



CONFIDENTIAL

Product Data Sheet



PRODUCT NAME: Knorr Ultimate Hollandaise Sauce 4p 30.2 oz

ITEM #: 10048001005829

UPC #: 48001005822

DU #: 68130628

DESCRIPTION:

This is the distribution unit for Knorr Ultimate Hollandaise Sauce, 4-30.2 oz.

FLAVOR/APPEARANCE:

Sensoric Examination Unprepared -Sensoric Examination Property Colour Consistency Colour - Cream coloured Consistency -Uniformly blended, free flowing Prepared -Preparation Method Mix = 83.7g Water = 16oz -Butter/Margarine = 158.3g -1. Melt unsalted butter or margarine over low heat. -2. Blend in sauce mix and whisk until smooth. -3. Add cold water, bring to a boil and simmer for 1 minute stirring constantly. -FINISHED PRODUCT: Test once per batch. Compare to standard. - Sensoric Examination Property Appearance Odour Taste Appearance -Compare to standard Odour - Compare to standard Taste -Compare to standard

INGREDIENT LIST:

INGREDIENTS: WHEY PROTEIN CONCENTRATE, MODIFIED CORN STARCH, PALM OIL, HYDROLYZED CORN PROTEIN, SALT, SUGAR, ONION POWDER, SILICON DIOXIDE, CITRIC ACID, GUAR GUM, LOCUST BEAN GUM, DISODIUM INOSINATE, DISODIUM GUANYLATE, TURMERIC, PAPRIKA, SPICE, NATURAL FLAVOR, GARLIC POWDER, PAPRIKA EXTRACT (COLOR).

ALLERGEN\DIET LIST: CONTAINS MILK.

CHEMICAL AND PHYSICAL PROPERTIES

Property	Min	Max	UoM
Salt as NaCl	4.5	6	%
Viscosity	8	12	cm
Flavor / Odor / Appearance:	Meet Standards		

KOSHER STATUS: No
GLUTEN FREE STATUS: Yes
COUNTRY OF ORIGIN: USA

CLAIMS:

Colors from natural sources -No Artificial Flavors -No artificial preservatives -Gluten Free -No MSG Added (Needs the following disclaimer: Except those naturally occurring glutamates in hydrolyzed protein) -Contains a bioengineered food ingredient -Not a significant source of trans fat, dietary fiber, added sugars, vitamin D, calcium, iron and potassium. -Keep package tightly closed in a cool, dry place -Yield Sauce Mix Butter Water 1.5 GAL 1 container (30.2 oz) 3 LB 1 GAL 1 QT 1-1/4 cup (5 oz) 1/2 LB 3 cups -Prep Directions 1) Melt the unsalted butter or margarine over low heat. 2) Blend in sauce mix and stir well. 3) Add coldwater, bring to a boil and simmer, for 1 minute stirring constantly. -Yield 1.5 Gal -No milk needed - Nutrition Facts Panel Format: Dual format (Header 1: Per 1 tsp dry mix / Header 2: Per 2 Tbsp prepared portion) -

PACKAGING/CODE DATING:

Packaging	Knorr Ultimate Hollandaise Sauce, 4-30.2 oz.
Net Weight	7.55 Lb
Gross Weight	8.986 Lb

Ti / Hi

Property	Number
Consumer Units per Case/ Bag, etc	4
Consumer Units per Layer	64
Consumer Units per Pallet	384
Cases/Bags, etc per Layer	16
Cases/Bags, etc per Pallet	96
Layers per Pallet	6

CASE DIMENSIONS**DIMENSIONS/WEIGHT**

Property	Max	UoM
Length	10.875	in
Width	9.5	in
Height	7.75	in
Weight Gross Maximum	8.986	lb

CONSUMER UNIT DIMENSIONS**DIMENSIONS/WEIGHT**

Property	Max	UoM
Length	5.2	in
Width	4.6	in
Height	7.01	in
Weight Gross Maximum	2.107	lb

PALLET STACKING

Property	Number
Max Pallet Stacking Truck	2
Max Pallet Stacking Warehouse	2

LOT CODE

Property	Min	UoM
Shelf Life on Delivery Days	60	day(s)

ADDITIONAL STORAGE / DELIVERY CONDITIONS:

Additional Storage / Delivery Conditions

Codes on primary packaging must match codes on cases

Example: BEST IF USED BY NOV1318CL3

MMMDDYYPPB

Format 039 (internal system number)

Dates are expressed as a best if used by date and represent the end of shelf life.

