	<b>Product specification</b>			
	Product name Oatly Barista Iced Caramel Macchiato 0,235l	Item no. 62 265	Date: 17/09/2025	Issue 1.1
	Created/Updated by Zandra Just	Approved by Emma Sjögren	Page of pages 1 of 3	

**Product name**

Oatly Barista Iced Macchiato Caramel Flavour 0,235 L ES/FR/GB/NL

**Legal descriptor**

Oat drink with coffee and caramel flavour, with added calcium

**Net quantity**

235 ml

**Ingredient declaration**

Water, arabica coffee 17% (water, liquid coffee extract), OATS 8%, sugar 4 %, rapeseed oil, acidity regulator (potassium carbonate), mineral (calcium carbonate), natural flavourings, salt, stabilizer (gellan gum).

Caffein content: 80 mg/ 235 ml

**Product claims**

Free from milk and soya

**Shelf life**

270 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	6.9 ± 0.3	pH meter
Dry matter (%)	14.0±0.5	Moisture analyzer
Density (kg/l)	1.047	

**Nutritional values (per 100 ml)**

		% of NRVs
<b>Energy (kJ/kcal)</b>	269/64	
<b>Fat (g)</b>	2,0	
<b>of which saturated (g)</b>	0,2	
<b>Carbohydrates (g)</b>	10	
<b>of which sugars (g)</b>	6,8	
<b>Fibre (g)</b>	0,9	
<b>Protein (g)</b>	1,1	
<b>Salt (g)</b>	0,17	
<b>Calcium (mg)</b>	120	15%*

\* Of the Nutrient Reference Values (NRVs)

	<b>Product specification</b>			
	Product name Oatly Barista Iced Caramel Macchiato 0,235l	Item no. 62 265	Date: 17/09/2025	Issue 1.1
	Created/Updated by Zandra Just	Approved by Emma Sjögren	Page of pages 2 of 3	

### 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.

	<b>Product specification</b>			
	Product name Oatly Barista Iced Caramel Macchiato 0,235l	Item no. 62 265	Date: 17/09/2025	Issue 1.1
	Created/Updated by Zandra Just	Approved by Emma Sjögren	Page of pages 3 of 3	

### 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.