	Product specification			
	Product name	Item no.	Date:	Issue
	Oatly Strawberry Confusion 0,5 L DK/FI/NO/SE	62 049	02/11/2023	2.0
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Product name

Oatly Strawberry Confusion 0,5 L DK/FI/NO/SE

Legal descriptor

Oat-based vanilla flavoured ice cream with strawberry sauce and vanilla fudge.

Net quantity

500 ml

340 g net weight

Ingredient declaration

Water, sugar, OATS, dextrose, glucose syrup, strawberry puree, rapeseed oil, fully hydrogenated vegetable oils (coconut, rapeseed), coconut oil, lemon juice from concentrate, elderberry juice from concentrate, cocoa butter, emulsifier (mono- and diglycerides of fatty acids), stabilisers (locust bean gum, guar gum), gelling agent (pectin), natural flavouring, natural vanilla flavouring, salt, vanilla seeds, colours (carotenes, plain caramel).

Contains 13% strawberry sauce and 6% vanilla fudge.

Product claims

Free from milk

Shelf life

730 days

Storage & Transportation conditions


Freezer (-18 °C). Do not refreeze after thawing.

Chemical parameters

	Specified limits	Method
pH	6,4 ± 0,3	pH meter
Dry matter (%)	38,5 ± 1,5	Moisture analyzer

Nutritional values (per 100 g)

Energy (kJ/kcal)	958/229
Fat (g)	11
of which saturated (g)	5,7
Carbohydrates (g)	32
of which sugars (g)	28
Fibre (g)	0,8
Protein (g)	0,8
Salt (g)	0,19

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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 < 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; 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 pasteurised. Do not refreeze after thawing.

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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.