



## Health Certificate / Certificate of Conformity / Product Specification

for our

### Thin White Wafer Paper

Version 1.8 Document Date 19<sup>th</sup> October 2015

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All information is from the recipes and information given by our suppliers. No rights may be derived from this information. If any modifications should occur we will update this specification so please check back on a regular basis.

#### General product description

Our wafer paper is a potato starch product. It is manufactured in a BRC / IFS certified facility from potato starch mixed with water, the sweetener sucralose and vanilla flavour. Olive oil is used as a processing aid. The mixture is pressed and baked into a sheet approximately 0.3 mm. The bulk wafer paper is then cut to A4 size sheets and hermetically sealed into packs. If necessary the sealed packs are opened and processed in our production facility in Chippenham in the UK. Our manufacturing process has a documented Food Safety Management System passed by local Environmental Health Officers. This process has been developed using HACCP (Hazard Analysis and Critical Control Point) systems and in line with the UK Food Standard Agencies Safer Food Better Business Guide. All staff regularly undergo training on food handling and process improvement. Random samples of our products are frequently sent for Food Safety Analysis at an independent UK approved laboratory.

#### Storage, Shelf Life & Use

If stored as recommended below our wafer paper will have a 24 month shelf life from manufacture. We usually offer at least 12 months shelf life when you receive the product although this may be considerable more. This product is made from natural ingredients and will taste best if used as soon as possible after manufacture. The vanilla flavour will become less over a period of time. This product is best stored in its original packaging, below 25°C, at a relative humidity of 60-75% and away from sources of moisture and heat. **DO NOT** store in the open air. **DO NOT** store below 10°C. This product will be more flexible if used in a warm humid environment. Use in cold dry conditions can make this product very brittle and likely to break, crumble and snap.

#### Transport

Handle with care as this edible wafer product is very delicate. Do not place any heavy object on top. Do not bend. Do not refrigerate. Keep Flat.

**Ingredients** Potato starch, Olive Oil, Water. **Flavour:** Vanilla. **Sweetener:** Sucralose (E955).

**Claims** Suitable for Vegetarians, Suitable for Vegans, Free of Genetically Modified Organisms, Gluten Free.

**Microbiology** – From a mix of manufactured data & random testing

Total Plate Count - < 1.000 cfu/g  
Enterobacteriaceae - < 100cfu/g  
Listeria monocytogenes - < 100cfu/g  
Salmonella - < absent in 25g

Yeast & Moulds - < 100 cfu/g  
Bacillus cereus - < 100cfu/g  
Staphylococcus aureus - < 100cfu/g

#### Allergens

Cereals containing gluten;

Wheat – Not present  
Rye – Not present  
Barley – Not present  
Oats – Not present  
Spelt – Not present  
Khorasan – Not present

Nuts;

Almonds – Not present  
Hazelnuts – Not present  
Walnuts – Not present  
Cashews – Not present  
Pecan Nuts – Not present  
Brazil Nuts – Not present  
Pistachio Nuts – Not present  
Macadamia / Queensland Nuts – Not present

Crustaceans – Not present

Eggs – Not present  
Fish – Not present  
Peanuts – Not present  
Soybeans – Not present  
Milk – Not present  
Celery (including Celeriac) – Not present  
Mustard – Not present  
Sesame – Not present  
Sulphur dioxide/sulphites – Not present  
Lupin – Not present  
Molluscs – Not present



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**Nutritional value (calculated) per 100g of paper product** – This information is from the recipes and information given by our suppliers. No rights may be derived from this information. This product is made from harvested materials and the composition will vary due to seasonal changes. These average calculated values will not be updated with seasonal changes.

Energy – 1,594 kJ  
Energy – 381 kcal

Fat – 3.0g – of which  
Saturates – 0.4g  
Mono-unsaturates - 2.3g  
Poly-unsaturates - 0.3g  
Trans Fat – 0.0g  
Cholesterol – 0.0g

Carbohydrate – 87.4g – of which  
Sugers – 0.0g  
Starch - 87.4g

Fibre – 0.0g  
Protein – 0.1g  
Salt – 0.0g  
Sodium – 0.0g  
\* Alcohol – 0.0g  
\* Organic Acids – 0.0g  
\* Salatrim – 0.0g

\* The nutritional value may therefore deviate from the real ingredients.

I confirm the above information is correct to the best of my knowledge

  
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