



General Report

Spec. / Rev. 66351044IS / 5

Company Internal

Description KN CS Binding Base 2 kg DACH BNF

Created By Silke Becker

Created On 15-Nov-2017 09:52:44

Status CURRENT

Frame Id / Rev. G-FOODS-CON-GLOBAL / 21

Last Modified By Monique van Rumph

Planned Eff. 13-Dec-2017

Specification Type CON

Last Modified On 04-Dec-2017 15:10:02

Language

Current On 13-Dec-2017 09:28:11

Reason For Issue

new artwork design

Key Words

Key Word	Value
Customers / MSU	Unilever Austria
Customers / MSU	Unilever Belgium
Customers / MSU	Unilever France
Customers / MSU	Unilever Germany
Customers / MSU	Unilever Netherlands
Customers / MSU	Unilever Switzerland
Formula Number	CUC 8869275
Formula Number	Food Solutions

Manufacturers

Classification

Algemene informatie

Description

Knorr 1-2-3 Binder, koude bereiding 2x2 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	Binder - koude bereiding

Legal Description

Country	Descriptive Name	Note
	Binder poeder - koude bereiding	

Symbols/Logos

Green dot logo

Additional Regional Information

Eigenschap	Register	Register Type	Omschrijving
Registry No.	FIC		
Registry No.	DEV Formula		DPE-8869275v202

Ingredient Declaration

Ingrediënten declaratie

Ingrediënten: Gemodificeerd aardappelzetmeel, aardappelzetmeel, maltodextrine, verdikkingmiddel (guargom), zonnebloemolie.
Geschikt voor een veganistisch voedingspatroon.
Geschikt voor warme en koude bereiding.

Claims and Declarations

Declarations

Eigenschap	Waarde	Eenheid	Opmerking
Portions/Doses/Uses	440	No.	
Volume per serving/portion	100	ml	

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Declarations [Continued]

Eigenschap	Waarde	Eenheid	Opmerking
Weight	2	kg	2 x 2 kg e

Shelf Life

Eigenschap	Conditions	Waarde	Eenheid	Opmerking
Totale houdbaarheid	Ambient	18	maand(en)	Ten minste houdbaar tot einde:

Product Origin

Eigenschap	Of Manufacture	Of Packing	Opmerking
Land van herkomst	Switzerland		.

Food Allergen / Food Intolerance

Eigenschap	Yes	No	Concentration	enhei	Comp of RM	Contam.	Opmerking
Gluten bevattende granen	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	.
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 type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Melk	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Mosterd	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Lupine	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	

Dietary - Guaranteed

Eigenschap	Yes	No	Opmerking
Hal-al	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Kosher	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Vegan	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Ovo Lacto Vegetarian	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Lacto Vegetarian	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Gluten Free	<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

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On Pack Claims

Eigenschap	Omschijving	Note
Claim 1	Glutenvrij ¹	<input checked="" type="checkbox"/>
Claim 2	Lactosevrij ²	<input checked="" type="checkbox"/>
Claim 3	EVU logo: suitable for vegans	<input checked="" type="checkbox"/>
Claim 4	.	<input checked="" type="checkbox"/>
Claim 5	.	<input checked="" type="checkbox"/>
Claim 6	.	
Claim 7	.	
Claim 8	.	
Claim 9	.	

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On Pack Claims [Continued]

Eigenschap	Omschrijving	Note
Claim 10	cook & chill stabiel ³	
Claim 11	.	
Claim 12	.	
Claim 13	.	
Claim 14	.	
Claim 15	.	

Claim 1 (note)

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Claim 2 (note)

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Claim 3 (note)

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Claim 4 (note)

GF

Claim 5 (note)

LTF

Additional Claims

Eigenschap	Omschrijving	Note
Claim 1	Vrij van smaakversterkers	<input checked="" type="checkbox"/>
Claim 2	Vrij van conserveermiddelen	<input checked="" type="checkbox"/>
Claim 3	Vrij van kunstmatige kleurstoffen	<input checked="" type="checkbox"/>
Claim 4	.	<input checked="" type="checkbox"/>
Claim 5	.	<input checked="" type="checkbox"/>
Claim 6	.	<input checked="" type="checkbox"/>
Claim 7	.	<input checked="" type="checkbox"/>
Claim 8	.	<input checked="" type="checkbox"/>
Claim 9	.	<input checked="" type="checkbox"/>
Claim 10	.	<input checked="" type="checkbox"/>
Claim 11	.	<input checked="" type="checkbox"/>

Claim 1 (note)

VEG

Claim 2 (note)

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Claim 3 (note)

.

