

# UFS Productspecification

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29-Mar-2016 14:41

Spec. / Rev. 66319896IS / 3

Description Knorr Witte saus 1kg

Created By Catherine Jetteur

Created On 29-Sep-2015 13:25:05

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 10:47:40

Language

Current On 25-Nov-2015 10:40:12

## Algemene informatie

### Description

Knorr Witte Saus 1 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	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

### Declarations

Eigenschap	Waarde	Eenheid	Opmerking
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

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 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

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 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

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## Instructions for Use [Continued]

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

## Voedingswaarde

### Nutrition Information

Voedingswaarden per 100 ml saus

## On Pack Nutrition Information [As Sold]

Typical values	Attribuut	Eenheid	per 100g as sold	per 100ml as sold	per Serving
Energie	kJ	kJ	2012		
Energie	kcal	kcal	483		
Eiwitten		g	8,9		
Koolhydraten		g	51		
Koolhydraten waarvan	Suikers	g	5,4		
Vet		g	26		
Vet waarvan	Verzadigd	g	18		
Voedingsvezel	-	g	2,8		
Salt	as NaCl	g	5,9		

### 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	183	201	161
Energie	kcal	kcal	44	48	38
Eiwitten		g	0,8	0,9	0,7
Koolhydraten		g	4,7	5,1	4,1
Koolhydraten waarvan	Suikers	g	<0,5	0,5	<0,5

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## On Pack Nutr Data 1 [Continued]

Typical values	Attribuut	Eenheid	per 100g as prep	per 100ml as prep	per Serving
Vet		g	2,4	2,6	2,1
Vet waarvan	Verzadigd	g	1,6	1,8	1,4
Voedingsvezel	-	g	<0,5	<0,5	<0,5
Salt	as NaCl	g	0,53	0,60	0,48

## On Pack Nutr Data 2

Nutrients	Attribuut	Guideline Daily Amount	%	GDA synonym
Energie	kJ	8400	2	DVR
Energie	kcal	2000	2	DVR
Eiwitten		50	1	DVR
Koolhydraten		260	2	DVR
Koolhydraten waarvan	Suikers	90	<1	DVR
Vet		70	3	DVR
Vet waarvan	Verzadigd	20	7	DVR
Voedingsvezel	-		N/A	DVR
Salt	as NaCl	6	8	DVR

## Reference Intake

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

## Contact Details

### Company Contact Information

www.ufs.com

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3000 BG Rotterdam Tel. 010-4394308

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Humaniteitslaan 292 Bld de l'Humanité  
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## Lokale informatie

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