


|   |  |             |               |       |
|---|--|-------------|---------------|-------|
|  | <b>Product specification</b>               |             |               |       |
|   | Product name                               | Item no.    | Date:         | Issue |
|   | Oatly Barista edition Popcorn Flavour 1,0L | 62 370      | 08/09/2025    | 2.0   |
|   | Created/Updated by                         | Approved by | Page of pages |       |
|   | Charlotte Borggren                         | Zandra Just | 1 of 3        |       |

#### Product name

Oatly Barista Edition Popcorn Flavour 1,0 L AT/BE/CH/DE/ES/FR/ NL

#### Legal descriptor

Foamable oat drink, popcorn flavoured, with added vitamins and minerals. UHT

#### Net quantity

1,0 L

#### Ingredient declaration

Water, **OATS 10%**, rapeseed oil, sugar 1,6%, acidity regulator (dipotassium phosphate), mineral (calcium carbonate), flavour, natural flavour, salt, vitamins (D2, riboflavin, B12)

#### Product claims

Free from milk and soya

#### Shelf life

270 days

#### Storage & Transportation conditions

Ambient storage (2°C-25°C)

Once opened, store chilled (<8°C, lower limit 2°C) and consume within 5 days


#### Chemical parameters

|                | Specified limits | Method            |
|----------------|------------------|-------------------|
| pH             | 7,4 +/- 0,2      | pH meter          |
| Dry matter (%) | 14,0 +/- 0,5     | Moisture analyzer |
| Density (kg/l) | 1,045            |                   |

#### Nutritional values (per 100 ml)

|                               |        | % of NRVs |
|-------------------------------|--------|-----------|
| <b>Energy</b> (kJ/kcal)       | 293/70 |           |
| <b>Fat</b> (g)                | 3,2    |           |
| <b>of which saturated</b> (g) | 0,3    |           |
| <b>Carbohydrates</b> (g)      | 8,8    |           |
| <b>of which sugars</b> (g)    | 5,1    |           |
| <b>Fibre</b> (g)              | 0,8    |           |
| <b>Protein</b> (g)            | 1,1    |           |
| <b>Salt</b> (g)               | 0,19   |           |
| <b>Vitamin D</b> (µg)         | 0,5    | 10%*      |
| <b>Riboflavin</b> (mg)        | 0,21   | 15%*      |
| <b>Vitamin B12</b> (µg)       | 0,24   | 9,6%*     |
| <b>Calcium</b> (mg)           | 120    | 15%*      |

\* Of the Nutrient Reference Values (NRVs)

|   |  |                            |            |                         |
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#### Allergen declaration

|  | Present | May contain | Comment                                   |
|--|---------|-------------|---|
| Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof  | YES     | NO          | Oats<br>< 0,1 % of other cereals than oat |
| Crustaceans and products thereof   | NO      | NO          |   |
| Egg and products thereof   | NO      | NO          |   |
| Fish and products thereof  | NO      | NO          |   |
| Peanuts and products thereof   | NO      | NO          |   |
| Soybeans and products thereof  | NO      | NO          |   |
| Milk and products thereof  | NO      | NO          |   |
| Nuts and products thereof;<br>almonds ( <i>Amygdalus communis L.</i> ), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoensis (Wangenh.) K. Koch</i> ), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ) | NO      | NO          |   |
| Celery and products thereof  | NO      | NO          |   |
| Mustard and products thereof   | NO      | NO          |   |
| Sesame seeds and products thereof  | NO      | NO          |   |
| Sulphur dioxide and Sulphites (>10mg/kg)   | NO      | NO          |   |
| Lupin and products thereof   | NO      | NO          |   |
| Molluscs and products thereof  | NO      | NO          |   |


According to EC Regulation No 1169/2011

#### Other

|         |     |
|---------|-----|
| Vegan   | Yes |
| Organic | No  |

#### Process/Package

The product is UHT treated and then packed under aseptic conditions. The product meets the requirements of commercial sterility.

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### Product liability

The production operation and product composition are managed in accordance with applicable EU legislation and consolidating acts. This includes, but is not limited to regulations covering:

- General principles and requirements of food law ((EC) no 178/2002)
- Hygiene of foodstuffs ((EC) no 852/2004)
- Food information to consumers ((EU) no 1169/2011)
- Food additives ((EC) no 1333/2008) and ((EC) no 231/2012)
- Flavourings ((EC) no 1334/2008)
- Microbiological criteria for foodstuffs ((EC) no 2073/2005)
- Maximum levels for certain contaminants in food ((EU) no 2023/915)
- Maximum residue levels of pesticides in or on food ((EC) no 396/2005)
- Foods and food ingredients treated with ionising radiation ((1999/2/EC and 1999/3/EC)
- Genetically modified food and feed ((EC) no 1829/2003 and (EC) no 1830/2003)
- Food contact materials ((EC) no 1935/2004) and ((EU) no 10/2011)

### GFSI standard

The production site holds a certification according to a GFSI standard. Production implements GMP and HACCP practices.