

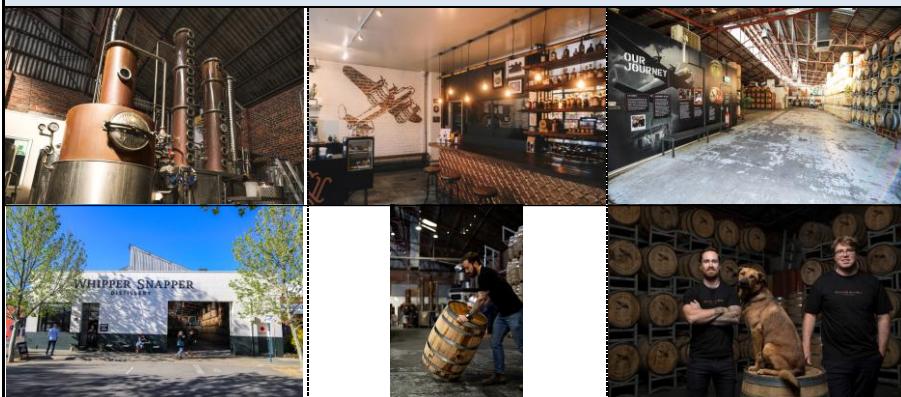
■ Company's profile

Company's Name	Whipper Snapper Distillery Ltd.		
Annual Sales	\$2.5M AUD	Numbers of Employees	10
Name of Representative	Ryan Wilson		
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		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.
Hygiene Management	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.
	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 (draft, spent wash, packaging) segregated and disposed per local regulations.
Emergency Response	The Contact Points	The person in charge Ryan Wilson Phone number 61418101813
	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).