



Professional

Specification

Material number:	1-96-000147	Page	1/6
Ident/Version:	F10611/001	Date:	16.11.2022
Material name:	Queen Natural Almond Extract 500 mL		

Supplier

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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.

Compound ingredients: 4

Ingredient
glycerine
alcohol (15% by vol.)
water
natural almond extract

Ingredients: glycerine, alcohol (15% by vol.), water, natural **almond** extract

Allergens: **Contains: almond**

Country of origin: Made in Australia from at least 19% Australian ingredients

2. Product description

Legal or descriptive name:	Natural Almond Extract; Natural Almond Flavouring; Natural Flavouring
Nutritional Claim Gluten:	Free From Gluten
Nominal quantity:	500 mL
Product description:	Clear viscous liquid Strong almond flavour & odour Free from visible suspended and foreign matter
Origin - biological:	<i>Prunus dulcis</i>
Barcode item:	9300641000027
Barcode inner:	N/A
Barcode outer:	19300641000024



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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 almond flavour used for flavouring buttercream, icings, cakes, desserts, etc.

Application dosage: 0.5 %, adjust to taste

3. Dispatch / Storage / Customs declaration

Product Packaging: 500 mL PET clear bottle with wadded (celloseal - LDPE) PP lid and PP break-away security ring for tamper evidence.
12 x 500 mL 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 (XXXMMY) = Last three digits of the pre-numbered Packing Control Form/month in two digits/last digit of current year.

Shelf life: Best before: 54 months

Consumer storage instructions : Storage temperature - ambient
Store in a cool, dry place. Avoid direct sunlight
Keep away from heat and naked flame

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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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)

	Unit	per serving	
		0,5 mL	100 mL
Energy kJ (AU)	kJ	10	2002
Energy kcal (AU)	Cal	2	479
Protein	g	0	0
- gluten	mg	0	0
Fat, total	g	0	0
- saturated	g	0	0
Carbohydrate	g	0	0
- sugars	g	0	0
- glycerine	g	< 1	91,8
Dietary fibre, total	g	0	0
Sodium	mg	0	<5
Alcohol (ethanol)	g	0	12

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 checked="" type="checkbox"/>	<input type="checkbox"/>	≤ 15% 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:	Clear, colourless liquid
Colour:	Clear, colourless
Taste:	Characteristic of almond
Smell:	Characteristic of almond
Consistency:	Liquid
Dissolving:	Water soluble

8. Microbiological criteria

	Unit	Minimum	Target	Maximum	Comment
Aerobic total viable count	cfu/g				Liquid flavour is considered micro static. Micro not tested.
Yeasts	cfu/g				Liquid flavour is considered micro static. Micro not tested.
Moulds	cfu/g				Liquid flavour is considered micro static. Micro not tested.
Enterobacteriaceae	cfu/g				Liquid flavour is considered micro static. Micro not tested.
E. coli	cfu/g				Liquid flavour is considered micro static. Micro not tested.

9. Physical and chemical criteria

	Unit	Minimum	Target	Maximum	Comment
Specific Gravity	kg/l	1,15		1,19	Specific gravity bottle @ 25°C

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