



Australia & New Zealand

Specification

Material number:	1-96-000573	Page	1/6
Ident/Version:	F13265/001	Date:	11.12.2023
Material name:	Queen Sugar Free Caramel Dulce de Leche Flavoured Topping 355 mL		

Supplier

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	355 mL		

1. Labelling requirements according to Food Law

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

Compound ingredients: 12

Ingredient
water
sweeteners (erythritol, steviol glycosides)
modified tapioca starch
coconut oil
natural flavours
salt
thickener (xanthan gum)
colour (plain caramel)
preservatives (potassium sorbate, sodium benzoate)
acidity regulator (sodium sulphates)

Ingredients: water, sweeteners (erythritol, steviol glycosides), modified tapioca starch, coconut oil, natural flavours, salt, thickener (xanthan gum), colour (plain caramel), preservatives (potassium sorbate, sodium benzoate), acidity regulator (sodium sulphates)

Country of origin: Made in Australia from at least 74% Australian ingredients

2. Product description

Legal or descriptive name:	Sugar free caramel dulce de leche flavoured topping
Nutritional Claim Sugar:	Free From Sugar
Information (food law):	No artificial colours or flavours
Nominal quantity:	355 mL
Product description:	Golden brown viscous liquid with rich caramel taste for use as a topping
Barcode item:	9300641004988
Barcode inner:	N/A
Barcode outer:	19300641004985



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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:	Topping
Application dosage:	Simply pour over pancakes, waffles, ice-cream and desserts Recommended 25 mL per serving Do not microwave this product

3. Dispatch / Storage / Customs declaration

Product Packaging:	355 mL PET clear bottle with gold HDPE/LLDPE/PP push pull cap with break-away security ring for tamper evidence. 6 x 355 mL in a shelf-ready cardboard box.
Labelling:	Each product is identified with: Product name, ingredients list, nutrition information table, 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: 18 months
Consumer storage instructions :	Unopened - Storage temperature - ambient Store in a cool, dry place. Avoid direct sunlight Refrigerate after opening and consume within stated best before date

4a. Allergen and process control

	Yes	No	Comment
validated cleaning procedures	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
production scheduling	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
control of personnel movement in factory	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
staff training	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
documented procedures and controls	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
isolated storage of allergens	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
raw material sourcing & tracing	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
dedicated equipment	<input type="checkbox"/>	<input checked="" type="checkbox"/>	



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4b. Allergen management

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



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

		per serving	per
	Unit	25 mL	100 mL
Energy kJ (AU)	kJ	38	152
Energy kcal (AU)	Cal	9	36
Protein	g	0	0
Fat, total	g	< 1	1,9
- saturated	g	< 1	1,7
Carbohydrate	g	< 1	3,5
- sugars	g	0	0
- erythritol	g	5,3	21,2
Dietary fibre, total	g	< 1	< 1
Sodium	mg	68	272

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	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Contains pork	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Contains beef	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Contains fish/seafood	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Contains honey	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Contains other animal ingredients	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Suitable for Vegetarians	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Suitable for Ovo-Vegetarians	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Suitable for Lacto-Vegetarians	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Suitable for Vegans	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Contains alcohol (ethanol)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	0% alcohol by volume
HALAL - certificate	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Not determined
Kosher - certificate	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Not determined
Contains GMO (genetically modified organisms)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	



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6b. Sustainability claim

	Yes	No	Certificate	Comment
Components from palm or palmoil?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

7. Organoleptic criteria

Appearance:	Golden brown viscous liquid
Colour:	Golden brown
Taste:	Caramellic
Smell:	Caramellic
Consistency:	Viscous liquid
Dissolving:	Water soluble

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
E. coli	cfu/g		<10		BRD 07/07-12/04 or AOAC 991.14

9. Physical and chemical criteria

	Unit	Minimum	Target	Maximum	Comment
Specific Gravity	kg/l	1,04		1,08	Specific gravity bottle @ 25°C
pH-value		3,9		4,4	pH-meter

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