

General Report

Part [Rev]: 66319896IS_30 [3]

Description Knorr Witte saus 1kg

Status CURRENT

Planned Eff.: 25/11/2015

Frame [Rev]: G-FOODS-CON-GLOBAL [21]

Specification Type: CON

Language: Nederlands

Created by: CJETTE99

Created on: 29/09/2015 13:25:05

Last Modified By: CJETTE99

Last Modified On: 16/10/2015 10:47:40

Current On: 25/11/2015 10:40:12

General Information

Description

Knorr Witte Saus 1 kg e

Exemption Flags

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

Country	Brand Name	Product Name
	Knorr	Witte Saus

Legal Description

Country	Descriptive Name	Note
	Witte saus poeder	

Symbols/Logos

green dot logo

Ingredient Declaration

Ingrediënten declaratie

Ingrediënten: TARWEBLOEM, palmvet, gemodificeerd aardappelzetmeel, gejodeerd zout, aardappelzetmeel, magere MELK (3,3%), MELKWEI, gistextract, ROOM (1,7%), aroma's, MELKSUIKER, zout, verdikkingsmiddel (xanthaangom), MELKEIWITTEN, suiker, nootmuskaat. Kan ei, selderij en mosterd bevatten.

Claims and Declarations

General Report

Part [Rev]: 66319896IS_30 [3]

Description Knorr Witte saus 1kg

Status CURRENT

Planned Eff.: 25/11/2015

Frame [Rev]: G-FOODS-CON-GLOBAL [21]

Specification Type: CON

Language: Nederlands

Created by: CJETTE99

Created on: 29/09/2015 13:25:05

Last Modified By: CJETTE99

Last Modified On: 16/10/2015 10:47:40

Current On: 25/11/2015 10:40:12

Declarations

Property	Value	UOM	Comment
Portions/Doses/Uses	125	No.	
Volume	10	l	Poeder voor 10 Liter Witte Saus
Volume per serving/portion	80	ml	
Weight	1	kg	e

Risk of Cross Contamination during Processing

Information captured in the following property groups relates to the total allergen status of a product i.e. allergens inherent in the underlying ingredient composition of the product in addition to those due to cross contamination during processing of the product and which impact on final product labelling

Food Allergen / Food Intolerance

Property	Yes	No	Concentration	UOM	Comp of RM	Contam.	Comment
Cereals cont. Gluten + prods.	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Crustaceans and products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Molluscs and products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Egg/Egg products	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Fish / Fish products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Peanuts/Peanut products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Soybeans/Soybean prods.	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Milk / Dairy products	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Nuts/Nuts products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Sesame Seeds and prods.	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Sulphite (=> 10mg/kg)	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Celery	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mustard/Mustard products	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Lupin and products	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	

Dietary - Guaranteed

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

Foods Free from

Property	Yes	No	Comment
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

General Report

Part [Rev]: 66319896IS_30 [3]

Description Knorr Witte saus 1kg

Status CURRENT

Planned Eff.: 25/11/2015

Frame [Rev]: G-FOODS-CON-GLOBAL [21]

Specification Type: CON

Language: Nederlands

Created by: CJETTE99

Created on: 29/09/2015 13:25:05

Last Modified By: CJETTE99

Last Modified On: 16/10/2015 10:47:40

Current On: 25/11/2015 10:40:12

On Pack Claims

Property	Description	Note
Claim 1	Authentieke smaak met de beste ingrediënten	
Claim 2	Vrij van smaakversterkers	
Claim 3	Vrij van kunstmatige kleurstoffen	
Claim 4	Vrij van conserveermiddelen	
Claim 5	.	
Claim 6	.	
Claim 7	.	
Claim 8	.	
Claim 9	.	
Claim 10	voor 10 Liter	
Claim 11	5 min	
Claim 12	kokend aanmaken	
Claim 13	.	
Claim 14	.	
Claim 15	.	

Claims / Disclaimers

Deze KNORR Witte Saus is bereid met de beste ingrediënten en is:

- Vrij van smaakversterkers
- Vrij van kunstmatige kleurstoffen
- Vrij van conserveermiddelen

En geeft dus een authentieke smaak aan al uw saus- en jusbereidingen.

Instructions

Instructions for Use

Bereidingswijze:

- 1) Breng de benodigde hoeveelheid water aan de kook.
- 2) Draai het vuur lager en strooi al roerend het poeder in het kokende water.
- 3) Even zachtjes 5 minuten laten sudderen en regelmatig roeren en uw saus is klaar.

picto:

- 100g = 1L
- 5 min

Storage Instructions

Droog en bij kamertemperatuur bewaren.

