



August 10, 2022

Dear Valued Partner,

I'm writing to inform you that one of our contract manufacturing partners, Lyons Magnus, has expanded its voluntary recall to all products manufactured with remaining product code life due to the potential for microbial contamination, including from the organisms *Cronobacter sakazakii* and *Clostridium botulinum*. Their recall is being undertaken in cooperation with the FDA and involves numerous brands, including Oatly. Details about the expanded recall and these organisms can be found in the provided communication from Lyons Magnus below and additional information included in their press release can be found [here](#).

As it pertains to Oatly products, the scope of this recall remains very specific and is exclusively limited to four SKUs within a defined production window and manufactured at Lyons Magnus: **32oz Oatly Barista Edition Oatmilk (in slim packaging only)** and **11oz Oatly Barista Edition, Original and Chocolate Oatmilk**. Below you will find a guide on products included with images, specific Best By dates (with LM initials indicated) and how to locate that information. Based on this latest notice, we ask that you stop serving and dispose of any remaining product in your possession that matches these specific details.

Please contact our commercial team at oatlyUSrecall@oatly.com or reply directly to the email in which this letter was shared to notify us of how many units you have in your possession and confirmation of number of units affected. Additionally, please share this updated recall information with any potentially impacted customers in your network. For any remaining product still in your possession, we will issue you a rebate to apply toward a future order. Additionally, For any product still in your possession that matches the recalled Best By dates and LM facility code, our team will work with you on compliance paperwork to document product destruction. If any consumers come to you directly with questions, please refer them to info.us@oatly.com.

The well-being of our end consumers, and you as our customers, remains our utmost priority. We are tremendously disappointed in this circumstance with Lyons Magnus and as a result have terminated all future business with them. Lyons Magnus will no longer formulate and fill products under the Oatly name. The most recent production date of Oatly products included in this recall is April 26, 2022.

We appreciate your understanding and apologize for the inconvenience this may have on your operations. We greatly appreciate your valued partnership and are here for anything you need.

Sincerely,

Drew Martin

Drew Martin

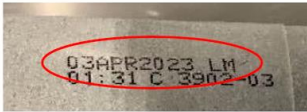
Executive Vice President, Commercial Sales, Oatly North America

PRODUCTS ASSOCIATED WITH EXPANDED RECALL INITIATED 8/10/22

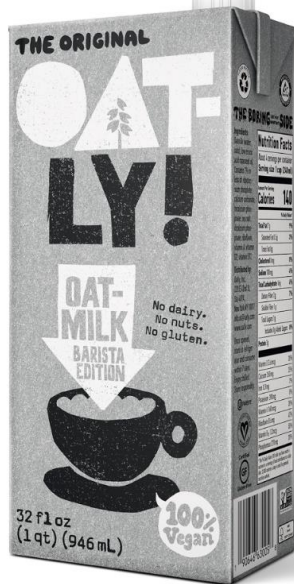
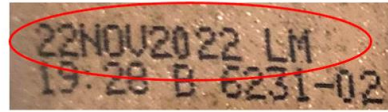
32oz Oatly Barista Edition Oatmilk (in slim packaging only with LM initials alongside BBD)
11oz Oatly Barista Edition, Original and Chocolate Oatmilk (with LM initials alongside BBD)

Best By dates + facility codes can be found on the top side of packaging next to the pour spout

Best By Date + LM Facility Code



Best By Date + LM Facility Code



SLIM
PACKAGE
FORMAT
ONLY

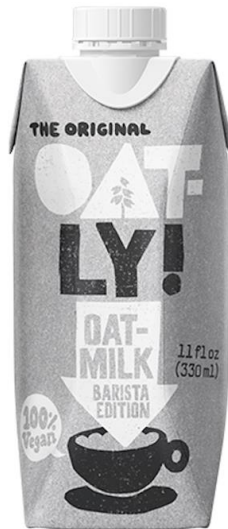
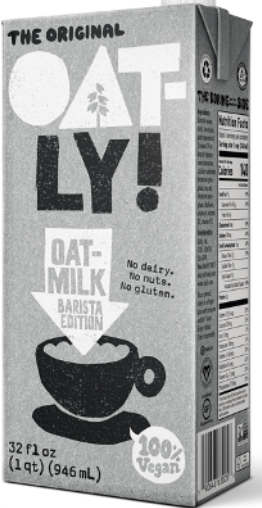


