Supplier's Product Code: Product Added: Last Updated by Supplier: erudus id:

64802400 27 October 2025 27 October 2025 f336ddc64c7f483c9837b77a1f8b8c71



Supplier's Product Code:

Supplier: Unilever UK Limited

64802400

Lever House

KT12BA

England

3 St James Road

P: 020 8547 8989

Kingston Upon Thames

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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

Product Description

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 $expect. Superiority\ Claims: - No\ artificial\ colours\ or\ preservatives\ -\ Suitable\ for\ vegetarians$

Food/Drink:	Food
Product Category:	Ambient
Generic Product Type:	Gravy / Bouillon

General Information

OUTER PRODUCT

Outer case Information

Outer case information			
Outer Case GTIN :	8712100912399	Outer Case Length:	205 mm
Packaging Type Description :		Outer Case Width:	200 mm
Total Quantity of Inner Units in Outer Case:	6 Units	Outer Case Height :	176 mm
Is Trade Item Splittable? :	Yes	Product Gross Weight:	6.57 kg
		Product Net Weight:	6.28 kg
Pallet Information			
Quantity of Cases Per Pallet Layer :	20 Cases	Pallet Height:	1.22 MTR
Quantity of Layers Per Pallet :	6 Layers	Pallet Gross Weight :	812.92 kg
Quantity of Cases Per Pallet:	120 Cases		
Logistical Information			
Shelf Life from Time of Production :	360 Days	Minimum Order Quantity:	100 Cases
Guaranteed Shelf Life on Delivery :	Not specified.	Delivery Lead Time :	7 Days
Waste Packaging Weight - Outer	r Case		
Glass:	0.00 g	Aluminium:	0.00 g
Plastic:	0.00 g	Steel:	0.00 g
Percentage Recycled Plastic :	Not specified.	Other:	0.00 g
Paper/Board:	150.36 g	Wood:	Not specified.
		Fibre Based Composite :	Not specified.
Waste Packaging Weight - Tran	sport Packaging		
Plastic:	1.67 g	Wood Total :	0.00 g

Is Pallet Returnable?:

Other Information

Percentage Recycled Plastic:

Paper/Board:

Supplier Comments: n/a

2.96 g

0.00 %

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance:	Italy
Provenance.	

Additional Origin Details :

Not specified.

Inner Pack Information

Internal GTIN:	8413800001115
Packaging Type Description :	Tetra Pack
Variable Weight Consumer Item:	No
Net Drained Weight:	Not specified.

Inner Unit Length:	63 mm
Inner Unit Height:	170 mm
Inner Unit Width:	95 mm
Inner Product Weight:	1.00
Inner Product Weight Units:	1

Weight/Volume:

Not specified.

Handling Information

Directions For Use :

Knorr Garde d'Or Bechamel Sauce - a delicious and versatile ready to use sauce. Excellent on its own or enhanced by your own creative touch. Knorr Garde d'Or Sauces complement meat, poultry, fish and vegetable dishes. Suitable for use on the hob, in the microwave or bain-marie.

Storage Instructions:

Store in a cool, dry place away from bright light and strong odours. Once opened, refrigerate any unused product and use within 48 hours.

Dietary Information

Ingredients:

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

Product contains:	
GM Protein/DNA :	No
Celery/Celeriac (and products thereof):	No
Lupin (and products thereof):	No
Eggs (and products thereof) :	No
Fish (and products thereof) :	No
Soybeans (and products thereof):	No
Milk (and products thereof) :	Yes
Mustard (and products thereof):	No
Peanuts (and products thereof):	No
Sesame Seeds (and products thereof):	No
Crustacea (and products thereof):	No
Molluscs (and products thereof):	No
Nuts (and products thereof) :	No
Almond nuts :	No
Hazelnuts :	No
Walnuts:	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts:	No
Pistachio nuts:	No
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	Yes
Wheat (and products thereof):	Yes
Rye (and products thereof):	No
Barley (and products thereof):	No
Oats (and products thereof) :	No
Spelt (and products thereof):	Yes
Kamut (and products thereof) :	Yes
Gluten content < 20ppm:	-
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

roduct contains :		
Artificial Antioxidants :	No	
Artificial Colours :	No	
Artificial Flavourings :	No	
Artificial Flavour Enhancers :	No	
Artificial Preservatives :	No	
Artificial Sweeteners :	No	
roduct suitability:		
Suitable for a Vegetarian Diet:	Yes	
Suitable for a Vegan Diet :	No	
Suitable for Sufferers of Lactose Intolerance :	-	
Suitable for Coeliacs :	-	

No

Approved for a Halal Diet:

Approved for a Kosher Diet:

HFSS (High in Fat, Salt and Sugar):

Allergen Statement :

Not specified.

Nutritional Information

Average Serving:	100.00 g or ml
Count per 100g:	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML:	639.00 kJ
Energy per 100 G/ML:	154.00 kcal
Fat per 100 G/ML:	11 g
- of which Saturates per 100 G/ML :	8 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML:	Not specified.
Trans Fats per 100 G\ML:	Not specified.
Carbohydrate Per 100 G/ML:	10 g
- of which Sugars per 100 G/ML:	3.5 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML:	<0.5 g
Protein per 100 G/ML :	3.5 g
Salt per 100 G/ML :	0.58 g
Sodium per 100 G\ML:	Not specified.

Vitamin A per 100g:	Not specified.
Vitamin C per 100g:	Not specified.
Folate/Folic Acid per 100g:	Not specified.
Calcium per 100g:	Not specified.
Iron per 100g:	Not specified.
Zinc per 100g:	Not specified.
Cholesterol per 100 G/ML (UK/FR):	Not specified.
Non Milk Extrinsic Sugars per 100gm:	Not specified.
Alcoholic Strength %Vol:	Not specified.
Fat Percentage in Dry Matter per 100g:	Not specified.

Waste Packaging Weight - Inner Unit

Glass:	0.00 g
Plastic:	0.00 g
Percentage Recycled Plastic:	Not specified.
Paper/Board:	28.70 g

Aluminium:	0.00 g
Steel:	0.00 g
Other:	0.00 g
Wood:	Not specified.
Fibre Based Composite :	Not specified.

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production:	Yes
Red Tractor :	No
Fairtrade:	No
Marine Stewardship Council Certified (MSC) :	No
Organic:	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark:	No
RSPCA Assured:	No
LEAF Marque (Linking Environment and Farming):	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	Yes
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	-
Roundtable of Sustainable Palm Oil (RSPO) :	No
School Approved (The Requirement for School Food Regulation 2014):	١-
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certificatio :	n No
ISO 14001 (Environmental System):	No
FSSC 22000:	No

Other Accreditation : Not specified.		
Intra Stat/Taric Code :	Not specified.	
Commodity Code :	Not specified.	
Identification/Health Marks :	Not specified.	

Standards Testing

Microbiological Standards

Not available.

Analytical Standards

Not available.

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