

# General Report

<b>Part [Rev]:</b> 66281305IS_30 [ 6 ]	<b>Created by:</b> Monique Visser
<b>Description</b> Knorr Fonds de Cuisine blanche roux 10kg TTS	<b>Created on:</b> 16/01/2017 10:10:26
<b>Status</b> CURRENT	<b>Last Modified By:</b> Monique Visser
<b>Planned Eff.:</b> 20/03/2017	<b>Last Modified On:</b> 20/03/2017 10:09:10
<b>Frame [Rev]:</b> G-FOODS-CON-GLOBAL [ 21 ]	<b>Current On:</b> 20/03/2017 10:11:14
<b>Specification Type:</b> CON	
<b>Language:</b> Nederlands	

## General Information

### Description

Knorr Fonds de Cuisine Blanche Roux 10 kg

### Exemption Flags

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

Country	Brand Name	Product Name
	Knorr	Blanche roux

### Legal Description

Country	Descriptive Name	Note
	Blanche roux poeder	

### Symbols/Logos

green dot logo

## Ingredient Declaration

### Ingrediënten declaratie

Ingrediënten: TARWEBLOEM, palmvet.

## Claims and Declarations

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## Declarations

Property	Value	UOM	Comment
Weight	10	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 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"/>	
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 type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input 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 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"/>	

## 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 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 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"/>	Meat acc. to 2001/101/EC
Alcohol	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

## Declarations

.

## On Pack Claims

Property	Description	Note
Claim 1	No.1 in de professionele keuken* (in België)	

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Property	Description	Note
Claim 2	Lactosevrij	
Claim 3	Geschikt voor een veganistisch voedingspatroon. (below ID)	
Claim 4	.	
Claim 5	.	
Claim 6	vegetarisch	
Claim 7	EVU logo; vegan	
Claim 8	.	
Claim 9	.	
Claim 10	Bain-Marie stabiel	
Claim 11	Tot 167 liter	
Claim 12	.	
Claim 13	.	
Claim 14	.	
Claim 15	.	

## Additional Claims

Property	Description	Note
Claim 1	Vrij van smaakversterkers	
Claim 2	Vrij van conserveermiddelen	
Claim 3	Vrij van kunstmatige kleurstoffen	
Claim 4	.	

## Claims / Disclaimers

\* Gebaseerd op onafhankelijk onderzoek (januari 2016) naar de bekendheid en gebruiksfrequentie van roux onder restaurants (n=159) in België.

## Instructions

### Instructions for Use

Bereidingswijze

- 1) Breng de vloeistof (bouillon, melk, fond) aan de kook.
- 2) Voeg KNORR Fonds de Cuisine Blanche Roux toe.
- 3) Laat 5 minuten zachtjes doorkoken.
- 4) Breng op smaak.

Gebruik KNORR Fonds de Cuisine Blanche Roux voor het binden van uw sauzen, soepen, ragoûts en het maken van diverse soorten kroketten.

### Storage Instructions

Droog en bij kamertemperatuur bewaren.

### Safety Instructions

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### Disposal Instructions

.

## Recipe Instructions

### Recipe Instruction

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## Dosering

- soep: 60 g / L

- saus : 90 g / L

Pas de dosering naar eigen inzicht aan, in functie van de gewenste structuur en de gebruikte vloeistof.

## Nutrition

### Serving Size Information

Property	Attribute	per Serving	UOM	Comment
Serving Size	Metric (g) - As prep	110	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

Property	Attribute	per 100g as prep	per 100ml as sold	per 100ml as prep	UOM	Data Source	Note
Energy	kJ	226	0	248	kJ	Calculation	<input checked="" type="checkbox"/>
Energy	kcal	54	0	60	kcal	Calculation	<input checked="" type="checkbox"/>
Protein		0,62	0	0,68	g	Calculation	<input checked="" type="checkbox"/>
Carbohydrate		4,42	0	4,86	g	Calculation	<input checked="" type="checkbox"/>
Carbohydrate	including fibre	4,58		5,04	g	Calculation	
Carbohydrate of which	Sugars	0,02	0	0,02	g	Calculation	<input checked="" type="checkbox"/>
Fat		3,68	0	4,05	g	Calculation	<input checked="" type="checkbox"/>
Fat of which	SAFA	2,73	0	3,00	g	Calculation	<input checked="" type="checkbox"/>
Fat of which	MUFA	0,71		0,78	g	Calculation	
Fat of which	PUFA	0,18		0,20	g	Calculation	
Fat of which	Trans	0,018	0	0,02	g	Calculation	<input checked="" type="checkbox"/>
Cholesterol		0,07	0	0,08	mg	Calculation	<input checked="" type="checkbox"/>
Fibre	Dietary	0,16	0	0,18	g	Calculation	<input checked="" type="checkbox"/>
Sodium	mg	0,0001	0	0,0001	mg	Calculation	<input checked="" type="checkbox"/>
Salt	as NaCl	0		0	g	Calculation	

### Energy [kJ] (note)

.

### Energy [kcal] (note)

.

### Protein [g] (note)

.

### Carbohydrate [g] (note)

.

### Carbohydrate of which [Sugars] (note)

.

### Fat [g] (note)

.

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Fat of which [SAFA] (note)

.

Fat of which [Trans] (note)

.

Cholesterol [] (note)

.

Fibre [Dietary] (note)

.

Sodium [mg] (note)

.

Vitality Passport Input

Property	Attribute	Typical/100g as prep	UOM	Comment
Added Sugars		0	g	

## Nutrition Information

Voedingswaarden per 100 g droog product

## On Pack Nutrition Information [As Sold]

### On-Pack Nutrition Information as Sold

Property	Value
CON	RDL-011338[9]: ROUX LIGHT
CUC	8695999[8]: ROUX LIGHT 8494540 (CUC)
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	2481		
Energy	kcal	kcal	599		
Protein		g	6,8		
Carbohydrate		g	49		
Carbohydrate of which	Sugars	g	<0,5		
Fat		g	41		
Fat of which	SAFA	g	30		
Fibre	Dietary	g	2,7		
Salt	as NaCl	g	< 0,01		

## On Pack Nutrition Information [As Prepared]

### On-Pack Nutrition Information as Prepared

Property	Value
CON	RDL-011338[7]: ROUX LIGHT
CUC	8695999[6]: ROUX LIGHT 8494540 (CUC)
REF	66346704IS[4]: ALL CATEGORIES-ROUND TO NEAREST-FIC
Serving Size	100 ml

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## Associated Specifications

### Attached Specifications

Specification	Rev.	Description
RDL-011338	9	ROUX LIGHT

## 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: 16371403  
EAB: 8711100637141