



## Dr. Oetker United Kingdom

Dr Oetker UK, Thorpe Park, Leeds, LS15 8GB

Tel: 0113 8231400 Fax: 0113 823140

### PRODUCT SPECIFICATION

Product Details	
Product Name:	<b>T &amp; C Vanilla Pods 6 x 2</b>
Product Code:	1-30-011695
Declared Weight:	2 vanilla pods per tube
Product Description:	Vanilla pods, ideal for creamy desserts and infusing custards, syrups and cream.

*Ingredient Declaration
2 whole Organic certified vanilla bean pods.
* Many of our products are made from natural resources, the composition of which may vary. In the case of modifications the attached mentioned information will not be updated automatically.

Nutritional Information	As sold per 100g
Energy	1332 kJ 317 kcal
Fat	3.2 g
Of which saturates	0.9 g
Carbohydrates	56 g
Of which sugars	55 g
Protein	3.9 g
Salt	0.07 g

Packaging Information	
Palletisation:	10 cases per layer, 8 layers per pallet, 80 cases per pallet.
Case/Shipper:	12 outers per case.
Outer Packaging:	6 cartons, set within an acetate tray, flow wrapped to make 1 case
Product Packaging:	PET tubes (2 pods in a tube), with plastic screw cap. Packed in individual cardboard cartons. All packaging is sealed with a tamper evident seal.
Shelf Life:	54 months from production date.
Storage Conditions:	Store in a cool, dry and dark place. Avoid direct sunlight.
Country of Origin:	Packaged in Australia. Product of Papua New Guinea
Commodity Code:	09 05 10 00 00
Barcode:	Inner: 9300641003929      Outer: 29300641003923

Dietary Information		
	Yes	No
Suitable for vegans	✓	<input type="checkbox"/>
Suitable for vegetarians	✓	<input type="checkbox"/>
Suitable for coeliacs	✓	<input type="checkbox"/>



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**Allergen Information		
	In recipe	
	Yes	No
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 products 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"/>	✓
Lupine 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, brasil nut, pistachio nut, macadamia nut, Queensland nut, pinenut)	<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 Sulphite 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.

Quality Assurance: Microbiological Criteria			
	Target	Maximum	Method / Medium
Aerobe total viable count		1000000	
Moulds		100000	
Yeasts		100	
Salmonella		Neg in 25g	

Quality Assurance: Physical and Chemical Criteria		
	Standard	Method
Water content	30-40%	
Vanillin content	Vanillin content naturally occurring	
Sensory (smell, taste, colour, consistency)	2 x dark brown/black vanilla bean pods. Should be slightly oily – not stiff, with a characteristic vanilla aroma.	Visual/Organoleptic

Shelf Life
The durability or shelf life of the product is displayed on the packaging.



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#### Preparation & Usage

1. Use a sharp knife to split the pods lengthways to expose the vanilla seeds. 2. Scrape the seeds out and use as directed in your recipe. 3. The empty pod can be placed in a jar of sugar to infuse with vanilla flavour.

#### Signed on behalf of Dr Oetker UK

Signature:

A handwritten signature in blue ink that reads "Leigh Edwards".

Name:

**Leigh Edwards**

Position:

Food Law Information Technologist

Date:

09.02.2024