

Product specification

Floduct specification					
Product name		ltem no.	Date:		Issue
Oatly Chocolate 0,5 L DK/FI/IS/NO/SE		61 664	02/11/2023		4.0
Created/Updated by	Approved by			Page of pages	
Zandra Just	Cinthia Medina			1 of 3	

Product name

Oatly Chocolate 0,5 L DK/FI/IS/NO/SE Reference No: 530017

Legal descriptor

Oat-based chocolate flavoured ice cream.

Net quantity

500 ml 280 g net weight

Ingredient declaration

Water, OATS, sugar, dextrose, rapeseed oil, glucose syrup, fully hydrogenated vegetable oils (coconut, rapeseed), fat reduced cocoa powder 2,5%, coconut oil, emulsifier (mono- and diglycerides of fatty acids), stabilisers (locust bean gum, guar gum), salt, natural flavour.

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
рН	6,7 ± 0,5	pH meter
Dry matter (%)	40 ± 2	Moisture analyzer

Nutritional values (per 100 g)

Energy (kJ/kcal)	922/221
Fat (g)	13
of which saturated (g)	6,8
Carbohydrates (g)	24
of which sugars (g)	21
Fibre (g)	1,6
Protein (g)	1,4
Salt (g)	0,10



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Created/Updated by	Approved by			Page of pages	
Zandra Just	Cinthia Medina			2 of 3	

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Allergen declaration

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



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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:

Cinthia Medina

Issue

4.0

Date:

02/11/2023

3 of 3

Page of pages

- 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)

Zandra Just

- 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.