



SUPPLIER INFORMATION

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PRODUCT DETAILS

PRODUCT NAME	BARISTA OAT
LEGAL DESCRIPTION	UHT OAT DRINK
MF PRODUCT CODE	MF_T1000_OAT_RW_STAN_6 / MF_OAT_STANDARD_6 / MF_OAT_CHL_STANDARD_6
TARIFF CODE	2202991519

INGREDIENTS DECLARATION

OAT DRINK, UHT - INGREDIENTS: WATER, **OATS** (11%), RAPESEED OIL, TRICALCIUM PHOSPHATE, ACIDITY REGULATOR: DIPOTASSIUM PHOSPHATE; SALT

ALLERGY ADVICE: FOR ALLERGENS, INCLUDING CEREALS CONTAINING GLUTEN, SEE INGREDIENTS IN **BOLD.**

ADDITIVES

TYPE	E NUMBER	NAME	SOURCE
ACIDITY REGULATOR	E340 (ii)	DIPOTASSIUM PHOSPHATE	NA
MINERAL SALT	E341 (iii)	TRICALCIUM PHOSPHATE	NA

SUITABILITY

SUITABLE FOR VEGANS	YES
SUITABLE FOR OVO-LACTO VEGETARIANS	YES
GLUTEN-FREE	NO
CERTIFIED ORGANIC	NO
GENETICALLY MODIFIED (GM) MATERIALS	NO
KOSHER APPROVED	NO
HALAL APPROVED	YES

COUNTRY OF ORIGIN

UNITED KINGDOM

QUALITY ATTRIBUTES**ORGANOLEPTIC QUALITIES**

ATTRIBUTE	DESCRIPTION
STATE	LIQUID
APPEARANCE	PALE, OPAQUE, CREAM COLOURED LIQUID.
AROMA	SWEET OAT, NO OFF AROMAS.
FLAVOUR	SWEET, SLIGHT CARAMEL, CLEAN OAT. NO OFF FLAVOURS.
TEXTURE	SMOOTH, MEDIUM BODY, CREAMY MOUTHFEEL, CLEAN FINISH.
PERFORMANCE	CAN BE FROTHED INTO A SILKY MICROFOAM, IDEAL FOR LATTE ART ON PROFESSIONAL STEAM WANDS. ALSO FOAMS ON HOME FROTHING MACHINES.

ANALYTICAL CHARACTERISTICS**MICROBIOLOGICAL DATA**

Organism	TARGET	SATISFACTORY	UNSATISFACTORY
Total Viable Count (2 days 30°C)	<1 cfu/ml	<10 cfu/ml	>10 cfu/ml

TECHNICAL DATA

TOTAL SOLUBLE SOLIDS (°brix)	8.9 - 9.5 (Theoretical)
ACIDITY (pH)	7.0 - 8.0 (Theoretical)

NUTRITIONAL DATA

TYPICAL VALUES	Per 100ml	Per Serving (200ml)
Energy	195 kj / 47 kcal	391 kj / 93 kcal
Fat	2.0g	4.0g
of which saturates	0.2g	0.4g
Carbohydrate	6.9g	13.7g
of which sugars	3.2g [†]	6.5g [†]
Protein	0.3g	0.5g
Salt	0.10g	0.21g
VITAMINS & MINERALS	%*RI	%*RI
Calcium	60mg* 15%	120mg 30%
*RI = Reference intake of an average adult (8400kJ/2000kcal)		
All values are average quantities. [†] Contains naturally occurring sugars		
*15% daily reference intake for adults.		

One carton contains: 5 servings

Recommended Serving Size: 200ml

PRIVATE & CONFIDENTIAL

ALLERGEN INFORMATION

ALLERGEN	USED AS AN INGREDIENT
CELERY	NO
CEREALS CONTAINING GLUTEN (>20 PPM)	YES (Oats)
CRUSTACEANS	NO
EGG	NO
FISH	NO
LUPIN	NO
MILK	NO
MOLLUSCS	NO
MUSTARD	NO
PEANUTS	NO
SESAME	NO
SOYA	NO
SULPHUR DIOXIDE AND SULPHITES (>10 PPM)	NO
TREE NUTS	NO

SHELF-LIFE & STORAGE

<u>SHELF- LIFE</u>	<p>OPENED: 7 DAYS (REFRIGERATED [5±3°C]) AND BY BEST BEFORE DATE DISPLAYED ON PACK.</p> <p>UNOPENED: 13 MONTHS FROM DATE OF PRODUCTION; BEST BEFORE DATE DISPLAYED ON PACK.</p>
<u>STORAGE CONDITIONS</u>	<p>OPENED: CHILLED; KEEP REFRIGERATED [5±3°C]</p> <p>UNOPENED: AMBIENT 10-25°C; STORE IN A COOL DRY PLACE AWAY FROM DIRECT SUNLIGHT.</p>

PACKAGING INFORMATION**PRIMARY**

DIMENSIONS: 70 X 70 X 197MM

MATERIAL DESCRIPTION: HIGH BARRIER ALUMINIUM FOIL AND POLYETHYLENE COATED PAPERBOARD

NET WEIGHT: 30.5

PACKED AS 6 X 1 LITRE PER CARDBOARD OUTER

BARCODE: 5060406080223

SECONDARY

DIMENSION: 218 X 151 X 204MM

MATERIAL DESCRIPTION: PRINTED CORRUGATED CARDBOARD

NET WEIGHT: 120G

BARCODE: 05060406080230

PALLETISATION

PALLET CONFIGURATION: 160 CASES PER PALLET (32 CASES PER LAYER, 5 LAYERS PER PALLET)

PALLET SIZE: 1000MM X 1200MM (UK STANDARD PALLET)

LABELLING AND CODING

BEST BEFORE AND DATE OF PRODUCTION: DATE ON PACK AND OUTER (DD.MM.YYYY)

BATCH CODE: ALPHANUMERIC CODE LOCATED ON THE TOP OF PACK WITH SITE ID, JULIAN CODE, LINE ID AND TIMESTAMP

LEGISLATION & COMPLIANCE

THE MATERIAL & PACKAGING COMPLIES FULLY WITH ALL RELEVANT U.K. AND EUROPEAN LEGISLATION, INCLUDING, BUT NOT LIMITED TO:

- THE FOOD HYGIENE (ENGLAND) REGULATIONS 2006 (SI 2006 NO.14)
- THE PESTICIDES (MAXIMUM RESIDUE LEVELS IN CROPS, FOOD & FEEDINGSTUFFS) (AMENDMENT) REGS. 1995 (SI 1483)
- THE PLASTIC MATERIALS AND ARTICLES IN CONTACT WITH FOOD REGS. 1998 (SI 1376).
- THE EU FOOD INFORMATION FOR CONSUMER REGULATION NO. 1169/2011

DISCLAIMER

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DOCUMENT CONTROL

Version	Date Issued	Prepared By	Changes	Approved by	Date Approved
01	27 Apr 2023	James Wise	New Spec Format	YL	27 Apr 2023
02	08 May 2024	James Wise	Updated NIP and opened storage temperature	YL	10 May 2024
03	24 Oct 2024	Eileen Alban	Recipe changed to BOS-UK-F002-01, Product Codes Updated	YL	24 Oct 2024