Claim 4 (note)

.

Claim 5 (note)

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Claim 6 (note)

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Claim 7 (note)

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Claim 8 (note)

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Claim 9 (note)

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Claim 10 (note)

ALK

Claim 11 (note)

VGN

Claims / Disclaimers

BOP

⁴bain- marie stabiel

⁵stabiel tot -18°C

⁶pasteurisatie stabiel

Instructions

Instructions for Use

Koude bereiding:

Mix het product met de vloeistof en meng het met een garde of elektrische mixer. U verkrijgt het bindmiddel na twee minuten. Bewaren onder 3°C en te gebruiken binnen de 72 uur.

Instant bereiding:

Meng het product met een garde of elektrische mixer in koude of warme vloeistof (max. 5L).

Voor grotere hoeveelheden van het product, eerst verdunnen met weinig vloeistof en vervolgens mengen met de rest van de vloeistof. Breng aan de kook.

Storage Instructions

Droog en bij kamertemperatuur bewaren.

Safety Instructions

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Disposal Instructions

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Recipe Instructions

Recipe Instruction

Aanbevolen dosering:

Hoeveelheid product voor soep 15 g/L

Hoeveelheid product voor saus 40 - 50 g/L

Hoeveelheid product voor vanaigrette 20 g/L

Voedingswaarde

Serving Size Information

Eigenschap	Attribuut	per Serving	Eenheid	Opmerking
Serving Size	Metric (g) - As prep	105	G	
Serving Size	Metric (ml) - As prep	100	ml	

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Serving Information

<input checked="" 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	77		81	kJ	Calculation	
Energie	kcal	18		19	kcal	Calculation	
Eiwitten		0,03		0,03	g	Calculation	
Koolhydraten		4,01		4,21	g	Calculation	
Koolhydraten	including fibre	4,2		4,41	g	Calculation	
Koolhydraten waarvan	Suikers	0,06		0,07	g	Calculation	
Vet		0,20		0,21	g	Calculation	
Vet waarvan	Verzadigd	0,02		0,02	g	Calculation	
Vet waarvan	Trans	0,001		0,001	g	Calculation	
Cholesterol		0,004		0,004	mg	Calculation	
Voedingsvezel	-	0,19		0,20	g	Calculation	
Potassium		0,35		0,37	mg	Calculation	
Natrium	mg	2		2	mg	Calculation	
Salt	as NaCl	0		0	g	Calculation	<input checked="" type="checkbox"/>

Salt [as NaCl] (note)

Na x 2,5

Validity Passport Input

Eigenschap	Attribuut	Typical/100g as prep	Eenheid	Opmerking
Added Sugars		0	g	

Nutrition Information

Voedingswaarden per 100 g droog product

On Pack Nutrition Information [As Sold]

On-Pack Nutrition Information as Sold

Eigenschap	Waarde
CON	RDL-018796[2]: DES Veloute 11a CS GF FS DWIN da1
CUC	8869275[5]: Cold Binding Base 11a GF CS DWIN (CUC)
REF	66346704IS[4]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	

Typical values	Attribuut	Eenheid	per 100g as sold	per 100ml as sold	per Serving
Energie	kJ	kJ	1617		
Energie	kcal	kcal	382		
Eiwitten		g	0,5		
Koolhydraten		g	84		
Koolhydraten waarvan	Suikers	g	1,4		
Vet		g	4,1		
Vet waarvan	Verzadigd	g	0,5		
Voedingsvezel	-	g	4		
Salt	as NaCl	g	0,09		

On Pack Nutrition Information [As Prepared]

