

Unilever Food Solutions

UK: Lever House • Kingston • Surrey • KT1 2BA

IRL: 20 Riverwalk • Citywest Business Park • Dublin 24

PRODUCT CODE	64360280	
PRODUCT RANGE	Knorr Binders - Roux	
PRODUCT NAME	Knorr Professional White Roux 1kg	
POINT OF MANUFACTURE	Heilbronn	Country of Origin: Germany
CONTACT	Unilever Food Solutions Careline UK: Call free on 0800 783 3728, IRL: Freephone on 1800 789 289 *Lines open Mon-Fri 8am-6pm	
PRODUCT DESCRIPTION	White roux granules	
INGREDIENT DECLARATION	WHEAT flour, palm fat. May contain RYE, BARLEY and OATS.	

SHELF LIFE FROM DATE OF MANUFACTURE	18 months
SHELF LIFE ONCE OPENED	18 months or until best before end date
STORAGE CONDITIONS	Store in a cool dry place
DATE MARKING	Best before end
YIELD	Up to 16 Litres. Variable - see usage instructions

USE PREPARATION

Bring liquid to the boil.

Add the roux (for soups : 60-80 g/l ; for sauces : 90-100 g/l).

Stir and cook for 5 min.

Dosage can be adjusted depending on desired texture.

ALLERGENS AND INTOLERANTS**CRITERION****CONTAINMENT****COMMENTS**Cereals containing gluten
(Wheat, Rye, Barley, Oats, Spelt, Kamut and products thereof)

CONTAINS

Wheat. May contain rye, barley and oats.

Crustaceans and products thereof

FREE_FROM

Eggs and products thereof

FREE_FROM

Fish and products thereof

FREE_FROM

Peanuts and products thereof

FREE_FROM

Soybeans and products thereof

FREE_FROM

Milk and products thereof

FREE_FROM

Nuts and products thereof

FREE_FROM

Celery / celeriac and products thereof

FREE_FROM

Mustard and products thereof

FREE_FROM

Sesame seeds and products thereof

FREE_FROM

Sulphur dioxide and sulphites
(> 10 mg/kg or 10 mg/l expressed as SO₂ in final product as

FREE_FROM

Lupin and products thereof

FREE_FROM

Molluscs and products thereof

FREE_FROM

Artificial colours

FREE_FROM

Artificial flavourings

FREE_FROM

Artificial Preservatives

FREE_FROM

Added Sugar

FREE_FROM

Added Salt

FREE_FROM

Sweeteners

FREE_FROM

Added MSG

FREE_FROM

Added nucleotides (E627, E631, E635)

FREE_FROM

Hydrogenated vegetable oils

FREE_FROM

GM labelling required

No

Product is:

Lactose Free

Yes

Gluten Free*

No

Suitable for Vegans

Yes

Suitable for Vegetarians

Yes

Certified Halal

No

Certified Kosher

No

Suitable for freezing

No

Bain Marie stable

Yes

*According to Commission Implementing Regulation (EU) No. 828/2014, the term Gluten Free must meet $\leq 20\text{mg/kg}$ ($\leq 20\text{ppm}$).**NUTRITION INFORMATION** (Theoretical calculation)

Typical values per	100 g as sold		per portion	%* per portion
Energy	2343 kJ		234 kJ	5 %
Energy	566 kcal		57 kcal	
Fat	38 g		3.8 g	5 %
of which saturate	28 g		2.8 g	14 %
Carbohydrate	46 g		4.6 g	2 %
of which sugars	0.5 g		0.1 g	<1 %
Fibre	1.7 g		0.3 g	-
Protein	6.4 g		0.6 g	1 %
Salt	- g		- g	- %

*% of Reference Intake of an average adult (8400 kJ/2000 kcal)

**One portion 100 ml

Pack contains

100 portions

PRODUCT CLAIMS

Meets 2024 PHE Salt Targets (cat. 15.1).

Suitable for vegan, certified EVU vegan.

Lactose free.

Consistent binding. Instantly soluble. No lumps.

PACKAGING INFORMATION

Packaging Description	PP lid & tub. Removable cardboard label. All recyclable.
Pack size	1 kg
Units per case	6
Each Unit length (mm)	117
Each Unit width (mm)	132
Each Unit height (mm)	223
Gross Each Unit weight (kg)	1.115
Case length (mm)	360
Case width (mm)	265
Case height (mm)	230
Gross case weight (kg)	6.863
Net case weight (kg)	6
Cases per pallet	27
Cases per layer	9
Layers per pallet	3
Pallet height (mm)	840
Gross pallet weight (kg)	210.301
EAN Consumer Unit	8711100637011
EAN Trade / Distribution Unit	8711100437017

ADDITIONAL INFORMATION

RSPO Certified sustainable traceable palm oil.

This information is believed to be correct at the date of issue.

It is not practical to communicate specification changes to all customers and this information may therefore be subject to change without notice.

Product changes would always be reflected by labelling changes and updated specifications issued on request.

This product specification has been agreed by Unilever UK.

Signed



Name / Reviewed by

Wendy Duncan

Position

R&D Deploy / Technical Assistant Manager Unilever Food Solutions UK/IRE

Date

12/04/2024

REASON FOR ISSUE / CHANGE OF SPECIFICATION

New artwork shared with other countries. Addition of PAL for rye, barley and oats. No recipe change.