

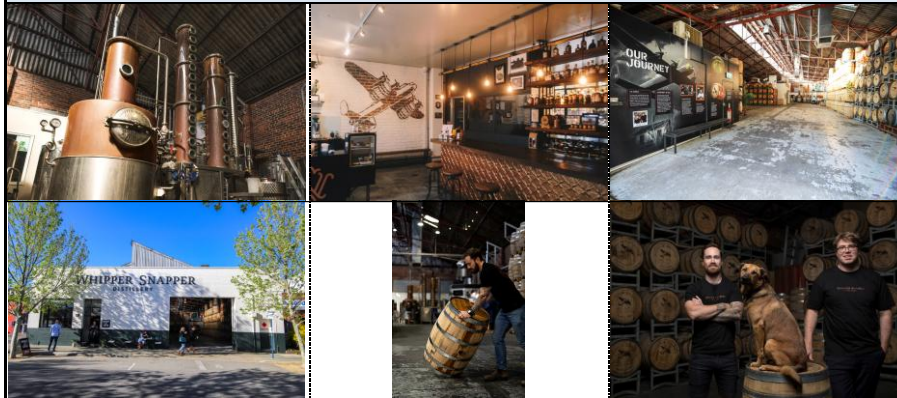
■ Company's profile

Company's Name		Whipper Snapper Distillery Ltd.			
Annual Sales		\$2.5M AUD		Numbers of Employees	10
Name of Representative		Ryan Wilson			写真
Messages to Purchasers		Premium Craft made Australian Whiskey			
Website Address		www.whippersnapperdistillery.com			
Company's Address	〒	139	Kensington Street, East Perth, WA, 6004		
Factory's Address	〒	139	Kensington Street, East Perth, WA, 6004		
Name of the Person in Charge		Ryan Wilson		E-mail Address	ryan@whippersnapperdistillery.com
Phone Number		61418101813		Fax Number	N/A

■ Selling Points of the production process

Whipper Snapper Distillery produces Australian whiskey using a fully grain-to-glass method, ensuring complete traceability and exceptional quality control. All grains—corn, wheat, rye, and barley—are sourced exclusively from Western Australian farmers, supporting local agriculture and guaranteeing freshness. Small-batch mashing, slow fermentation, and precision double distillation in custom copper stills create a smooth and flavour-forward spirit with a distinctly Australian character. Perth's warm Mediterranean climate accelerates barrel interaction, naturally enhancing sweetness, depth, and complexity during maturation. Every batch is hand-bottled and hand-labelled on site, maintaining craftsmanship and consistency. This combination of local ingredients, meticulous processes, and climate-driven aging creates a premium whiskey unique to Western Australia.

Pictures



■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Incoming grains are inspected for appearance, moisture, pests, and COA verification from suppliers. In-process checks: mash pH and gravity, fermentation temperature, and distillation cuts recorded per batch. Finished products: alcohol by volume (ABV) verification, clarity/particulate check, organoleptic (aroma/taste) assessment, lot coding, and label verification. Retention samples kept per batch; all records maintained for full traceability.			
	Production Process	HACCP-based sanitation plan with documented SOPs for mashing, fermentation, distillation, maturation, and bottling. Cleaning and sanitization schedules for tanks, lines, hoses, fillers, and tools (CIP/SIP where applicable), with pre-op checks and post-clean logs. Allergen control and glass/brittle plastics control around bottling; foreign object prevention practices in place. Water quality monitored and filtered to specification; chemicals stored and labeled per SDS.			
	Employees	Mandatory hygiene induction and annual refresher training (hand hygiene, PPE, illness reporting, chemical handling). Dedicated workwear/PPE (gloves, protective eyewear, high-vis/antistatic where relevant); no jewelry or loose items in production. Restricted access to production zones; visitors escorted and recorded			
Hygiene Management	Facilities and Equipments	Food-grade contact surfaces; preventive maintenance schedule for stills, tanks, pumps, and bottling line. Pest control program by licensed contractor with monitoring points and monthly reports. Calibrated instruments (thermometers, hydrometers, ABV meters) on a defined schedule. Waste (draff, spent wash, packaging) segregated and disposed per local regulations.			
	The Contact Points	The person in charge	Ryan Wilson	Phone number	61418101813
Emergency Response		Documentation	Written emergency response and product recall/withdrawal procedures with traceability (one-up/one-down). Incident reporting and corrective action forms; MSDS/SDS available on site. Crisis communication tree and authority notification protocol (e.g., regulator, key customers, logistics partners).		