On-Pack Nutrition Information as Prepared

Eigenschap	Waarde
CON	RDL-018796[2]: DES Veloute 11a CS GF FS DWIN da1

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On-Pack Nutrition Information as Prepared [Continued]

Eigenschap	Waarde
CUC	8869275[5]: Cold Binding Base 11a GF CS DWIN (CUC)
REF	66346704IS[4]: 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	77	81	81
Energie	kcal	kcal	18	19	19
Eiwitten		g	<0,5	<0,5	<0,5
Koolhydraten		g	4	4,2	4,2
Koolhydraten waarvan	Suikers	g	<0,5	<0,5	<0,5
Vet		g	<0,5	<0,5	<0,5
Vet waarvan	Verzadigd	g	<0,1	<0,1	<0,1
Voedingsvezel	-	g	<0,5	<0,5	<0,5
Salt	as NaCl	g	<0,01	<0,01	<0,01

On Pack Nutr Data 2

Nutrients	Attribuut	Guideline Daily Amount	%	GDA synonym
Energie	kJ	8400	<1	DVR
Energie	kcal	2000	<1	DVR
Eiwitten		50	<1	DVR
Koolhydraten		260	2	DVR
Koolhydraten waarvan	Suikers	90	<1	DVR
Vet		70	<1	DVR
Vet waarvan	Verzadigd	20	<1	DVR
Salt	as NaCl	6	<1	DVR

Associated Specifications

Attached Specification(s)		
Specification	Rev.	Description
RDL-018796	5	BN_3066_SceSta_101010_CS_FS.1

Contact Details

Company Contact Information

www.ufs.com

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

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

Lokale informatie

MRDR: 18672801

EAN: 8711200867288

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new artwork design

Key Words

Key Word	Value
Customers / MSU	Unilever Austria
Customers / MSU	Unilever Belgium
Customers / MSU	Unilever France
Customers / MSU	Unilever Germany
Customers / MSU	Unilever Netherlands
Customers / MSU	Unilever Switzerland
Formula Number	CUC 8869275
Formula Number	Food Solutions

Manufacturers

Classification

Information générale

Description

Knorr 1-2-3 Liant, préparation à froid 2 x 2 kg

Exemption Flags

<input type="checkbox"/>	Exempt from Artwork
<input type="checkbox"/>	Exempt from NEP Reporting

Product Name

Country	Brand Name	Product Name
	Knorr	Liant - préparation à froid

Legal Description

Country	Descriptive Name	Note
	Liant déshydraté - préparation à froid	

Symbols/Logos

Green dot logo

Additional Regional Information

Propriété	Register	Register Type	Description
Registry No.	FIC		
Registry No.	DEV Formula		DPE-8869275v202

Ingredient Declaration

Ingredients Declaration

Ingrédients: Amidon modifié de pomme de terre, amidon de pomme de terre, maltodextrine, épaississant (gomme de guar), huile de tournesol.
Convient à une alimentation végétalienne.
Convient pour préparation à froid et à chaud.

Claims and Declarations

Declarations

Propriété	Valeur	UOM	Commentaire
Portions/Doses/Uses	440	No.	.
Volume per serving/portion	100	ml	

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Declarations [Continued]

Propriété	Valeur	UOM	Commentaire
Poids	2	kg	2 x 2 kg e

Shelf Life

Propriété	Conditions	Valeur	UOM	Commentaire
Durée de vie totale	Ambient	18	Mois	A consommer de préférence avant fin:

Product Origin

Propriété	Of Manufacture	Of Packing	Commentaire
Country	Switzerland		Fabriqué en Suisse.

Food Allergen / Food Intolerance

Propriété	Oui	No	Concentration	UOM	Comp of RM	Contam.	Commentaire
Froment de blé	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
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 type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Milk / Dairy products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Mustard/Mustard products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input 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
Hal-al	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Kasher	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Végétalien	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Végétarien	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Lacto Vegetarian	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Gluten Free	<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"/>	Meat acc. to 2001/101/EC.
Alcool	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

Declarations

2 kg e

On Pack Claims

Propriété	Description	Note
Claim 1	Sans gluten ¹	<input checked="" type="checkbox"/>
Claim 2	Sans lactose ²	<input checked="" type="checkbox"/>
Claim 3	EVU logo, suitable for vegans	<input checked="" type="checkbox"/>
Claim 4	ODA*	<input checked="" type="checkbox"/>
Claim 5	ODZ**	<input checked="" type="checkbox"/>
Claim 6	.	
Claim 7	.	
Claim 8	.	
Claim 9	.	

