



Dr. Oetker United Kingdom

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

Tel: 0113 8231400

Fax: 0113 823140

PRODUCT SPECIFICATION

Product Details	
Product Name:	Zesty Orange Natural Extract
Product Code:	1-30-011846
Declared Weight:	6 x 35ml e
Product Description:	Natural Orange Extract For Food Use

*Ingredient Declaration
Vegetable oil (rapeseed), orange extract.
For Food Use.
* 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	2956 kJ 719 kcal
Fat	80 g
Of which saturates	5.3 g
Carbohydrates	0.0 g
Of which sugars	0 g
Protein	0 g
Salt	0 g

Packaging Information	
Palletisation:	105 cases per layer, 10 layers, 1050cs per pallet.
Outer Packaging:	Shelf ready outer case packaging
Product Packaging:	Clear plastic PET bottle with tamper evident aluminium cap and self-adhesive identifying label.
Shelf Life:	18 months
Storage Conditions:	Store in a cool, dry and dark place.
Country of Origin:	Manufactured in Poland
Commodity Code:	33 02 10 90 00
Barcode:	Inner: 96204931 Outer: 15000254022829

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"/>



PRODUCT SPECIFICATION

*Allergen Information			
	<u>In recipe</u>		<u>Comments</u>
	<u>Yes</u>	<u>No</u>	
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut, hybridised strains) and products thereof	<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			
	Target	Maximum	Method / Medium
Aerobe total viable count Enterobacteriaceae Coliforms E- coli Moulds Yeasts Staphylococcus aureus Bacillus cereus Sulf. Red. Clostridium Salmonella	Microbiological criteria are not routinely tested: oil based product, a_w < 0.6		

Quality Assurance: Physical and Chemical Criteria		
	Standard	Method
Sensory (smell, taste, colour, consistency)	An orange liquid with a fresh orange peel character.	Visual/Organoleptic



Dr. Oetker United Kingdom

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

Tel: 0113 8231400 Fax: 0113 823140

PRODUCT SPECIFICATION

Shelf Life

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

Signed on behalf of Dr Oetker UK

Signature:

A handwritten signature in black ink that reads "Damien Brown".

Name:

Damien Brown

Position:

Food Law Information Technologist

Date:

01.12.2022