



UL-WEB-UFS Report

CU Product Information Record : 720000289270/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Jun 11, 2025

Basic Data

General Information

Valid From	Jun 11, 2025
Valid To	Dec 31, 9999
Created On	Dec 13, 2024
Created By	SILVIA_M
Changed On	Jan 24, 2025
Changed By	SAP_WFRT
Brand Name	KNORR
HOS	710064943618
Change Number	300007539938

CU Product Information Record Description

Language	Description
Dutch	Knorr PROFESSIONAL BOTERSAUS MET CITROEN 1 kg <UFS>
Dutch_BE	Knorr PROFESSIONAL BOTERSAUS MET CITROEN 1 kg <UFS>
English	CU KN BUTTER LEMONS DES 1KG EC
French	Knorr PROFESSIONAL SAUCE AU BEURRE CITRONNÉE 1 kg <UFS>
French_BE	Knorr PROFESSIONAL SAUCE AU BEURRE CITRONNÉE 1 kg <UFS>
German_DACH	Knorr PROFESSIONAL ZITRONEN-BUTTERSAUCE 1 kg <UFS>

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 : 200000129875/000/002

Rating : PUBLIC

Validity Area : EU

Valid From : Nov 29, 2024

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	MIX Gourm Lemon Butter Sauce NL FS DWIN
English_EU	CoM:DE

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/Dutch

Legal Denominator : Botersaus met citroen poeder

Ingredient List:

Ingrediënten: bereiding op basis van boter (**BOTER** 16%, magere **MELK**), maltodextrine, gemodificeerd zetmeel, witte wijnextract, zoete maïs, aroma's (bevat **MELK**), zout, **WEIPRODUCT**, palmvet, suiker, zetmelen, **LACTOSE**, **TARWEBLOEM**, rijsmiddelen (E500, E331, E170), appelpulp, citroensap 0,7%, voedingszuur (citroenzuur), gistextract, geconcentreerd wortelsap, kurkuma. Kan **ROGGE**, **GERST**, **HAYER**, **EI**, **SOJA**, **SELDERIJ**, **MOSTERD** bevatten. Geschikt voor vegetariërs.

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 vegetarians
PREP. INSTRUCTIONS	BEREIDINGSWIJZE: Doe het poeder in het kokend water en laat al roerend met een garde 2 minuten sudderen.
OTHER	EVU approved - ID 0863.
SYMBOLS/LOGOS	Please recycle
OTHER	POWDER



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Purpose	Description
OTHER	5,25L
OTHER	Serveersuggestie
OTHER	1 kg e
NUTRITION	Voedingswaarden Per 100 g droog product Per 100 ml ¹ ¹ saus
USE INSTRUCTIONS	DOSERING Saus <powder> 190 g 570 g 1 kg <water> 1 L 3 L 5,25 L
STORAGE	Sluit de doos goed af na gebruik. Droog en bij kamertemperatuur bewaren.
SHELF LIFE	Ten minste houdbaar tot einde:
SYMBOLS/LOGOS	Vrij van smaakversterkers
SYMBOLS/LOGOS	Vrij van kunstmatige kleurstoffen
OTHER	BOTERSAUS MET CITROEN

Nutrient Declarations

Target Location/Language: FOODS:BE/Dutch

On Pack Nutrition Information [As Sold]

Voedingsstoffen	Per 100 g
Energie	1875 kJ
Energie Kcal	448 kcal
Vetten	21 g
waarvan verzadigde vetzuren	13 g
Koolhydraten	58 g
waarvan suikers	12 g
Vezels	0,9 g
Eiwitten	5,2 g
Zout	7,3 g

On Pack Nutrition Information [As Prepared]

Voedingsstoffen	Per 119 g [100 ml]
Energie	356 kJ
Energie Kcal	85 kcal
Vetten	3,9 g
waarvan verzadigde vetzuren	2,6 g
Koolhydraten	11 g



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waarvan suikers	2,3 g
Vezels	< 0,5 g
Eiwitten	1,0 g
Zout	1,4 g

Per - 100 g (As Sold)

Statements :

Product zoals verkocht

Per - 119 g (As Prepared)

Statements :

Portie

End of CUC Product Information Record

200000129875/000/002



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French_BE	Knorr PROFESSIONAL SAUCE AU BEURRE CITRONNÉE 1 kg <UFS>
German_DACH	Knorr PROFESSIONAL ZITRONEN-BUTTERSAUCE 1 kg <UFS>

Target Location

Validity Area	Language
Belgium	French



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CUC Product Information Record : 200000129875/000/002

Rating : PUBLIC

Validity Area : EU

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Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	MIX Gourm Lemon Butter Sauce NL FS DWIN
English_EU	CoM:DE

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/French

Legal Denominator : Sauce au beurre citronnée déshydratée

Ingredient List:

Ingrédients : préparation à base de beurre (**BEURRE** 16%, **LAIT** écrémé), maltodextrine, amidon modifié, extrait de vin blanc, maïs doux, arômes (dont **LAIT**), sel, **LACTOSÉRUM**, graisse de palme, sucre, amidons, **LACTOSE**, farine de **BLÉ**, poudres à lever (E500, E331, E170), pulpe de pomme, jus de citron 0,7%, acidifiant (acide citrique), extrait de levure, jus de carotte concentré, curcuma. Peut contenir : **SEIGLE, ORGE, AVOINE, OEUFS, SOJA, CÉLERI, MOUTARDE**. Convient aux végétariens.

Additional Declarations

Target Location/Language : FOODS:BE/French

Measures :

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

Statements:

Purpose	Description
SYMBOLS/LOGOS	EVU logo, suitable for vegetarians
PREP. INSTRUCTIONS	PRÉPARATION : Verser la poudre dans l'eau bouillante. Reporter à ébullition et laisser mijoter pendant 2 minutes en remuant avec un fouet.
OTHER	EVU approved - ID 0863.



