



## 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>Taylor &amp; Colledge Organic Vanilla Bean Paste</b>
Product Code:	1-30-011606
Declared Weight:	12 x 65 g
Product Description:	Natural organic vanilla extract paste. Opaque dark brown paste with odour of Natural Vanilla with the inclusion of Pure Vanilla Seeds.

*Ingredient Declaration
Vanilla extract with seeds* (Water, Ethanol*, Vanilla extract*, Vanilla seeds*), Sugar*, Inulin*, Tapioca starch*, Thickeners (Xanthan gum, Guar gum). *Organically produced.
** 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	1155 kJ 275 kcal
Fat	0 g
Of which saturates	0 g
Carbohydrates	39 g
Of which sugars	37 g
Protein	0 g
Salt	0.04 g

Packaging Information	
Palletisation:	56 cases per layer, 8 layers per pallet, 448 cases per pallet
Outer Packaging:	Cardboard box (contains 2 x 6 jars, flow wrapped, per case)
Product Packaging:	PET jars 65g with lid, sealed with a tamper evident seal.
Shelf Life:	54 months.
Country of origin:	Made in Australia. Vanilla does not originate from Australia.
Storage Conditions:	Keep sealed, store in a cool dry place. Avoid direct sunlight.
Commodity Code:	21 06 90 90 89
Barcode:	Inner: 9300641001062                      Outer: 19300641001069

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"/>

Preparation and Usage
Use as directed in your recipe.



## Dr. Oetker United Kingdom

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

Tel: 0113 8231400

Fax: 0113 823140

### PRODUCT SPECIFICATION

**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 <sub>2</sub> 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
Paste is considered micro static.

Quality Assurance: Physical and Chemical Criteria		
	Standard	Method
Sensory (smell, taste, colour, consistency)	Dark brown paste, strong vanilla smell, characteristic flavour of vanilla, with added vanilla seeds.	Visual / Organoleptic

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

Signed on behalf of Dr Oetker UK	
Signature:	
Name:	<b>Leigh Edwards</b>
Position:	Food Law Information Technologist
Date:	06.10.2023