

UFS Productspecification

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21-Apr-2017 08:02

Spec. / Rev. 66275823IS / 6

Description Solo Professional Culinair 15% GF 1L

Created By Catherine Jetteur

Created On 21-Apr-2017 07:52:55

Status CURRENT

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

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Algemene informatie

Description

Solo Professional Culinair 1Le

Exemption Flags

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

Product Name

Country	Brand Name	Product Name
	Solo	Professional Culinair

Legal Description

Country	Descriptive Name	Note
	Een product op basis van karnemelk en plantaardig olie.	

Symbols/Logos

Recycling (green dot) logo

Ingredient Declaration

Ingrediënten declaratie

Ingrediënten: KARNEMELK (70%), palmolie (15%), water, gemodificeerd aardappelzetmeel, emulgator (E435), verdikkingsmiddelen (E461, E415), zuurteregelaar (E331).

Claims and Declarations

Declarations

Eigenschap	Waarde	Eenheid	Opmerking
Portions/Doses/Uses	67	No.	
Volume	1	l	e
Volume per serving/portion	15	ml	
Density	1,023	g/cm ³	

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	enhei	Comp of RM	Contam.	Opmerking
Gluten bevattende granen	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	

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Food Allergen / Food Intolerance [Continued]

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

On Pack Claims

Eigenschap	Omschrijving	Note
Claim 1	Stabiel in warme en zure bereidingen	
Claim 2	alternatief voor crème	
Claim 3	.	
Claim 6	15% Vet	
Claim 10	Stabiel in warme bereidingen	
Claim 11	Stabiel in zure bereidingen	
Claim 12	Bain-marie stabiel	
Claim 13	Snelle binding	
Claim 14	Geschikt voor verwarmings - en koelingsystemen	

Additional Claims

Eigenschap	Omschrijving	Note
Claim 1	Glutenvrij	
Claim 2	Vegetarisch	

Claims / Disclaimers

Stabiel in warme bereidingen: Schift niet, zelfs bij hoge temperaturen

Stabiel in zure bereidingen: Bestand tegen de opname van zure of alcoholische ingrediënten

Bain-marie stabiel: Schift niet of ontwikkelt geen vel na 2 uur in bain-marie (80 °C)

Snelle binding: Een kortere reductietijd en een hoger rendement

Geschikt voor verwarmings- en koelingsystemen: Geschikt voor combi-steamer of snelkoeler.

Instructions

Instructions for Use

Storage Instructions

Gekoeld bewaren (tussen 2°C en 7°C). Niet invriezen. Eenmaal geopend max. 3 dagen houdbaar.

Safety Instructions

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Disposal Instructions

Voedingswaarde

Nutrition Information

Voedingswaarden per 100 ml product

On Pack Nutrition Information [As Sold]

On-Pack Nutrition Information as Sold

Eigenschap	Waarde
Serving Size	15 ml

Typical values	Attribuut	Eenheid	per 100g as sold	per 100ml as sold	per Serving
Energie		kJ	692	692	104
Energie		kcal	168	168	25
Eiwitten		g	2,5	2,5	<0,5
Koolhydraten		g	5,3	5,3	0,8
Koolhydraten waarvan	Suikers	g	3,6	3,6	0,5
Vet		g	15	15	2,3
Vet waarvan	Verzadigd	g	8,9	8,9	1,3
Salt	as NaCl	g	0,15	0,15	0,02

Nutrients	Attribuut	Guideline Daily Amount	%	GDA synonym
Energie		8400	1	DVR
Energie		2000	1	DVR
Eiwitten		50	<1	DVR
Koolhydraten		260	<1	DVR
Koolhydraten waarvan	Suikers	90	<1	DVR
Vet		70	3	DVR
Vet waarvan	Verzadigd	20	7	DVR
Vet waarvan	Enkelvoudig onverzadigd		N/A	DVR
Vet waarvan	Meervoudig onverzadigd		N/A	DVR
Voedingsvezel			N/A	DVR
Natrium			N/A	DVR
Salt	as NaCl	6	<1	DVR

Reference Intake

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

On Pack Nutrition Information [As Prepared]

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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Unilever Belgium
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Lokale informatie

MRDR: 67172781

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