



CDA Products Ltd - UK Company Number 06987564

Registered Address: 3 Melbury Workshops, Cann Common, Shaftesbury, Dorset, SP7 0EB, UK.

We will only interact with you in a way that is subject to our current Terms & Conditions of Business.

If you choose to interact with us in any way it is on the understanding that you accept these Terms & Conditions of Business which can be found at <http://www.cdaproducts.co.uk/Pages/Downloads/TermsAndConditionsOfBusiness.pdf>

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Health Certificate / Certificate of Conformity / Product Specification

for our

Premium Thick White Wafer Card

Version 1.9 Document Date 26th June 2019

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This information is compiled 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

The wafer paper is manufactured in a BRC / IFS certified facility from potato starch mixed with water, sucralose (sweetener) and vanilla flavour. Olive Oil is used as a processing aid. The mixture is baked and pressed into a sheet approximately 0.3 mm thick then laminated to make a thicker quality wafer paper approximately 0.6mm thick. The wafer paper has weight of 1kg per 4.5m² (+-10%). The bulk wafer paper is then hermetically sealed in packs. The sealed packs are opened and processed in our production facility in Shaftesbury, Dorset UK, which is registered by Dorset Councils Partnership as a "low risk" food premises. Our production process has a documented Food Safety Management System which has been developed using HACCP (Hazard Analysis and Critical Control Point) systems and guidance from the Food Standard Agencies Safer Food Better Business Guide. Any cutting or re-packing process is completed in a clean room environments before the finished & packed items are released to the warehouse in sealed packaging. All staff regularly undergo training on food handling and process improvement.

Ingredients

Wafer Paper Ingredients Potato Starch(84.9%) , Water (10.3%), Olive Oil (3.5%), Maltodextrin (1.3%) - **Aroma** Vanilla - **Sweetener** Sucralose(E955)

The amount of sucralose in the finished product is 0.3g per Kg – 0.03%

Claims

Genetically Modified Organism - **Not Present**

Suitable for vegetarians - **Yes**

Suitable for vegans – **Yes**

Organic – **No**

Microbiological Values – Total Plate Count - **< 1.000 cfu/g**

Microbiological Values – Yeast & Moulds - **< 100 cfu/g**

Allergens

Gluten		Celery	None
Wheat	None	Mustard	None
Rye	None	Sesame	None
Barley	None	Sulphur dioxide and sulphites (E220 -E228) at concentrations of more than 10mg/kg or 10 mg/l, expressed as SO ₂	None
Oats	None	Lupin	None
Spelt	None	Molluscs	None
Kamut	None	Lactose	None
Crustaceans	None	Cocoa	None
Egg	None	Glutamate (E620-E625)	None
Fish	None	Chicken meat	None
Peanuts	None	Coriander	None
Soy	None	Corn/ maize	None
Milk	None	Legumes	None
Nuts		Beef	None
Almonds	None	Pork	None
Hazelnuts	None	Carrot	None
Walnuts	None		
Cashews	None		
Pecan Nuts	None		
Brazil nuts	None		
Pistachio Nuts	None		
Macadamia nuts	None		

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Nutritional value

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.

Nutritional value per 100g		
Energy	1,589kJ	375kcal
Fat		3.6g
of which saturates		0.5g
Carbohydrate		85.5g
of which sugars		0.1g
Protein		0.1g
Salt		0g

Chemical Values

The wafer paper has a pH value of 6.7 and a Water activity (Aw-value) of 0.4

Storage & Shelf Life

This wafer paper has a 24 month shelf life from manufacture, we usually offer at least 12 months shelf life when printed and cut to shape. This product is made from natural ingredients and will taste best if used shortly after manufacture. The natural 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.

Kosher Approval

This edible wafer paper has Kosher certification from Court of the Chief Rabbi Beth Din London. We are awaiting certification for the edible inks and process we use in making the decorations.

Notes

This edible wafer product will crack and break if bent. This is especially noticeable in low humidity environments and cold temperatures. This product is not intended to be bent.

Transport

Handle with care as these products are very delicate. Do not place any heavy object on top. Do not bend. Keep Flat.

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


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