



Australia & New Zealand

Professional

Specification

Material number:	1-96-000577	Page	1/6
Ident/Version:	F12903/001	Date:	20.11.2023
Material name:	Queen Bakers Blend Vanilla Natural Flavour Paste 600 g		

Supplier

Dr. Oetker Queen Australia Pty. Ltd. (Prof.)
17-19 Wakefield Street
Alderley, Queensland 4051, Australia

ABN: 92606358516
Tel.: 1800 647 486 (AUS)
0800 638 536 (NZ)

E-mail: customer.service@oetker.com.au

customer.service@oetker.co.nz

Web: www.queenprofessional.com.au

www.queenprofessional.co.nz

Released by:

Stephanie Coronado

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1. Labelling requirements according to Food Law

Ingredients in % (Sum of all ingredients = 100%) in declining order of weight including food additives.

Ingredient
sugar
water
propylene glycol
glucose syrup
natural flavours
invert sugar syrup
exhausted vanilla powder
thickener (xanthan gum)
salt
colour (plain caramel)
acidity regulator (citric acid)

Ingredients: sugar, water, propylene glycol, glucose syrup, natural flavours, invert sugar syrup, exhausted vanilla powder, thickener (xanthan gum), salt, colour (plain caramel), acidity regulator (citric acid)

Country of origin: Made in Australia from at least 58% Australian ingredients

2. Product description

Legal or descriptive name:	Vanilla Natural Flavoured Paste; Vanilla Flavouring Paste; Natural Flavouring
Nutritional Claim Gluten:	Free From Gluten
Nominal quantity:	600 g
Product description:	Viscous dark brown vanilla flavouring paste with the inclusion of vanilla seeds Odour and flavour characteristic of vanilla
Barcode item:	9300641005008
Barcode inner:	N/A
Barcode outer:	19300641005005



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2a. Regulatory Status

This product complies with the Australian and New Zealand Food Standards Code.

This product does not require labelling as a genetically modified food in accordance with Food Standard 1.5.2. of the Australia New Zealand Food Standards Code.

This product is free of irradiated substances, fumigants or sterilants.

2b. Dosage and Preparation instructions

Intended use:	Food flavouring Distinctive vanilla flavour used for flavouring buttercream, icings, cakes, desserts, etc.
Application dosage:	1 %, adjust to taste

3. Dispatch / Storage / Customs declaration

Product Packaging:	600 g PET clear bottle with wadded (celloseal - LDPE) PP black lid and PP break-away security ring for tamper evidence. 6 x 600 g bottles shrink wrapped with LDPE film. 12 x (2 x 6) x 600 g units per cardboard carton.
Labelling:	Each product is identified with: Product name, ingredients list, nutrition information table, pack size, manufacturer's name and address, country of origin, batch number, best before date and barcode.
Batch number:	Batch Number (YYMMXXXX) = YY (last two digits of current year), MM (month), XXXX (consecutive random numbers)
Shelf life:	Best before: 30 months
Consumer storage instructions :	Storage temperature - ambient Store in a cool, dry place. Avoid direct sunlight Once opened, consume within 90 days

4a. Allergen and process control

	Yes	No	Comment
validated cleaning procedures	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
production scheduling	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
control of personnel movement in factory	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
staff training	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
documented procedures and controls	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
isolated storage of allergens	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
raw material sourcing & tracing	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
dedicated equipment	<input type="checkbox"/>	<input checked="" type="checkbox"/>	



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4b. Allergen management

	The recipe contains	Contamination probable	No	Comment
Cereals containing gluten	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
- Wheat	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
- Rye	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
- Barley	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
- Oats	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
- Spelt	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
- Khorasan wheat	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
- Hybridised strains of them	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Crustaceans and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Molluscs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Eggs and product thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Fish and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Peanuts and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Soybeans and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Lupines and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Milk and products thereof (incl. lactose)	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Nuts and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
- Almond	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
- Hazelnut	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
- Walnut	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
- Cashew	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
- Pecan nut	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
- Brasil nut	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
- Pistachio nut	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
- Pine nuts	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
- Macadamia nut	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Celery and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mustard and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sesame seeds and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
SO2 and Sulphite, quantity > 10 mg/ kg: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	



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5. Nutrition information (per 100 g / 100 mL)

		per serving	per 100 g
	Unit	5 g	100 g
Energy kJ (AU)	kJ	57	1139
Energy kcal (AU)	Cal	14	272
Protein	g	0	0
- gluten	mg	0	0
Fat, total	g	0	0
- saturated	g	0	0
Carbohydrate	g	2,3	45,8
- sugars	g	1,7	34,5
- propylene glycol	g	1,0	21,0
Dietary fibre, total	g	0	< 1
Sodium	mg	10	199

PLEASE NOTE: Comma [,] in the nutrition information table indicates a decimal [.].
For example 123,4 = 123.4

6a. Dietary information (Please attach certificates or declaration!)

	Yes	No	Comment
Contains chicken	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Contains pork	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Contains beef	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Contains fish/seafood	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Contains honey	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Contains other animal ingredients	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Suitable for Vegetarians	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Suitable for Ovo-Vegetarians	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Suitable for Lacto-Vegetarians	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Suitable for Vegans	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Contains alcohol (ethanol)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0% by volume
HALAL - certificate	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Certified by Queensland Halal Certification Service
Kosher - certificate	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Certified by The Kashrut Authority Australia New Zealand
Contains GMO (genetically modified organisms)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	



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6b. Sustainability claim

	Yes	No	Certificate	Comment
Components from palm or palmoil?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

7. Organoleptic criteria

Appearance:	Dark brown viscous liquid with black specks of vanilla seeds
Colour:	Dark brown
Taste:	Characteristic of vanilla
Smell:	Characteristic of vanilla
Consistency:	Viscous liquid
Dissolving:	Water soluble

8. Microbiological criteria

	Unit	Minimum	Target	Maximum	Comment
Aerobic total viable count	cfu/g		< 1000	100000	AS 5013.5
Yeasts	cfu/g		< 100	100	ISO 21527:2008 or AS 5013.29
Moulds	cfu/g		< 100	100	ISO 21527:2008 or AS 5013.29
E. coli	cfu/g		< 10	10	BRD 07/07-12/04 or AOAC 991.14
Salmonella	in 25 g		ND	ND	BIO 12/10-09/02
Bac. cereus	cfu/g		ND	< 10	BRD 07/26-03/19

9. Physical and chemical criteria

	Unit	Minimum	Target	Maximum	Comment
Specific Gravity	kg/l	1,18		1,22	Specific gravity bottle @ 25°C
Brix	°Brix	58		62	Refractometer
pH-value		4,00	≤ 4,50	4,50	pH-meter

PLEASE NOTE: Comma [,] in the "physical and chemical criteria table" indicates a decimal [.].
For example 123,4 = 123.4