



Specification

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Article number

208109

Product name

VANTASIA® Bechamel

Product description

VANTASIA® Bechamel is a sauce powder for all spiced sauces and specialties like quiche, lasagna, bacon, onion and leek pies etc. The production is easy and time saving. Desired individual flavors can be achieved by adding spices or other tasty ingredients.

Restricted use in food.

Ingredients

whey powder, E1414 modified starch, palm fat, glucose syrup, salt, **milk protein**, E401 sodium alginate, E450 diphosphates, E516 calcium sulphate, spice, saccharose, E101 riboflavins, E160a carotenes

Declaration recommendation according to regulation (EU) No. 1169/2011

Ingredients: **whey powder**, modified starch, palm fat, glucose syrup, salt, **milk protein**, thickener (E401), stabilisers (E450, E516), spice, saccharose, colours (E101, E160a)

Dosage

			per	
dosage	200,00	300,00 g	1 l	water
		0,00	0	
		0,00	0	

Dissolve 200-300g VANTASIA® Bechamel in 1 liter cold water and stir (whip) until a smooth sauce is formed.

Physico-chemical data

Nutritional values

(calculated per 100 g)	Unit	approx.
energy	kJ	1797
	kcal	428
fat	g	18,0
of which saturates	g	8,9
carbohydrates	g	61,0
of which sugars	g	28,0
fibre	g	0,7
protein	g	5,2
salt (sodium*2,5)	g	4,50

Microbiological data

Allergens according to regulation (EU) No. 1169/2011

	Yes	No
Cereals containing gluten	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Crustaceans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Eggs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fish and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Peanuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Soybeans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Milk and products thereof (including lactose)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Nuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Celery and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Mustard and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sesame seeds and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sulphur dioxide and sulphites (>10 mg/kg or 10 mg/l) as SO ₂	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Lupin and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Molluscs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>

The allergen information refer exclusively to our recipe and to the best of our current state of knowledge. They are based on the present statements of our raw material suppliers. We have installed an allergen management and according to individual knowledge the raw materials are analysed on possibly contained, undeclared allergens.
For further information see the Van Hees Allergen Management.

Further allergy and ingredient information

	Yes	No
Soya oil	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Soya lecithine	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Beef	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Cattle derivates	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Pork	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Pork derivates	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Poultry	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Poultry derivates	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Saccharose	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Fructose	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Corn	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Pulses	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Cocoa	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Yeast	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Carrots	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Coriander	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Umbeliferae	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Cinnamon	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Vanillin	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sorbic acid (E200-E203)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Benzoic acid (E210-E213)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Parabens (E214-E219)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
BHA-BHT (E320-E321)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Glutamic acid (E620-E625)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Guanylic acid (E626-E629)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Inosinic acid (E630-E633)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Azo dyes	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Tartrazine (E102)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Orange Yellow S (E110)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Azorubine (E122)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Amaranth (E123)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Cochineal Red A (E124)	<input type="checkbox"/>	<input checked="" type="checkbox"/>

Shelf life and storing conditions

Minimum shelf life after production:	12 months at recommended storage conditions
Recommended storing conditions:	Keep away from direct sunlight, in cool and dry area, once open use product.

Sensory characteristics

Colour:	white
Odour:	typical
Taste:	typical

Further information concerning our specification

The product complies with the German and European food law as well as with the current version of regulations.
The product does not contain genetically modified ingredients which must be labeled according to Regulation (EC) No 1829/2003 as well as (EC) No 1830/2003.

Concerning residues and contaminants the Regulation (EC) No 396/2005 and Regulation (EU) No 2023/915 are respected.

An irradiation with ionizing radiation for reducing germs is not effected.

The packaging conforms to Regulation (EC) No 1935/2004 as well as (EC) No 10/2011.

A HACCP-plan according to Regulation (EC) No 853/2004 is established.

VAN HEES GmbH is certified according to International Featured Standard Food (IFS).

The information in this data sheet is given according to the best of our knowledge and to the most recent experience without obligation.

The user is therefore not released to check these information.

For the use of this product in countries subject of these regulation, the user has to observe the current national food law as well as regulations of its country.