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On Pack Claims [Continued]

Propriété	Description	Note
Claim 10	.	
Claim 11	stable en liaison froide ³	
Claim 12	.	
Claim 13	.	
Claim 14	.	
Claim 15	.	

Claim 1 (note)

ODZ

Claim 2 (note)

ODA

Claim 3 (note)

VEG

Claim 4 (note)

GF

Claim 5 (note)

LTF

Additional Claims

Propriété	Description	Note
Claim 1	sans gluten	<input checked="" type="checkbox"/>
Claim 2	Sans ingrédients contenant du lactose selon recette***	<input checked="" type="checkbox"/>
Claim 3	Sans ingrédients contenant du gluten selon recette***	<input checked="" type="checkbox"/>
Claim 4	Sans exhausteur de goût	<input checked="" type="checkbox"/>
Claim 5	sans arôme	<input checked="" type="checkbox"/>
Claim 6	sans colorant artificiel	<input checked="" type="checkbox"/>
Claim 7	sans conservateur	<input checked="" type="checkbox"/>
Claim 8	.	<input checked="" type="checkbox"/>
Claim 9	.	<input checked="" type="checkbox"/>
Claim 10	.	<input checked="" type="checkbox"/>
Claim 11	vegan	<input checked="" type="checkbox"/>

Claim 1 (note)

VEG

Claim 2 (note)

OKLZ

Claim 3 (note)

OKGZ

Claim 4 (note)

OOMR

Claim 5 (note)

OOAR

Claim 6 (note)

OOFA

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Claim 7 (note)

OOKO

Claim 8 (note)

OOFR

Claim 9 (note)

OLVK

Claim 10 (note)

ALK

Claim 11 (note)

VGN

Réclamations

*o.d.A.: La recette ne contient aucun ingrédient à potentiel allergène soumis à une obligation de déclaration conformément au règlement UE n° 1169/2011 (annexe II) et à l'ordonnance suisse sur l'information sur les denrées alimentaires (annexe 6, OIDA).

**o.d.Z.: Sans additifs tels qu'exhausteurs de goût, colorants, conservateurs, composés sulfites, antioxydants et édulcorants avec effet dans le produit fini préparé, autrement dit sans aucune obligation de déclaration dans les cartes et menus en Allemagne.

²sans lactose: teneur en lactose inférieure à 0,01g par 100ml de produit préparé

BOP

⁴bain marie stable

⁵stable à la congélation -18°C

⁶stable à la pasteurisation

Instructions

Instructions for Use

Préparation à froid pour une utilisation ultérieure:

Délayer le produit dans le liquide et mélanger avec un batteur électrique. Vous obtenez le liant au bout de deux minutes. Conserver en dessous de 3 °C et utiliser dans les 72 h.

Préparation pour une utilisation immédiate:

Mélanger le produit à l'aide d'un fouet dans le liquide froid ou chaud (max. 5 L). Pour de plus grandes quantités de produit, délayer avec un peu de liquide et mélanger le reste avec le mélange. Porter à ébullition.

Storage Instructions

A conserver au sec et à température ambiante.

Safety Instructions

.

Disposal Instructions

.