Image	Item Name	Best By Date
	11oz Oatly Barista Edition Oatmilk	19Nov2022 LM
	11oz Oatly Chocolate Oatmilk	19Feb2023 LM 22Jan2023 LM 21Dec2022 LM 22Nov2022 LM 22Dec2022 LM 23Nov2022 LM 23Dec2022 LM 17Feb2023 LM 29Mar2023 LM 18Feb2023 LM 30Mar2023 LM
	11oz Oatly Original Oatmilk	21Jan2023 LM 22Jan2023 LM 19Nov2022 LM 14Jan2023 LM 20Nov2022 LM 20Dec2022 LM 21Nov2022 LM 21Dec2022 LM 15Feb2023 LM 28Mar2023 LM 29Mar2023 LM

Image	Item Name	Best By Date
	<p>32oz Oatly Barista Edition Oatmilk (Slim Packaging Only)</p>	20Jan2023 LM
		18Aug2022 LM
		19Feb2023 LM
		28Oct2022 LM
		21Jan2023 LM
		19Aug2022 LM
		29Oct2022 LM
		21Feb2023 LM
		30Oct2022 LM
		23Jan2023 LM
		29Nov2022 LM
		22Feb2023 LM
		30Sep2022 LM
		24Mar2023 LM
		23Feb2023 LM
		01Oct2022 LM
		25Mar2023 LM
		24Feb2023 LM
		21Dec2022 LM
		02Oct2022 LM
		26Mar2023 LM
		22Nov2022 LM
		25Feb2023 LM
		22Dec2022 LM
		27Mar2023 LM
		23Nov2022 LM
		23Dec2022 LM
		28Mar2023 LM
		24Nov2022 LM
		24Dec2022 LM
19Jan2023 LM		
17Aug2022 LM		
25Nov2022 LM		
20Apr2023 LM		
21Apr2023 LM		
02Apr2023 LM		
03Apr2023 LM		
04Apr2023 LM		
26Apr2023 LM		
19Apr2023 LM		



URGENT NOTICE: FOOD RECALL – EXPANDED SCOPE

Dear Valued Customer,

I am writing today with an important update. Lyons is expanding the voluntary recall of items produced at our Beloit, WI facility. This includes products sold to your company, and a complete table listing those items can be found on the following page.

Since we initiated the voluntary recall of certain products on July 28th due to the potential for microbial contamination, including from the organism *Cronobacter sakazakii*, we have continued collaborating with the U.S. Food and Drug Administration. As a result of this collaboration, and in furtherance of our longstanding commitment to food safety, we are expanding the voluntary recall of nutritional and beverage products to include additional brands and code dates. This recall is being conducted due to the potential for microbial contamination, including from the organisms *Cronobacter sakazakii* and *Clostridium botulinum*.

While infection related to *Cronobacter sakazakii* is rare, the common symptoms of illness could include fever, vomiting and urinary tract infection. However, vulnerable and immunocompromised populations may be more susceptible to infection.

Clostridium botulinum may cause a severe form of food poisoning. It can begin from six hours to two weeks after eating food that contains the toxin. Symptoms may include double vision, blurred vision, drooping eyelids, slurred speech, difficulty swallowing, and muscle weakness. Botulism poisoning can cause respiratory paralysis, resulting in death, unless assistance with breathing (mechanical ventilation) is provided. Although *Clostridium botulinum* has not been found in products, we are conducting this voluntary recall and warning consumers not to consume any of the recalled products even if they do not look or smell spoiled.

Root cause analysis indicates that the products did not meet commercial sterility specifications.

Attached is a detailed analysis that shows the dates and locations where these items were shipped. To support the recall, we ask that you immediately examine your inventory and quarantine these products. In addition, please identify where these items were distributed and notify customers to stop selling the recalled items and return or destroy the remaining inventory.

You are a valued partner of Lyons Magnus, and we know that food quality and safety are core to everything that you do. We will continue to keep you informed as we move forward. Should you have any questions in the interim, please feel free to reach out to me or your Lyons account manager.

We thank you for your ongoing partnership and immediate attention to this important matter.

Sincerely,

Steve Twet

SVP/Chief Quality Officer