



Australia

## PRODUCT SPECIFICATION

Product Details	
Product Name	<b>Organic Vanilla Bean Paste</b>
Product Code	1-96-000264 (QVPA320)
Declared Weight	320 g
Unit of Dispatch	10 x 320 g
Product Description	Natural organic vanilla bean paste. Opaque dark brown paste with odour of Natural Vanilla with the inclusion of Pure Vanilla Seeds. Flavour of unique vanilla bean profile from premium blended beans.
Country of origin	Made in Australia from at least 29% Australian Ingredients

Ingredient List Declaration
Vanilla Bean Extract with Seeds* (water, alcohol*, vanilla bean extractives*, vanilla seeds*), Sugar*, Inulin*, Thickener (tragacanth gum). Contains 18% alcohol by volume. *from certified organic production.

Nutritional Information	
NUTRITION INFORMATION	
	Average Quantity per 100 g
Energy	1246 kJ (298 Cal)
Protein	0.0 g
- gluten	0.0 mg
Fat, total	0.0 g
- saturated	0.0 g
Carbohydrate	47.2 g
- sugars	47.2 g
Dietary fibre, total	6.1 g
Sodium	7 mg

The nutritional values given are based on theoretical calculations.



Packaging Information	
Product Packaging	320 g laminated tube [(PBL 425) WPEE125/LDPE40/CoPolymer70 (EVOH15)/LLDPE30 /PEF160] with a HDPE shoulder and head, a silicon valve, a foil seal and a PP lid. 10 x 320 g tubes per cardboard carton
Labelling	Each product is identified with: Product name, ingredients list, pack size, manufacturer's name and address, country of origin, batch number, best before date and barcode.
Shelf Life	54 months
Storage Conditions	Storage temperature - ambient Store in a cool, dry place. Avoid direct sunlight.
Barcode	Item 9300641004438 Inner N/A Outer 19300641004435

Dietary Information		
	<u>Yes</u>	<u>No</u>
Suitable for vegans	✓	<input type="checkbox"/>
Suitable for vegetarians	✓	<input type="checkbox"/>
Suitable for Coeliacs	✓	<input type="checkbox"/>
Halal suitable	✓	<input type="checkbox"/> Certified by Queensland Halal Certification Service
Kosher suitable	✓	<input type="checkbox"/> Certified by The Kashrut Authority Australia New Zealand

Organic Status		
	<u>ACOS</u>	<u>National Standard</u>
Organic certification	✓	✓ Certified by ACO (AU-BIO-107) (Australian certified organic Pty. Ltd.)

Regulatory Status
Natural flavouring This product complies with the Australian and New Zealand Food Standards Code.
This product <b>does not</b> 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.

<b>**Allergen Information</b>		
	<u>In recipe</u>	
	<u>Yes</u>	<u>No</u>
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut, hybridised strains) and products thereof	<input type="checkbox"/>	✓
Crustaceans and products thereof	<input type="checkbox"/>	✓
Molluscs and product thereof	<input type="checkbox"/>	✓
Eggs and products thereof	<input type="checkbox"/>	✓
Fish and products thereof	<input type="checkbox"/>	✓
Peanuts and products thereof	<input type="checkbox"/>	✓
Soybeans and products thereof	<input type="checkbox"/>	✓
Lupin and products thereof	<input type="checkbox"/>	✓
Milk and products thereof (incl. lactose)	<input type="checkbox"/>	✓
Nuts and products thereof (almond, hazelnut, walnut, cashew, pecan nut, Brazil but, pistachio nut, macadamia nut, Queensland nut, pine nut)	<input type="checkbox"/>	✓
Celery and products thereof	<input type="checkbox"/>	✓
Mustard and products thereof	<input type="checkbox"/>	✓
Sesame seeds and products thereof	<input type="checkbox"/>	✓
SO <sub>2</sub> and Sulphites, quantity >10 mg/kg	<input type="checkbox"/>	✓

\*\* The information in this specification is derived from the recipes and information from the suppliers. Therefore, no rights may be derived from this information. If any modifications occur, you will not be notified automatically.

<b>Quality Assurance: Microbiological Criteria</b>			
	<b>Target</b>	<b>Maximum</b>	<b>Reference Method</b>
Flavour is considered micro static. Micro not tested.			

<b>Quality Assurance: Physical and Chemical Criteria</b>		
	<b>Standard</b>	<b>Method</b>
Sensory		Organoleptic
Odour	Characteristic of vanilla	
Taste	Characteristic of vanilla	
Colour	Dark brown	
Consistency	Paste, viscous liquid	
Solubility	Water dispersible	
Alcohol content	< 18% by volume	Distillation / Refractometer
Brix	≥ 59°Brix	Refractometer
Specific gravity	1.20 ± 0.05 (25°C)	Specific gravity bottle
Flash Point	27°C	Pensky Martens Close Cup ASTMD93




**Application**

Application Food flavouring.  
Used for flavouring buttercream, icings, cakes, desserts, beverages, etc.

Dosage 1 tbsp vanilla bean paste for 1 whole vanilla bean^, adjust to taste.  
^subject to natural variation and the moisture content of the vanilla bean.

**Signed on behalf of Dr Oetker Queen Australia**

Signature:	
Name:	Stephanie Coronado
Position:	Senior Technical, Regulatory & Compliance Technologist
Date:	15/12/2022
	Version 6