



# **Product Information Sheet**

Prod No.	GTIN	Product Name	Pack Size	Shelf Life	Serves/Pack	Brand	Sub Brand	Туре	Sub Type	PackID
12026822	9400556005770	MAGGI Classic Bechamel Sauce Mix	2kg	12 Months	400	MAGGI	CLASSIC	SAUCE MIX	BECHAMEL	44039107

Product Name	MAGGI Classic Bechamel Sauce Mix
Product Description	MAGGI Bechamel Sauce Mix makes a wonderfully rich and delicately flavoured white sauce base. Simple to prepare, it's the perfect accompaniment for fish, vegetables and pasta dishes.

<b>Packaging</b> Pack Type Retail Pack	Packaging Description MAGGI Bechamel Sauce 6x2kg N1 NZ	GTIN 9400556005770	Pack No. 44039107	Dimension	Gross Weight

Ingredients: Ingredients: Ingredients: Modified Starch (1442), Skim Milk Powder, Maltodextrin (From Corn), Rice Flour, Iodised Salt, Modified Starch (1422), Creamer [Glucose Syrup, Vegetable Fat, Milk Protein, Stabilisers (331, 340), Anti Caking Agent (551)], Sugar, Food Acid (330), Vegetable Gums (412, 415), Flavour Enhancer (635), Yeast Extract, Flavour, White Pepper, Cheese Powder (Contains Milk), Colour (160a).

May contain Celery, Mustard, Soy and Sulphites.

Allergens	Formulated	Via Cross	
Allergen Name	Into Product	Contact	
Milk and milk products	✓		
Mustard and Mustard Products		✓	
Soy and soy products		✓	
Sulphites - Added >10 mg/kg		✓	
Celery and Celery Products		<b>√</b>	

# **Nutritional Information**

		MAGGI Class	sic Bechamel Sauce Mix			
Servings Per Pack: 400 Serving Size: 50ml (5g Powder)	Blank	Average Quantity Per 100g (Powder)	Average Quantity 50mL Serve As Prepared*	Blank	Average Quantity 100mL As Prepared*	
Energy	1380 kJ		140 kJ		280 kJ	
Protein		7.6 g	1.3 g	2.5 g		
Fat-total		2.3 g	1.0 g	2.0 g		
- Saturated		1.3 g	0.6 g		1.3 g	
Carbohydrate		67.9 g	4.9 g		9.8 g	
- Sugars 15.1 g		15.1 g	2.3 g		4.6 g	
Sodium 4480 mg		230 mg		470 mg		
Gluten		NOT DETECTED mg	NOT DETECTED mg		NOT DETECTED mg	
				%RDI**		
Potassium		60 mg	40 mg		80 mg	
*When prepared in accorda	ance wit	h preparation directions, using	whole milk.			

# Statements and Claims

Endorsed by Coeliac Australia & NZ GLUTEN FREE

Gluten free

From Professional to Professional

This quick and easy sauce mix is made with iodised salt and is gluten free, giving your menu greater versatility for those with specific dietary needs.

Baine-marie stable

Held covered for no more than 4 hours.

Effectivity: Date of Issue: 30/01/2025 @ 09:20 Status: Active







Thawed under 0-5°C chilled conditions.

Made with lodised Salt

Cook Chill Stable

When prepared as per directions, chilled

# Preparation or User Instructions

Preparation Instructions

Using the serving quantities table as a guide, combine the sauce mix with milk and stir until free from lumps.

Bring water to the boil, stir in the sauce slurry.

Return to the boil, stir, simmer for 2 minutes, stirring occasionally.

#### Preparation or Use Tables

# **SERVING QUANTITIES**

Cold Water (L)	Milk (L)	Sauce Mix	Sauce (approx L)	
0.5	0.5	100g	1	
1.0	1.0	200g	2	
2.5	2.5	500g	5	
5.0	5.0	1kg	10	
7.5	7.5	1.5kg	15	
10.0	10.0	Full Tub	20	

# **Country Origin Statement**

Blended in New Zealand from Imported and Local ingredients

# Storage Instructions

FOR MAXIMUM FRESHNESS, STORE IN A COOL, DRY PLACE.

Contact Details
Company
Nestlé Australia Ltd,
Nestlé New Zealand Limited,

Address 1 Homebush Bay Dr, 12-16 Nicholls Lane,

Suburb Rhodes Parnell, State NSW Auckland, Postcode 2138, 1010

Country Australia. New Zealand.

**Consumer Contact Phone** 

In Australia call 1800 20 30 50 In New Zealand call 0800 830 840

Australasian Recycling Label Usage Instruction:
Add both arl websites:

Status: Active

arl.org.au

arl.org.nz







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nutribank.



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Disclaimer: This information is correct at date of issue and may be subject to change. Please check the product label before consuming product.

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