	<b>Product specification</b>			
	Product name Oatly Hafer/Haver Barista Edition 0,5 L AT/CH/DE/LU/NL	Item no. 61 790	Date: 30/05/2024	Issue 6.0
	Created/Updated by Cinthia Medina	Approved by Charlotte Borggren	Page of pages 1 of 3	

### Product name

Oatly Hafer/Oat Barista Edition 0,5 L AT/BE/CH/DE/LU/NL/PL

### Legal descriptor

Foamable oat drink with added vitamins and minerals.

DE: Foamable oat drink based on fermented oats, with added vitamins and minerals.

### Net quantity

500 ml

### 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

	Specified limits	Method
pH	7,5 ± 0,3	pH meter
Dry matter (%)	12,2 ± 1,0	Moisture analyzer
Density (kg/l)	1,028 - 1,038	

### Nutritional values (per 100 ml)

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