- MMM is the month; it must be the first three letters of a month.
- DD is the day, represented as 2 digit number from 01 - 31.
- YY is the last two digits of the year, represented as a number between 00 and 99.
- PP represents plant locations as 2 alpha characters (refer to Plant Identification List).
- B (batch number or line number not hour code) is a 1 alphanumeric character between 0 and 9 and A through Z, excluding O or I. Do not use the letter O or I.

ON-PACK NUTRITION:

Nutrient	Per 1 tsp mix 4.46 g [4.5 g]	Dietary guidelines (RDA) 4.46 g [4.5 g]	Per 100 g
Calories	20 kcal		410 kcal
Total Fat	0.5 g	0.01	13 g
Saturated Fat	0 g	0	7 g
Trans Fat	0 g		0 g
Cholesterol	0 mg	0	40 mg

Sodium	95 mg	0.04	2090 mg
Total Carbohydrate	2 g	0.01	52 g
Dietary Fiber	0 g	0	1 g
Total Sugars	2 g		34 g
Includes Added Sugars	0 g	0	2 g
Protein	Less than 1 g		19 g
Vitamin D	0 mcg	0	0 mcg
Calcium	0 mg	0	410 mg
Iron	0 mg	0	0.6 mg
Potassium	0 mg	0	1100 mg

ALLERGEN:

Property	Value
Cereals cont. Gluten and Prod. thereof	FREE FROM
Egg and products thereof	FREE FROM
Fish and products thereof	FREE FROM
Milk and thereof (including lactose)	CONTAINS
Peanuts and products thereof	FREE FROM
Sesame Seeds and prods.	FREE FROM
Crustaceans and products thereof	FREE FROM
Molluscs and products thereof	FREE FROM
Soybeans and products thereof	FREE FROM
Sulphite	FREE FROM
Nuts and products thereof	FREE FROM
Treenuts	FREE FROM

100g NUTRITIONAL:

Property	Typical	UoM
Energy kJ	1652.4511	kJ
Energy kcal	409.05561	kcal
Calories from Fat	98.6679	kcal
Calories from SAFA	59.456232	kcal
Calories from Others FAT	56.180448	kcal
Calories from Sugar	136.09833	kcal
Protein	19.16171	g
Carbohydrate	50.45697	g
Carbohydrate including fibre	51.725567	g
Carbohydrate of which Sugars	34.024582	g
Fat	12.84852	g
Fat of which SAFA	6.606248	g
Unsaturated Fat	6.242272	Gram
Fat of which MUFA	4.838331	g
Fat of which PUFA	1.194046	g

Fat of which Trans	0.116405	g
Fat of which Dairy	1.734157	g
Fat of which SAFA + Trans	6.722653	g
Cholesterol	41.967686	mg
Fibre Dietary	1.411664	g
Calcium	411.87677	mg
Iron	1.008141	mg
Potassium	1107.5853	mg
Sodium	2.08974	g
Sodium mg	2089.7396	mg
Vitamin A	575.626	µg
Vitamin A IU	1918.561	IU
Vitamin A RE	575.626	RE
Vitamin C	0.235983	mg
Vitamin D IU	0	IU
Organic Acid(s)	1.100769	g
Water	2.872106	g
Ash	5.286222	g
Salt as NaCl	5.22435	g
Citric Acid	1.100769	Gram
Sucrose	1.947051	Gram
Milk Solids Non Fat	55.792	Gram