



UL-WEB-UFS

CU Product Information Record : 720000083976/000

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Jul 24, 2019

Basic Data

General Information

Valid From	Jul 24, 2019
Valid To	Dec 31, 9999
Created On	Dec 20, 2018
Created By	ZIETARSKA_A
Changed On	Jul 23, 2019
Changed By	DE MARTINO_U
Brand Name	GARDE D'OR
HOS	710034105906
Change Number	300002915549

CU Product Information Record Description

Language	Description
English	3PM Knorr Roquefort Sauce 1L FR/NL/S (C
French	Knorr Garde d'Or Sauce Roquefort 1L <UFS>
Dutch	Knorr Garde d'Or Roquefort saus 1L <UFS>
Spanish	Knorr Garde d'Or Salsa Roquefort

Target Location

Validity Area	Language
Belgium	Dutch



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CUC Product Information Record Data

CUC Product Information Record Header data

CUC Product Information Record : 200000218727/000/001

Rating : PUBLIC
Validity Area : EU
Valid From : Nov 16, 2018
Valid To : Dec 31, 9999
Status : Released

Product Name

Language	Product Name
English_EU	CoM: Italy
English	CUC WSc-Asep Roquefort

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/Dutch

Legal Denominator : Roquefortsaus

Ingredient List:

Ingrediënten: Water, Roquefort (13%) (SCHAPENKAAS), ROOM, gemodificeerd maïszetmeel, zonnebloemolie, emulgatoren (E452i, E472e), aroma's (bevat MELK, SELDERIJ), cognac, gistextract, verdikkingsmiddelen (xanthaangom, guargom), geijodeerd zout, knolfookpasta, zout.

Additional Declarations

Target Location/Language : FOODS:BE/Dutch

Purpose	Description
SYMBOLS/LOGOS	Green dot
NON ARTWORK CLAIMS	vrij van conserveermiddelen
SHELF LIFE	Ten minste houdbaar tot:
SYMBOLS/LOGOS	Bain-Marie
SYMBOLS/LOGOS	1 L
OTHER	Serveersuggestie
USE INSTRUCTIONS	Knorr Garde d'Or Roquefort saus is een vloeibare saus die klaar is voor gebruik maar ook ruimte biedt voor uw eigen creatieve afwerking. Geschikt voor al uw recepten, eenvoudig te gebruiken in pan, oven, salamander, magnetron en au bain-marie. Daarnaast uitstekend te gebruiken in een koud bereidingsproces.
STORAGE	Droog en bij kamertemperatuur bewaren.
STORAGE	Na openen gekoeld bewaren. Max. 2 dagen na opening houdbaar.
SYMBOLS/LOGOS	Add <e-sign> after the volume
NON ARTWORK CLAIMS	vrij van kunstmatige kleurstoffen



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Purpose	Description
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Measures :

Measure Type	Value	UOM	UOM Description
Aangegeven volume	1	l	l
Porties/Dosissen/toepassingen	10	Aan	Aantal
Volume per portie/portie	100	ml	ml

Nutrient Declarations

Target Location/Language: FOODS:BE/Dutch

On Pack Nutrition Information [As Sold]

Nutrient	Per 103.000 g [100 ml] (EU) [1] [2]
Energie	520 kJ
Energie Kcal	126 kcal
Vetten	11 g
waarvan verzadigde	5,3 g
Koolhydraten	4,1 g
waarvan suikers	< 0,5 g
Vezels	< 0,5 g
Eiwitten	3,1 g
Zout	1,3 g

Per-103.000 g (As Sold)

Statements :
[1] Product zoals verkocht
[2] Portie

End of CUC Product Information Record 200000218727/000/001