

# **Dr. Oetker United Kingdom**

Dr Oetker UK, Thorpe Park, Leeds, LS15 8GB Tel: 0113 8231400 Fax: 0113 823140

#### **PRODUCT SPECIFICATION**

Product Details		
Product Name:	Dr Oetker Natural Madagascan Vanilla Extract 6 x 35ml	
Product Code:	1-30-011788	
Declared Weight:	6 x 35mle	
Product Description:	Natural Vanilla Extract, ideal for flavouring icings, fondants, cakes and desserts with an intense Vanilla aroma.	

#### \*Ingredient Declaration

Invert sugar syrup, glucose syrup, water, vanilla extract.

\* 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	1221 kJ	
	287 kcal	
Fat	0 g	
Of which saturates	0 g	
Carbohydrates	72 g	
Of which sugars	55 g	
Protein	0 g	
Salt	0.03 g	

Packaging Information			
Palletisation:	105 cases per layer, 10 layers, 1050 cases per pallet		
Outer Packaging:	Shlef ready outer case packaging		
Product Packaging:	Plastic clear PET bottle with tamper evident aluminium cap and seal and self-adhesive identifying label		
Shelf Life:	13 months from production date		
Storage Conditions:	Store in a cool, dry and dark place.		
Country of Origin:	Manufactured in Poland		
Commodity Code:	21 06 90 59 10		
Barcode:	Inner: 96081280	Outer: 15000254022287	

Dietary Information		
	<u>Yes</u> <u>No</u>	
Suitable for vegans	$\checkmark$ $\Box$	
Suitable for vegetarians	$\checkmark$ $\Box$	
Suitable for coeliacs	$\checkmark$ $\Box$	



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**Allergen Information			
	<u>In re</u>	ecipe	<u>Comments</u>
	Yes	<u>No</u>	
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut, hybridised strains) and products thereof		~	
Crustaceans and products thereof		$\checkmark$	
Molluscs and products thereof		$\checkmark$	
Eggs and products thereof		$\checkmark$	
Fish and products thereof		$\checkmark$	
Peanuts and products thereof		$\checkmark$	
Soybeans and products thereof		$\checkmark$	
Lupine and products thereof		$\checkmark$	
Milk and products thereof (incl. lactose)		$\checkmark$	
Nuts and products thereof (almond, hazelnut, walnut, cashew, pecan nut, brasil nut, pistachio nut, macadamia nut, Queensland nut, pinenut)		~	
Celery and products thereof		$\checkmark$	
Mustard and products thereof		$\checkmark$	
Sesame seeds and products thereof		$\checkmark$	
$SO_2$ and Sulphite quantity > 10 mg/kg:		$\checkmark$	

\*\* 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					
Enterobacteriaceae					
Coliforms					
E- coli		Microbiological criteria are not routinely tested:			
Moulds	Microbiological				
Yeasts		high brix level			
Staphylococcus aureus					
Bacillus cereus					
Sulf. Red. Clostridium					
Salmonella					

Quality Assurance: Physical and Chemical Criteria			
	Standard	Method	
Sensory (smell, taste, colour, consistency)	A slightly hazy brown viscous liquid with a sweet vanilla character.	Visual/Organoleptic	



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Shelf Life

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

Signed on behalf of Dr Oetker UK		
Signature:	L Edwards.	
Name:	Leigh Edwards	
Position:	Food Law Information Technologist	
Date:	24.04.2024	