



Australia & New Zealand

Professional

Specification

Material number:	1-96-000537	Page	1/6
Ident/Version:	HW3278/001	Date:	11.04.2023
Material name:	Queen Vanilla Bean Pods (10 whole pods)		

Supplier

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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
vanilla bean pods

Ingredients: vanilla bean pods

Country of origin: Product of Papua New Guinea

2. Product description

Legal or descriptive name:	Vanilla Bean Pods; Vanilla Beans; Vanilla Pods
Nutritional Claim Gluten:	Free From Gluten
Nominal quantity:	10 whole pods
Product description:	Vanilla Bean Pods Dark brown to black, soft, glossy, slightly oily to touch Odour characteristic of vanilla
Origin - biological:	<i>V. tahitensis</i>
Barcode item:	9300641004568
Barcode inner:	N/A
Barcode outer:	19300641004565



Professional

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Material number:	1-96-000537	Page	3/6
Ident/Version:	HW3278/001	Date:	11.04.2023
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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: Vanilla spice used for flavouring desserts such as cooked custards, infused milk and cream (crème brûlée, crème caramel, ...), desserts syrups, infused tea & coffee, alcohol, cocktails, etc.

3. Dispatch / Storage / Customs declaration

Product Packaging: PET tube (10 pods per tube) with a PP screw cap and a clear PP tamper seal.
10 x 10 pods tubes per cardboard carton with cardboard insert tray.

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 (XXXMMY) = Last three digits of the pre-numbered Packing Control Form/month in two digits/last digit of current year.

Shelf life: Best before: 54 months

Consumer storage instructions : Storage temperature - ambient
Store in a cool, dry place. Avoid direct sunlight

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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Page 4/6
Date: 11.04.2023

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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Page 5/6
Date: 11.04.2023

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

	Unit	100 g
Energy kJ (AU)	kJ	1332
Energy kcal (AU)	Cal	318
Protein	g	3,9
- gluten	mg	0
Fat, total	g	3,2
- saturated	g	< 1
Carbohydrate	g	56,0
- sugars	g	55,4
Dietary fibre, total	g	24,4
Sodium	mg	26

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)	☐	☒	0% alcohol 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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Material number:	1-96-000537	Page	6/6
Ident/Version:	HW3278/001	Date:	11.04.2023
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6b. Sustainability claim

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

7. Organoleptic criteria

Appearance:	Glossy dark brown to black whole vanilla pods
Colour:	Dark brown to black
Taste:	Characteristic of vanilla
Smell:	Characteristic of vanilla
Consistency:	Soft, glossy, slightly oily to touch

8. Microbiological criteria

	Unit	Minimum	Target	Maximum	Comment
Aerobic total viable count	cfu/g		<1000	100000	AS 5013.5
Yeasts	cfu/g		<100	100	ISO 21527:2008 or AS 5013.29
Moulds	cfu/g		<100	100	ISO 21527:2008 or AS 5013.29
Enterobacteriaceae	cfu/g		<10	10	BRD 07/24-11/13 or AS 5013.8
E. coli	cfu/g		<10	10	BRD 07/07-12/04 or AOAC 991.14
Salmonella	cfu/g		ND		BIO 12/10-09/02
Bac. cereus	cfu/25g		ND		BRD 07/26-03/19

9. Physical and chemical criteria

	Unit	Minimum	Target	Maximum	Comment
Moisture	%	25			Moisture analyser

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