


|   |   |                            |                         |              |
|---|---|----------------------------|-------------------------|--------------|
|  | <b>Product specification</b>                                |                            |                         |              |
|   | Product name<br>Oatly iKaffe Barista Edition 1,0 L FI/IS/SE | Item no.<br>61 603         | Date:<br>02/02/2024     | Issue<br>5.0 |
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**Product name**

Oatly iKaffe Barista Edition 1,0 L FI/IS/SE

**Legal descriptor**

Foamable oat drink with added vitamins and minerals.

**Net quantity**

1,0 L

**Ingredient declaration**

Water, OATS 10%, rapeseed oil, acidity regulator (dipotassium phosphate), minerals (calcium carbonate, potassium iodide), salt, vitamins (D2, riboflavin, B12).

**Product claims**

Free from milk and soya

**Shelf life**

365 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**

|                | <b>Specified limits</b> | <b>Method</b>     |
|----------------|-------------------------|-------------------|
| pH             | 7,5 ± 0,3               | pH meter          |
| Dry matter (%) | 12,2 ± 1,0              | Moisture analyzer |
| Density (kg/L) | 1,033                   |                   |

**Nutritional values (per 100 ml)**

|                               |        | % of NRVs |
|-------------------------------|--------|-----------|
| <b>Energy (kJ/kcal)</b>       | 257/61 |           |
| <b>Fat (g)</b>                | 3,0    |           |
| <b>of which saturated (g)</b> | 0,3    |           |
| <b>Carbohydrates (g)</b>      | 7,1    |           |
| <b>of which sugars (g)</b>    | 3,4    |           |
| <b>Fibre (g)</b>              | 0,8    |           |
| <b>Protein (g)</b>            | 1,1    |           |
| <b>Salt (g)</b>               | 0,10   |           |
| <b>Vitamin D (µg)</b>         | 1,1    | 22%*      |
| <b>Riboflavin (mg)</b>        | 0,21   | 15%*      |
| <b>Vitamin B12 (µg)</b>       | 0,24   | 9,6%*     |
| <b>Calcium (mg)</b>           | 120    | 15%*      |
| <b>Iodine (µg)</b>            | 22,5   | 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 853/2004)
- 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.