



Product Specification

for our

Sugar Free Wafer Sprinkles - Pink

Version 1.1 Document Date 19th June 2015

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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, vanilla flavour and the food colour E 120. Olive oil is used as a processing aid. The mixture is pressed and baked into a sheet approximately 0,25 mm thick +/- 15%. Wafer sheets are then laminated together to produce a thicker edible paper and then cut in pieces approximately 1mm x 10mm. Our facility in Chippenham 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. Staff regularly undergo training on food handling and process improvement. Random samples of our products are sent for Food Safety Analysis at an independent UK approved laboratory.

Storage, Shelf Life & Use

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. If stored as recommended above our wafer sprinkles 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.

Transport

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

Ingredients Potato starch, Olive Oil. **Flavour:** Vanilla. **Sweetener:** Sucralose (E955). **Food Colour:** E120.

Claims Free of Genetically Modified Organisms, Gluten Free

Microbiology – From a mix of manufactured data & random testing

Total Plate Count - < 1.000 cfu/g	Yeast & Moulds - < 100 cfu/g
Enterobacteriaceae - < 100cfu/g	Bacillus cereus - < 100cfu/g
Listeria monocytogenes - < 100cfu/g	Staphylococcus aureus - < 100cfu/g
Salmonella - < absent in 25g	

Allergens – This 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.

Cereals containing gluten;	Crustaceans – Not present
Wheat – Not present	Eggs – Not present
Rye – Not present	Fish – Not present
Barley – Not present	Peanuts – Not present
Oats – Not present	Soybeans – Not present
Spelt – Not present	Milk – Not present
Khorasan – Not present	Celery (including Celeriac) – Not present
Nuts;	Mustard – Not present
Almonds – Not present	Sesame – Not present
Hazelnuts – Not present	Sulphur dioxide/sulphites – Not present
Walnuts – Not present	Lupin – Not present
Cashews – Not present	Molluscs – Not present
Pecan Nuts – Not present	
Brazil Nuts – Not present	
Pistachio Nuts – Not present	
Macadamia / Queensland Nuts – 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
* Salatrims – 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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