



## PRODUCT SPECIFICATION GUIDE FOR: MOMA FOODS GLUTEN FREE BARISTA OAT PROFESSIONAL 12 X 1L

PREPARED BY MOMA FOODS LTD.

PRODUCT SPECIFICATIONS			
Product Name	MOMA Foods Gluten Free Barista Oat Professional 12 x 1L		
Brand Owner	MOMA Foods Ltd., NW1 7HP, UK.		
	EU: 77 Lower Camden St, Dublin, D02 XE80, IE		
MOMA Product Code	PMB111		
Process Line	Ambient Tetra Edge		
Pack Size	12 x 1 litre		
<b>Inner Pack Dimensions</b>	H 209mm, W 70mm, D 74mm.		
Product Weight	1033g +/- 10g / 1000ml, total weight 1076 +/- 10g		
Inner Pack Barcode	5060146373371		
Outer Case	Material – 150KW/B105/150KK		
	Dimensions wxdxh (mm) – internal dimensions: L291 x W227 x H200		
	Board Grade / Gauge – B flute		
	Weight (g) – approx. 150g		
	% Recycled Content – 35%		
Outer Case Barcode	05060146373388		
Pallet Configuration	17 cases per layer, 5 layers per pallet, 85 cases per pallet.		
Storage and	Ambient (but cold storage recommended for better taste and optimal		
Distribution	performance).		
Best Before	365 days from production. MLOR agreed by account manager.		



SPECIFICATIONS				
Chemistry	pH: 7.4±0.5			
	Dry matter: 12±1%			
Physical	1. Viscosity/texture etc: Liquid			
	2. Smell, taste, appearance: Cloudy white/grey drink with a and smell of oat. Foamable.			
Nutritional Info	and smen or oat. Foar	and smell of oat. Foamable.		
Tracticional Info		per 100ml		
	Energy	238kJ		
		57kcal		
	Fat	2.2g		
	of which saturates	0.2g		
	Carbohydrates	8.4g		
	of which sugars	3.9g		
	Fibre	<0.5g		
	Protein	0.84g		
	Salt	0.11g		
	Vitamin D	0.75μg		
	Vitamin B2			
	(Riboflavin)	0.21mg		
	Vitamin B12	0.38µg		
	lodine	22.5µg		
	Calcium	120mg		
Allergens	However, oats that ar containing gluten (e.g contain less than 20m labelled with the ingr	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.		
	Allergenic Materials p	Allergenic Materials present on site.		
	The following Allerge same site:	The following Allergenic materials are processed and packed on the same site:		
	Milk and products the	ereof.		



	Eggs and products thereof.		
	Cereals containing gluten (wheat, rye, barley, oats, spelt, kumat or their hybridized strains) and products thereof.		
	Soybeans and products thereof.		
	Sulphur dioxide.		
	Product is produced and packed at a nut free, and sesame seed free site.		
Ingredients	Oat base (water, gluten free oats 12%), rapeseed oil, acidity regulator (dipotassium phosphate), calcium carbonate, salt, vitamins: D3, B2 (riboflavin), B12, potassium iodide.		
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.		



## **REFERENCE PHOTO**