Recipe Instructions

Recipe Instruction

Dosage recommandé:

Quantité pour produit pour soupe 15 g/L

Quantité pour produit pour sauce 40 - 50 g/L

Quantité pour produit pour vinaigrette 20 g/L

Information nutritionnelle

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Language

Serving Size Information

Propriété	Attribut	per Serving	UOM	Commentaire
Serving Size	Metric (g) - As prep	105	G	
Serving Size	Metric (ml) - As prep	100	ml	

Serving Information

<input checked="" 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	77		81	kJ	Calculation	
Energie	kcal	18		19	kcal	Calculation	
Protéines		0,03		0,03	g	Calculation	
Glucides		4,01		4,21	g	Calculation	
Glucides	including fibre	4,2		4,41	g	Calculation	
Glucides dont	Sucres	0,06		0,07	g	Calculation	
Lipides		0,20		0,21	g	Calculation	
Lipides dont	Acides Gras Saturés	0,02		0,02	g	Calculation	
Lipides dont	Trans	0,001		0,001	g	Calculation	
Cholestérol		0,004		0,004	mg	Calculation	
Fibres	Alimentaires	0,19		0,20	g	Calculation	
Potassium		0,35		0,37	mg	Calculation	
Sodium	mg	2		2	mg	Calculation	
Sel	exprimé en NaCl	0		0	g	Calculation	<input checked="" type="checkbox"/>

Sel [exprimé en NaCl] (note)

Na x 2,5

Vitality Passport Input

Propriété	Attribut	Typical/100g as prep	UOM	Commentaire
Added Sugars		0	g	

Information nutritionnelle

Valeurs nutritionnelles pour 100 g de produit déshydraté

On Pack Nutrition Information [As Sold]

On-Pack Nutrition Information as Sold

Propriété	Valeur
CON	RDL-018796[2]: DES Veloute 11a CS GF FS DWIN da1
CUC	8869275[5]: Cold Binding Base 11a GF CS 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	1617		
Energie	kcal	kcal	382		
Protéines		g	0,5		
Glucides		g	84		
Glucides dont	Sucres	g	1,4		
Lipides		g	4,1		
Lipides dont	Acides Gras Saturés	g	0,5		
Fibres	Alimentaires	g	4		
Sel	exprimé en NaCl	g	0,09		

General Report

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Spec. / Rev. 66351044IS / 5

Description KN CS Binding Base 2 kg DACH BNF

Created By Silke Becker

Created On 15-Nov-2017 09:52:44

Status CURRENT

Frame Id / Rev. G-FOODS-CON-GLOBAL / 21

Last Modified By Monique van Rumph

Planned Eff. 13-Dec-2017

Specification Type CON

Last Modified On 04-Dec-2017 15:10:02

Language

Current On 13-Dec-2017 09:28:11

On Pack Nutrition Information [As Prepared]

On-Pack Nutrition Information as Prepared

Propriété	Valeur
CON	RDL-018796[2]: DES Veloute 11a CS GF FS DWIN da1
CUC	8869275[5]: Cold Binding Base 11a GF CS DWIN (CUC)
REF	66346704IS[4]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	100 ml

On Pack Nutr Data 1

Typical values	Attribut	UOM	per 100g as prep	per 100ml as prep	per Serving
Energie		kJ	77	81	81
Energie		kcal	18	19	19
Protéines		g	<0,5	<0,5	<0,5
Glucides		g	4	4,2	4,2
Glucides dont	Sucres	g	<0,5	<0,5	<0,5
Lipides		g	<0,5	<0,5	<0,5
Lipides dont	Acides Gras Saturés	g	<0,1	<0,1	<0,1
Fibres	Alimentaires	g	<0,5	<0,5	<0,5
Sel	exprimé en NaCl	g	<0,01	<0,01	<0,01

On Pack Nutr Data 2

Nutrients	Attribut	Guideline Daily Amount	%	GDA synonym
Energie	kJ	8400	<1	GDA
Energie	kcal	2000	<1	GDA
Protéines		50	<1	GDA
Glucides		260	2	GDA
Glucides dont	Sucres	90	<1	GDA
Lipides		70	<1	GDA
Lipides dont	Acides Gras Saturés	20	<1	GDA
Sel	exprimé en NaCl	6	<1	GDA

Spécifications Associées

Attached Specification(s)		Description
Specification	Rev.	
RDL-018796	5	BN_3066_SceSta_101010_CS_FS.1

Contact Details

Company Contact Information

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General Report

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Company Internal

Spec. / Rev. 66351044IS / 5

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Current On 13-Dec-2017 09:28:11

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