

Date of creation: 11.10.2023.
Date of latest amend 29.10.2024.
Approval by: Jack Shephard



PRODUCT SPECIFICATION GUIDE FOR:
MOMA FOODS GLUTEN FREE ORGANIC BARISTA OAT 6 X 1L UHT

PREPARED BY MOMA FOODS LTD.

PRODUCT SPECIFICATIONS	
Product Name	MOMA Foods Gluten Free Organic Barista Oat 6 x 1L UHT
Brand Owner	UK: MOMA Foods Ltd., NW1 7HP, UK. EU: A.G. Barr, Fitzwilliam Hall, FP, Dublin, ROI, D02 T292.
MOMA Product Code	MOMPMB115
Process Line	Ambient Tetra Edge
Pack Size	6 x 1 litre
Inner Pack Dimensions	H 209mm, W 70mm, D 74mm.
Product Weight	1033g +/- 10g / 1000ml, total weight 1076 +/- 10g.
Inner Pack Barcode	5060146373500
Product Cap	LightCap 30 ScrewCap. Cap: High Density Polyethylene (HDPE) with colouring agents. Liner: Low Density Polyethylene (LDPE) and aluminium.
Outer Case	Material – 150KW/B105/150KK Dimensions wxdxh (mm) – internal dimensions: L217 x W151 x H207 Board Grade / Gauge – B flute Weight (g) – approx. 100g % Recycled Content – 35%
Outer Case Barcode	05060146373531
Pallet Configuration	32 cases per layer, 5 layers per pallet, 160 cases per pallet.
Storage and Distribution	Ambient (but cold storage recommended for better taste and optimal performance).
Best Before	365 days from production. MLOR agreed by account manager.

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Chemistry	<p>pH: 7.8±0.5</p> <p>Dry matter: 12±1%</p>																				
Physical	<p>1. Viscosity/texture etc: Liquid</p> <p>2. Smell, taste, appearance: Cloudy white/grey drink with a taste and smell of oat. Foamable.</p>																				
Nutritional Info	<table> <tr> <th colspan="2">per 100ml</th></tr> <tr> <td>Energy</td><td>240kJ</td></tr> <tr> <td></td><td>57kcal</td></tr> <tr> <td>Fat</td><td>2.3g</td></tr> <tr> <td>of which saturates</td><td>0.2g</td></tr> <tr> <td>Carbohydrates</td><td>8.5g</td></tr> <tr> <td>of which sugars</td><td>3.5g</td></tr> <tr> <td>Fibre</td><td><0.5g</td></tr> <tr> <td>Protein</td><td>0.7g</td></tr> <tr> <td>Salt</td><td>0.10g</td></tr> </table>	per 100ml		Energy	240kJ		57kcal	Fat	2.3g	of which saturates	0.2g	Carbohydrates	8.5g	of which sugars	3.5g	Fibre	<0.5g	Protein	0.7g	Salt	0.10g
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Allergens	<p>Oats are legally considered to be ‘cereals containing gluten’. However, oats that are not contaminated with other cereals containing gluten (e.g., wheat, barley, and rye) and analysed to contain less than 20mg/kg (ppm) of gluten (as sold), may be labelled with the ingredient claim: ‘gluten-free’. The term ‘oats’ must however still be emphasised as the allergen.</p> <p><u>Allergenic Materials present on site.</u></p> <p>The following Allergenic materials are processed and packed on the same site:</p> <p>Milk and products thereof.</p> <p>Eggs and products thereof.</p> <p>Cereals containing gluten (wheat, rye, barley, oats, spelt, kumat or their hybridized strains) and products thereof.</p> <p>Soybeans and products thereof.</p>																				

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	Sulphur dioxide. Product is produced and packed at a nut free, and sesame seed free site.
Ingredients	Oat base (water, organic gluten free oats 14%), organic rapeseed oil, acidity regulator (potassium carbonate), salt.
Product Release Tests	Microbiological test, pH, sensory analysis, analysed to contain less than 20mg/kg (ppm) of gluten (as sold).
Microbiological	Total number aerobic bacteria. Result: Negative (Incubation 30°C, 5 days.)
GMO Status	MOMA products are GMO free.
Climate Footprint	https://apps.carboncloud.com/climatehub/product-reports/Moma%20Foods%20Ltd/5060146373500/GBR

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