour Sauces Blanches - préparation à froid (3 KG)
German_DACH	Knorr Velouté Weisse Sauce - kaltquellend (3 KG)

Target Location

Validity Area	Language
Belgium	German_DACH



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Product Name

Language	Product Name
English	DBS Veloute White 2904 CS GF 100000 FS
English_EU	CoM: RO

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/German_DACH

Legal Denominator : Basis für Velouté Weisse Sauce - kalt- & warmquellend

Ingredient List:

Zutaten: Palmfett, modifizierte Stärke, Speisesalz, Glukosesirup, **MILCHEIWEISS**, Hefeextrakt, Verdickungsmittel (Guarkernmehl), Aromen (mit **MILCH**), Zwiebelpulver, Stärke, Lorbeerblätter, Curcuma.

Allergen\Diet List:

Enthält **MILCH**.

Geeignet für Ovo-Lacto-Vegetarisch.

Additional Declarations

Target Location/Language : FOODS:BE/German_DACH

Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	3	kg	Kilogramm e

Statements:

Purpose	Description
INGREDIENT LIST	Free from colours\$\$\$
INGREDIENT LIST	ohne geschmacksverstärkende Zusatzstoffe
INGREDIENT LIST	Ohne Konservierungsstoffe



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Purpose	Description
ALLERGEN LIST	Glutenfrei
SYMBOLS/LOGOS	EVU Logo, vegetarisch
USE INSTRUCTIONS	Bain marie/Wasserbad stabil
PREP. INSTRUCTIONS	\$\$\$ Cold Preparation: stir the product (120 g) into 1000 ml cold water with a whisk or mix with an electric mixer until dissolved. Warm Preparation: stir the product into cold or warm water 60°C with a whisk or electric mixer until dissolved and bring to boil. Follow food safety regulations for storage and regeneration process
OTHER	\$\$\$ cook and chill stable
OTHER	\$\$\$ cook and freeze stable
OTHER	\$\$\$ pasteurization stable

Nutrient Declarations

Target Location/Language: FOODS:BE/German_DACH

On Pack Nutrition Information [As Sold]

Nährwertinformationen	Pro
Energie	2349 kJ
Energie	561 kcal
Fett	42 g
davon gesättigte Fettsäuren	25 g
Kohlenhydrate	36 g
davon Zucker	1,2 g
Ballaststoffe	1,5 g
Eiweiß	6,7 g
Salz	7,5 g

On Pack Nutrition Information [As Prepared]

Nährwertinformationen	Pro	Pro	Referenzmenge (RI)
Energie	252 kJ	282 kJ	3 %
Energie	60 kcal	67 kcal	3 %
Fett	4,5 g	5,1 g	7 %
davon gesättigte Fettsäuren	2,6 g	3,0 g	15 %
Kohlenhydrate	3,9 g	4,4 g	2 %
davon Zucker	< 0,5 g	< 0,5 g	< 1 %
Ballaststoffe	< 0,5 g	< 0,5 g	
Eiweiß	0,7 g	0,8 g	2 %
Salz	0,81 g	0,91 g	15 %

Pro - 100 g (As Sold)



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Statements :

Produkt wie verkauft

Pro - 100 g (As Prepared)

Statements :

zubereitetes Produkt gemäß Zubereitungsanleitung

Pro - 112 g (As Prepared)

Statements :

Portion

Referenzmenge (RI) - 112 g (As Prepared)

Statements :

% der Referenzmenge für einen durchschnittlichen Erwachsenen (8400 kJ / 2000 kcal)

End of CUC Product Information Record 200000140184/000/001