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Knorr® Professional Garde d'Or Béchamel Ready-To-Use Sauce 1L

Short Product Name:
Knorr® Professional Garde d'Or Béchamel Ready-To-Use Sauce 1L

Knorr® Professional Garde d'Or Béchamel Ready-To-Use Sauce 1L Knorr Professional Garde d'Or Béchamel Sauce 1L is a premium, ready-to-use solution designed to deliver authentic flavour and consistency without the time and labour of scratch preparation. This sauce offers a rich, velvety texture and a delicate, balanced taste - perfect as a base for countless culinary applications. Ideal for gratins, lasagne, croque monsieur, or as a foundation for classic sauces like Mornay or cheese sauce, it provides chefs with versatility and reliability in every service. Use it as is for a traditional finish or customise with cheese, herbs, or spices to create signature variations that elevate your menu. Engineered for professional kitchens, Knorr Garde d'Or Béchamel Sauce is bain-marie stable, microwave and hob-friendly, and commercially sterile when unopened—ensuring flexibility and ease of use. Whether you're layering a pasta bake, enriching a pie filling, or creating a luxurious sauce, Knorr Professional Garde d'Or Béchamel Sauce saves time while delivering the quality and taste your guests expect. Superiority Claims: - No artificial colours or preservatives - Suitable for vegetarians

Traded Unit GTIN: 8712100912399 Internal GTIN: 8413800001115 Supplier : Unilever UK Limited Suppliers Product Code : 64802400

Reference Intake

Each 100g portion contains:

Energy	Fat	Saturates	Sugars	Salt
639kJ 154kcal	11g	8g	3.5g	0.58g
8%	16%	40%	4%	10%

of your reference intake.

Typical values per 100g : Energy 639kJ 154kcal

Nutritional Information

Typical Values	Per 100g
Energy	639kJ 154kCal
Carbohydrates	10g
of which sugars	3.5g
Fat	11g
of which saturates	8g
Fibre	<0.5g
Protein	3.5g
Salt	0.58g

Allergy Information

Key: Contains May Contain

- Contains Cereal/Gluten
- Contains Milk
- Does Not Contain Eggs
- Does Not Contain Peanuts
- Does Not Contain Nuts
- Does Not Contain Crustaceans
- Does Not Contain Mustard
- Does Not Contain Fish
- Does Not Contain Lupin
- Does Not Contain Sesame
- Does Not Contain Celery
- Does Not Contain Soya
- Does Not Contain Molluscs
- Does Not Contain Sulphur Dioxide

Dietary Information

Key: Suitable for

- Suitable for Vegetarian
- May not be suitable for Vegan
- May not be suitable for Kosher
- May not be suitable for Halal
- NO DATA for Coeliac

Ingredients

Whole **MILK** (55%), **CREAM** (40% fat) (22%), water, **WHEAT** flour, modified starch, salt, flavourings.