

Product Specification		
Product Name (Code)	Rude Health Barista Hazelnut (845)	
Product Image		
Product Size	1 L	
Company Information		
Company Name and Address	Rude Health Foods Ltd 212 New King's Rd Fulham, London, SW6 4NZ	Rude Health Foods BV Zwarteweg, 10, 1412 GD Naarden
Company Contacts	Technical NPD Accounts Office number	bertel@rudehealth.com innovationteam@rudehealth.com accounts@rudehealth.com 020 7731 3740
Product Details		
Ingredients	Water, Oats (13%), Hazelnut (2%), Sea Salt	
Description	Dairy free – Vegan – Kosher – Non-GMO	
Country of Origin	Italy	
Organoleptic Characteristics	Taste Appearance Colour	Typical of hazelnut Liquid Light brown/off-white
Storage Conditions Shelf Life	Store Ambient, once opened keep refrigerated and use within 7 days 12 months	
Pack Barcode Case Barcode	5060120286505 0 5060120286512	

Packaging material Recycling Information	Tetra Brik Aseptic Edge 100% recyclable		
Pallet Configurations		CHEP 120x100cm	EUR 120x80cm
		Cases per pallet 155 Cases per layer 31 Layers per pallet 5 Full pallet weight (kg) 1023 Full pallet height (cm) 120	125 25 5 829 120
Dimensions & Weights	Case size 6 x 1L Pack dimensions (mm) 71 x 75 x 205 Case dimensions (mm) 220 x 157 x 210 Unit Net weight (g) 1010 Unit Gross weight (g) 1059 Case Net weight (g) 6060 Case Gross weight (g) 6474		
Allergen information		Present in product	Risk of contamination
	Cereals containing gluten namely wheat (such as spelt and 2horasan wheat), rye, barley, oats	Y	Y
	Crustaceans for example prawns, crabs, lobster, crayfish	N	N
	Eggs	N	N
	Fish	N	N
	Peanuts	N	N
	Soybeans	N	N
	Milk (including lactose)	N	N
	Nuts namely almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts	Y	Y
	Celery (including celeriac)	N	N
	Sesame	N	N
	Mustard	N	N
	Sulphur dioxide / sulphites where added and at a level above 10mg/kg or 10mg/L in the finished product	N	N
	Lupin	N	N
	Molluscs	N	N

Nutritional information	Nutrition	
		<i>Per 100ml</i>
	Energy	224kJ/ 53Kcal
	Fat	2.1g
	Of which Saturates	0.5g
	Carbohydrates	7g
	Of which sugars	4.5g
	Fibre	0.8g
	Protein	1.2g
	Salt	0.1g
Microbial Analysis	Microbial Characteristics	
	Total Plate Count	< 1 C.F.U./1ml
	Moulds	n/a
	Yeast	n/a
	Salmonella spp.	n/a
	E.coli	n/a
Chemical Analysis	Chemical & Physical Characteristics	
	pH	7
	Density	1.035
	Refractive Index	13

Approved by	Signed	Job Role	Date
Bertel Haugen		Head of Product	01/09/2025