Specification

Material number:	**1-96-000727**	Page	1/6
Ident/Version:	**F16237/001**	Date:	03.09.2026
Material name:	**Queen Master Blend Vanilla Extract 50 mL**		

Supplier

Dr. Oetker Queen Australia Pty. Ltd.
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Released by:

Stephanie Coronado

This specification was created electronically and is valid without a signature.

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1. Labelling requirements according to Food Law

Ingredients in % (Sum of all ingredients = 100%) in declining order of weight including food additives.

Ingredient
extract of vanilla beans (water, alcohol (35% by vol.), vanilla beans)

Ingredients: extract of vanilla beans (water, alcohol (35% by vol.), vanilla beans)

Country of origin: Made in Australia from at least 94% Australian Ingredients

2. Product description

Product description:	Extract of pure vanilla beans Heady & fragrant, this vanilla extract combines the wood and chocolate notes of prized Madagascan vanilla beans, with spice and floral notes from Tahitian vanilla Dark brown liquid of viscosity similar to water Odour and flavour characteristic of natural vanilla
Origin - biological:	*Vanilla planifolia, Vanilla tahitensis*
Legal or descriptive name:	Vanilla Extract; Natural Vanilla Extract; Pure Vanilla Extract
Nominal quantity:	50 mL
Barcode item:	9300641006111
Barcode inner:	29300641006115
Barcode outer:	19300641006118

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2a. Regulatory Status

This product complies with the Australian and New Zealand Food Standards Code.

This product does not 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.

2b. Dosage and Preparation instructions

Intended use:	Food flavouring Distinctive vanilla flavour used for flavouring buttercream, icings, cakes, desserts, beverages, etc.
Application dosage:	1 to 2 tsp per kg of food, adjust to taste

3. Dispatch / Storage / Customs declaration

Product Packaging:	50 mL clear glass bottle with a black PP screw cap and a PET heat shrinking sleeve for tamper evidence. 6 x 50 mL retail bottles per cardboard tray, shrink wrapped with LDPE film. 72 (12 x 6) x 50 mL units 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.
Batch number:	Batch Number (YYMMXXXX) = YY (last two digits of current year), MM (month), XXXX (consecutive random numbers)
Shelf life:	Best before: 54 months
Consumer storage instructions :	Storage temperature - ambient Store in a cool, dry place. Avoid direct sunlight **Keep away from heat and naked flame**

4a. Allergen and process control

	Yes	No	Comment
validated cleaning procedures	☒	☐	
production scheduling	☐	☒	
control of personnel movement in factory	☐	☒	
staff training	☒	☐	
documented procedures and controls	☒	☐	
isolated storage of allergens	☒	☐	
raw material sourcing & tracing	☒	☐	
dedicated equipment	☐	☒	

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4b. Allergen management

	The recipe contains	Contamination probable	No	Comment
Cereals containing gluten	☐	☐	☒	
- Wheat	☐	☐	☒	
- Rye	☐	☐	☒	
- Barley	☐	☐	☒	
- Oats	☐	☐	☒	
- Spelt	☐	☐	☒	
- Khorasan wheat	☐	☐	☒	
- Hybridised strains of them	☐	☐	☒	
Crustaceans and products thereof	☐	☐	☒	
Molluscs and products thereof	☐	☐	☒	
Eggs and product thereof	☐	☐	☒	
Fish and products thereof	☐	☐	☒	
Peanuts and products thereof	☐	☐	☒	
Soybeans and products thereof	☐	☐	☒	
Lupines and products thereof	☐	☐	☒	
Milk and products thereof (incl. lactose)	☐	☐	☒	
Nuts and products thereof	☐	☐	☒	
- Almond	☐	☐	☒	
- Hazelnut	☐	☐	☒	
- Walnut	☐	☐	☒	
- Cashew	☐	☐	☒	
- Pecan nut	☐	☐	☒	
- Brasil nut	☐	☐	☒	
- Pistachio nut	☐	☐	☒	
- Pine nuts	☐	☐	☒	
- Macadamia nut	☐	☐	☒	
Celery and products thereof	☐	☐	☒	
Mustard and products thereof	☐	☐	☒	
Sesame seeds and products thereof	☐	☐	☒	
SO2 and Sulphite, quantity > 10 mg/ kg: _____	☐	☐	☒	

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5. Nutrition information (per 100 g / 100 mL)

	Unit	100 mL
Energy kJ (AU)	kJ	810
Energy kcal (AU)	Cal	193
Protein	g	0
Fat, total	g	0
- saturated	g	0
Carbohydrate	g	0
- sugars	g	0
Dietary fibre, total	g	0
Sodium	mg	0
Alcohol (ethanol)	g	28

PLEASE NOTE: Comma **[,]** in the nutrition information table indicates a decimal **[.]**.
For example 123,4 = 123.4

6a. Dietary information (Please attach certificates or declaration!)

	Yes	No	Comment
Contains chicken	☐	☒	
Contains pork	☐	☒	
Contains beef	☐	☒	
Contains fish/seafood	☐	☒	
Contains honey	☐	☒	
Contains other animal ingredients	☐	☒	
Suitable for Vegetarians	☒	☐	
Suitable for Ovo-Vegetarians	☒	☐	
Suitable for Lacto-Vegetarians	☒	☐	
Suitable for Vegans	☒	☐	
Contains alcohol (ethanol)	☒	☐	≤ 35% by volume
HALAL - certificate	☒	☐	Certified by Queensland Halal Certification Service
Kosher - certificate	☒	☐	Certified by The Kashrut Authority Australia New Zealand
Contains GMO (genetically modified organisms)	☐	☒	

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6b. Sustainability claim

	Yes	No	Certificate	Comment
Components from palm or palmoil?	☐	☒	☐	

7. Organoleptic criteria

Appearance:	Dark brown liquid
Colour:	Dark brown
Taste:	Characteristic of vanilla
Smell:	Characteristic of vanilla
Consistency:	Liquid
Dissolving:	Water soluble

8. Microbiological criteria

	Unit	Minimum	Target	Maximum	Comment
Aerobic total viable count	cfu/g				Liquid flavour is considered micro static. Micro not tested.
Yeasts	cfu/g				Liquid flavour is considered micro static. Micro not tested.
Moulds	cfu/g				Liquid flavour is considered micro static. Micro not tested.
E. coli	cfu/g				Liquid flavour is considered micro static. Micro not tested.
Salmonella	cfu/g				Liquid flavour is considered micro static. Micro not tested.
Bac. cereus	cfu/g				Liquid flavour is considered micro static. Micro not tested.

9. Physical and chemical criteria

	Unit	Minimum	Target	Maximum	Comment
Specific Gravity	kg/l	0,94		0,98	Specific gravity bottle @ 25°C
Alcohol content	% Vol.	34,0	≤ 35		Distillation / Refractometer

PLEASE NOTE: Comma **[,]** in the "physical and chemical criteria table" indicates a decimal **[.]**.
For example 123,4 = 123.4