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Purpose	Description
SYMBOLS/LOGOS	Please recycle
OTHER	SAUCE AU BEURRE CITRONNÉE
OTHER	POUDRE
OTHER	5,25L
OTHER	Suggestion de présentation
OTHER	1 kg e
NUTRITION	Valeurs nutritionnelles Pour 100 g de produit déshydraté Pour 100 ml ¹ Énergie Matières grasses dont acides gras saturés Glucides dont sucres Fibres Protéines Sel ¹ de sauce
USE INSTRUCTIONS	DOSAGE Sauce <powder> 190 g 570 g 1 kg <water> 1 L 3 L 5,25 L
STORAGE	Bien refermer la boîte après utilisation. À conserver au sec et à température ambiante
SHELF LIFE	À consommer de préférence avant fin :
SYMBOLS/LOGOS	SANS EXHAUSTEUR DE GOÛT
SYMBOLS/LOGOS	SANS COLORANT ARTIFICIEL

Nutrient Declarations

Target Location/Language: FOODS:BE/French

On Pack Nutrition Information [As Sold]

Valeurs nutritionnelles moyennes	Pour 100 g
Énergie	1875 kJ
Énergie	448 kcal
Matières grasses	21 g
- dont acides gras saturés	13 g
Glucides	58 g
- dont sucres	12 g
Fibres	0,9 g
Protéines	5,2 g
Sel	7,3 g



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On Pack Nutrition Information [As Prepared]

Valeurs nutritionnelles moyennes	Pour 119 g [100 ml]
Énergie	356 kJ
Énergie	85 kcal
Matières grasses	3,9 g
- dont acides gras saturés	2,6 g
Glucides	11 g
- dont sucres	2,3 g
Fibres	< 0,5 g
Protéines	1,0 g
Sel	1,4 g

Pour - 100 g (As Sold)

Statements :

Produit tel que vendu

Pour - 119 g (As Prepared)

Statements :

Portion

End of CUC Product Information Record 200000129875/000/002



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German_DACH	Knorr PROFESSIONAL ZITRONEN-BUTTERSAUCE 1 kg <UFS>

Target Location

Validity Area	Language
Belgium	German_DACH



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Status : Released

Product Name

Language	Product Name
English	MIX Gourm Lemon Butter Sauce NL FS DWIN
English_EU	CoM:DE

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/German_DACH

Legal Denominator : Buttersauce mit Zitronenpulver

Ingredient List:

Zutaten: Zubereitung auf Butterbasis (**BUTTER** 16%, entrahmte **MILCH**), Maltodextrin, modifizierte Stärke, Weißweineextrakt, Zuckermais, Aromen (enthält **MILCH**), Salz, **MOLKEPRODUKT**, Palmfett, Zucker, Stärke, **LACTOSE**, **WEIZENMEHL**, Backtriebmittel (E500, E331, E170), Apfeltrester, Zitronensaft 0,7%, Säuerungsmittel (Zitronensäure), Hefeextrakt, Karottensaftkonzentrat, Kurkuma. Kann **ROGGEN**, **GERSTE**, **HAFER**, **EI**, **SOJA**, **SELLERIE**, **SENF** enthalten. Für Vegetarier geeignet.

Additional Declarations

Target Location/Language : FOODS:BE/German_DACH

Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	1	kg	Kilogramm e

Statements:

Purpose	Description
SYMBOLS/LOGOS	EVU Logo, vegetarisch
PREP. INSTRUCTIONS	ZUBEREITUNG: Das Pulver in kochendes Wasser geben und unter Rühren mit einem Schneebesen 2 Minuten köcheln lassen.
OTHER	EVU approved - ID 0863.
SYMBOLS/LOGOS	Please recycle



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Purpose	Description
OTHER	POWDER
OTHER	5,25L
OTHER	Servierempfehlung
OTHER	1 kg e
NUTRITION	Nährwerte Pro 100 g Trockenprodukt Pro 100 ml' ¹Soße
USE INSTRUCTIONS	DOSIERUNG Soße <powder> 190 g 570 g 1 kg <water> 1 L 3 L 5,25 L
STORAGE	Nach Verwendung Verpackung ordentlich verschließen. Trocken und bei Zimmertemperatur aufbewahren.
SHELF LIFE	Mindestens haltbar bis Ende:
SYMBOLS/LOGOS	Ohne Geschmacksverstärker
SYMBOLS/LOGOS	Ohne künstliche Farbstoffe
OTHER	ZITRONEN-BUTTERSAUCE

Nutrient Declarations

Target Location/Language: FOODS:BE/German_DACH

On Pack Nutrition Information [As Sold]

Nährwertinformation	Pro 100 g
Energie	1875 kJ
Energie	448 kcal
Fett	21 g
davon gesättigte Fettsäuren	13 g
Kohlenhydrate	58 g
davon Zucker	12 g
Ballaststoffe	0,9 g
Eiweiß	5,2 g
Salz	7,3 g

On Pack Nutrition Information [As Prepared]

Nährwertinformation	Pro 119 g [100 ml]
Energie	356 kJ
Energie	85 kcal
Fett	3,9 g
davon gesättigte Fettsäuren	2,6 g



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Kohlenhydrate	11 g
davon Zucker	2,3 g
Ballaststoffe	< 0,5 g
Eiweiß	1,0 g
Salz	1,4 g

Pro - 100 g (As Sold)

Statements :

Produkt wie verkauft

Pro - 119 g (As Prepared)

Statements :

Portion

End of CUC Product Information Record 200000129875/000/002