



Dr. Oetker United Kingdom

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

Tel: 0113 8231400 Fax: 0113 823140

PRODUCT SPECIFICATION

Product Details	
Product Name:	Taylor & Colledge Vanilla Bean Extract
Product Code:	1-30-011613
Declared Weight:	6 x 100ml
Product Description:	Extract from pure organic certified Bourbon vanilla beans from a certified Fairtrade source.

*Ingredient Declaration
Organic Bourbon vanilla extract* (Water, Organic alcohol, Organic Bourbon vanilla pods*).
*Fairtrade certified and sourced from Fairtrade producers.
 * 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 100ml
Energy	801 kJ 191 kcal
Fat	0 g
Of which saturates	0 g
Carbohydrates	0 g
Of which sugars	0 g
Protein	0 g
Salt	0 g

Packaging Information	
Palletisation:	72 cases per layer, 7 layers per pallet, 504 cases per pallet
Outer Packaging:	6 bottles per unit, flow wrapped makes 1 case
Product Packaging:	PET bottles of 100ml and sealed with a tamper evident seal
Shelf Life:	54 months
Storage Conditions:	Store in a cool and dry place.
Country of origin:	Made in Australia. Vanilla beans from Madagascar.
Commodity Code:	13021905
Barcode:	Inner: 9300641001079 Outer: 29300641001073

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"/>



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**Allergen Information			
	In recipe		Comments
	Yes	No	
Cereals containing gluten and products thereof (wheat, rye, barley, oats, spelt, kamut, hybridised strains)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Crustaceans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Molluscs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Eggs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Fish and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Peanuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Soybeans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Lupine and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Milk and products thereof (incl. lactose)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Nuts and products thereof (almond, hazelnut, walnut, cashew, pecan nut, brasil nut, pistachio nut, macadamia nut, Queensland nut, pinenut)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Celery and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mustard and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sesame seeds and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
SO ₂ and Sulphite quantity >10 mg/kg	<input type="checkbox"/>	<input checked="" 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

Extract is considered micro static.

Quality Assurance: Physical and Chemical Criteria

	Standard	Method
Sensory (smell, taste, colour, consistency)	Strong vanilla smell; characteristic flavour of vanilla; amber brown colour; water like liquid.	Visual / Organoleptic

Preparation and Usage

Keep sealed in a cool dry location. Avoid direct sunlight.

For a rich authentic pure vanilla flavour use one teaspoon per 200ml for milk, cream, custards and puddings. Keep sealed in a cool dry location.

Shelf Life

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

Signed on behalf of Dr Oetker UK

Signature:	
Name:	Leigh Edwards
Position:	Food Law Information Technologist
Date:	06.10.2023