

UFS Productspecification

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29-Mar-2016 14:42

Spec. / Rev. 66320825IS / 4

Description Knorr Kerrie Saus 1,4kg/BNL

Created By Catherine Jetteur

Created On 29-Sep-2015 14:21:38

Status CURRENT

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

Last Modified By Catherine Jetteur

Planned Eff. 25-Nov-2015

Specification Type CON

Last Modified On 16-Oct-2015 10:57:49

Language

Current On 25-Nov-2015 10:40:13

Algemene informatie

Description

Knorr Kerrie Saus 1,4kg e

Exemption Flags

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

Product Name

Country	Brand Name	Product Name
	Knorr	Kerrie Saus

Legal Description

Country	Descriptive Name	Note
	Bereiding voor kerrie saus	

Symbols/Logos

green dot logo

Ingredient Declaration

Ingrediënten declaratie

Ingrediënten: Gemodificeerd aardappelzetmeel, palmvet, zout, TARWEBLOEM, aroma's, suiker, appel (6,5%), kerrie (4,3%) (koriander, komijn, kurkuma, peper, anijszaad, kaneel, venkelzaad, gember, lavaswortel, cayenne peper, piment), MELKSUIKER, ui (1,6%), MELKEIWITTEN, stabilisator (E450), knoflook. Kan ei, selderij en mosterd bevatten.

Claims and Declarations

Declarations

Eigenschap	Waarde	Eenheid	Opmerking
Portions/Doses/Uses	206	No.	
Volume	16,5	l	Poeder voor 16,5 liter Kerrie saus
Volume per serving/portion	80	ml	
Weight	1,4	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

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

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Food Allergen / Food Intolerance [Continued]

Eigenschap	Yes	No	Concentration	enheid	Comp of RM	Contam.	Opmerking
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 type="checkbox"/>	<input checked="" 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

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	Omschrijving	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 16,5 liter	
Claim 11	5 minuten	
Claim 12	kokend aanmaken	
Claim 13	.	
Claim 14	.	
Claim 15	.	

Claims / Disclaimers

Serveersuggestie

Deze KNORR Kerrie 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 uw saus.

Instructions

Instructions for Use

Bereidingswijze:

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

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Instructions for Use [Continued]

picto:

85g = 1L

5 min

Storage Instructions

Droog en bij kamertemperatuur bewaren.

Safety Instructions

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Disposal Instructions

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Recipe Instructions

Recipe Instruction

DOSERING

Opbrengst	1 L	5 L	16,5 L
Poeder	85 g	425 g	1,4 kg
Water	0,5 L	2,5 L	8,25 L
Melk	0,5 L	2,5 L	8,25 L

Voedingswaarde

Nutrition Information

Voedingswaarden per 100 ml saus (bereid met halfvolle melk)

On Pack Nutrition Information [As Sold]

Typical values	Attribuut	Eenheid	per 100g as sold	per 100ml as sold	per Serving
Energie	kJ	kJ	1692		
Energie	kcal	kcal	404		
Eiwitten		g	6,4		
Koolhydraten		g	51		
Koolhydraten waarvan	Suikers	g	16		
Vet		g	18		
Vet waarvan	Verzadigd	g	11		
Voedingsvezel	-	g	2,5		
Salt	as NaCl	g	15,2		

Reference Intake

* % van Referentie-inname van een gemiddelde volwassene (8400 kJ/2000 kcal)

On Pack Nutrition Information [As Prepared]

On-Pack Nutrition Information as Prepared

Eigenschap	Waarde
Serving Size	80 ml

On Pack Nutr Data 1

Typical values	Attribuut	Eenheid	per 100g as prep	per 100ml as prep	per Serving
Energie	kJ	kJ	257	282	226
Energie	kcal	kcal	61	67	54
Eiwitten		g	2	2,2	1,8

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On Pack Nutr Data 1 [Continued]

Typical values	Attribuut	Eenheid	per 100g as prep	per 100ml as prep	per Serving
Koolhydraten		g	6,1	6,8	5,4
Koolhydraten waarvan	Suikers	g	3,5	3,9	3,1
Vet		g	3,1	3,4	2,7
Vet waarvan	Verzadigd	g	1,9	2,1	1,7
Voedingsvezel	-	g	<0,5	<0,5	<0,5
Salt	as NaCl	g	1,2	1,4	1,1

On Pack Nutr Data 2

Nutrients	Attribuut	Guideline Daily Amount	%	GDA synonym
Energie	kJ	8400	3	DVR
Energie	kcal	2000	3	DVR
Eiwitten		50	4	DVR
Koolhydraten		260	2	DVR
Koolhydraten waarvan	Suikers	90	3	DVR
Vet		70	4	DVR
Vet waarvan	Verzadigd	20	9	DVR
Salt	as NaCl	6	18	DVR

Reference Intake

* % van Referentie-inname van een gemiddelde volwassene (8400 kJ/2000 kcal)

Contact Details

Company Contact Information

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