Safety Instructions

--

Disposal Instructions

--

Recipe Instructions

Recipe Instruction

General Report

Part [Rev]: 66319896IS_30 [3]

Description Knorr Witte saus 1kg

Status CURRENT

Planned Eff.: 25/11/2015

Frame [Rev]: G-FOODS-CON-GLOBAL [21]

Specification Type: CON

Language: Nederlands

Created by: CJETTE99

Created on: 29/09/2015 13:25:05

Last Modified By: CJETTE99

Last Modified On: 16/10/2015 10:47:40

Current On: 25/11/2015 10:40:12

DOSERING

Opbrengst	1 L	5 L	10 L
Poeder	100 g	500 g	1 kg
Water	1 L	5 L	10 L

Nutrition

Serving Size Information

Property	Attribute	per Serving	UOM	Comment
Serving Size	Metric (g) - As sold		G	
Serving Size	Metric (g) - As prep	88	G	
Serving Size	Metric (ml) - As prep	80	ml	

Serving Information

<input type="checkbox"/>	Variable serving size
<input type="checkbox"/>	Product is consumed as sold

Nutrition Data

Property	Attribute	per 100g as prep	per 100ml as sold	per 100ml as prep	UOM	Data Source	Note
Energy	kJ	183		201	kJ	Calculation	☑
Energy	kcal	44		48	kcal	Calculation	☑
Protein		0,81		0,89	g	Calculation	☑
Carbohydrate		4,66		5,13	g	Calculation	☑
Carbohydrate	including fibre	4,91		5,41	g	Calculation	
Carbohydrate of which	Sugars	0,49		0,54	g	Calculation	☑
Fat		2,37		2,61	g	Calculation	☑
Fat of which	SAFA	1,64		1,80	g	Calculation	☑
Fat of which	Trans	0,02		0,02	g	Calculation	☑
Cholesterol		0,52		0,57	mg	Calculation	
Fibre	Dietary	0,25		0,28	g	Calculation	☑
Sodium	mg	215		236	mg	Calculation	☑
Salt	as NaCl	0,53		0,60	g	Calculation	☑

Energy [kJ] (note)

.

Energy [kcal] (note)

.

Protein [] (note)

.

Carbohydrate [] (note)

.

Carbohydrate of which [Sugars] (note)

.

Fat [] (note)

.

General Report

Part [Rev]: 66319896IS_30 [3]

Description Knorr Witte saus 1kg

Status CURRENT

Planned Eff.: 25/11/2015

Frame [Rev]: G-FOODS-CON-GLOBAL [21]

Specification Type: CON

Language: Nederlands

Created by: CJETTE99

Created on: 29/09/2015 13:25:05

Last Modified By: CJETTE99

Last Modified On: 16/10/2015 10:47:40

Current On: 25/11/2015 10:40:12

Fat of which [SAFA] (note)

.

Fat of which [Trans] (note)

.

Fibre [Dietary] (note)

.

Sodium [mg] (note)

.

Salt [as NaCl] (note)

Na x 2,5

Vitality Passport Input

Property	Attribute	Typical/100g as prep	UOM	Comment
Added Sugars		0.15	g	

Nutrition Information

Voedingswaarden per 100 ml saus

On Pack Nutrition Information [As Sold]

On-Pack Nutrition Information as Sold

Property	Value
CON	RDL-016143[7]: DES White 4459a FS DWIN da2
CUC	9131992[1]: DES White Sauce 2432 DAR3
REF	66346704IS[5]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	

Typical values	Attribute	UOM	per 100g as sold	per 100ml as sold	per Serving
Energy	kJ	kJ	2012		
Energy	kcal	kcal	483		
Protein		g	8,9		
Carbohydrate		g	51		
Carbohydrate of which	Sugars	g	5,4		
Fat		g	26		
Fat of which	SAFA	g	18		
Fibre	Dietary	g	2,8		
Salt	as NaCl	g	5,9		

On Pack Nutrition Information [As Prepared]

On-Pack Nutrition Information as Prepared

Property	Value
CON	66319896IS[3]: Knorr Witte saus 1kg
CUC	9131992[1]: DES White Sauce 2432 DAR3
REF	66346704IS[5]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	80 ml

On Pack Nutr Data 1

General Report

Part [Rev]: 66319896IS_30 [3]

Description Knorr Witte saus 1kg

Status CURRENT

Planned Eff.: 25/11/2015

Frame [Rev]: G-FOODS-CON-GLOBAL [21]

Specification Type: CON

Language: Nederlands

Created by: CJETTE99

Created on: 29/09/2015 13:25:05

Last Modified By: CJETTE99

Last Modified On: 16/10/2015 10:47:40

Current On: 25/11/2015 10:40:12

Typical values	Attribute	UOM	per 100g as prep	per 100ml as prep	per Serving
Energy	kJ	kJ	183	201	161
Energy	kcal	kcal	44	48	38
Protein		g	0,8	0,9	0,7
Carbohydrate		g	4,7	5,1	4,1
Carbohydrate of which	Sugars	g	<0,5	0,5	<0,5
Fat		g	2,4	2,6	2,1
Fat of which	SAFA	g	1,6	1,8	1,4
Fibre	Dietary	g	<0,5	<0,5	<0,5
Salt	as NaCl	g	0,53	0,60	0,48

On Pack Nutr Data 2

Nutrients	Attribute	Guideline Daily Amount	%	GDA synonym
Energy	kJ	8400	2	GDA
Energy	kcal	2000	2	GDA
Protein		50	1	GDA
Carbohydrate		260	2	GDA
Carbohydrate of which	Sugars	90	<1	GDA
Fat		70	3	GDA
Fat of which	SAFA	20	7	GDA
Fibre	Dietary		N/A	GDA
Salt	as NaCl	6	8	GDA

Associated Specifications

Attached Specifications

Specification	Rev.	Description
RDL-016143	8	DES White 4459a FS DWIN da2

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

Local Information

MRDR : 14194403
EAN CU : 8711100419457
EAN DU : 8711100419440