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**PAKISTAN STANDARD**

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**WAFER BISCUITS (3<sup>RD</sup> REVISION)**



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**PAKISTAN STANDARDS AND QUALITY CONTROL AUTHORITY**  
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**PAKISTAN STANDARD SPECIFICATION  
FOR  
WAFER BISCUITS (3<sup>RD</sup> REVISION)**

0. FOREWORD

- 0.1 This Pakistan Standard Specification was adopted by the Pakistan Standards & Quality Control Authority; Standards Development Centre on 28-07-2011 after the draft finalized by the Cereal, Pulses & their Products Technical Committee had been approved by the National Standards committee for Agricultural & Food Products.
- 0.2 In the preparation of this standard the views of the Manufacturers, Consumers, Scientists, and Food Technologists & Testing Authorities have been taken in to consideration.
- 0.3 The demand for wafers suitable for serving with ice-cream or for the production of plain, filled or coated wafers is gradually on the increase. In the manufacture of wafers, the consistency and composition of the batter, mixing time, baking time, and temperature are of considerable importance.
- 0.4 This standard was established in 1966, first revised in 1980 and secondly revised in 2003. Keeping in view the latest technological and trade advances the committee felt it to revise in the light of latest development in the Industries.
- 0.5 Pakistan Standard Specification for Biscuits (excluding Wafer Biscuit) PS: 383 is a necessary adjunct to this standard.
- 0.6 For the purpose of deciding whether a particular requirement of this standard in complied with the final value, observed or calculated expressing the results of a test or analysis, shall be rounded off in accordance with PS: 103 for Methods of Rounding off Numerical Values. The number of significant places retained in the rounded off value should be the same as that of the specified value in this standard.

1. SCOPE

- 1.1 This standard prescribes the requirements and the sampling for wafer Biscuits.

2. TYPES

- 2.1 The Wafer Biscuit shall be of two types, namely (a) Plain and (b) Modified.

3. ESSENTIAL INGREDIENTS (HALAL)

- 3.1 The following materials shall be used in the preparation of batter of Wafer Biscuits

- (a) Wheat Flour – conforming to PS: 381
- (b) Water – potable. Conforming to PS: 1932
- (c) Rice flour are any other Cereal/or Cereal Products

4. OTHER INGREDIENTS (HALAL)

- 4.1 In addition to the essential ingredients codex list of permitted food additives may be added to the wafer biscuits.

**5. REQUIREMENTS**

- 5.1 Wafer Biscuit shall be properly baked and shall not show signs of under baking or over baking. They shall be crisp, crunchy and light in texture. The design impressed on them, if any shall be clear. They shall have an agreeable odor typical of well-baked Wafers Biscuit, and shall be free from soapy or other objectionable flavors, insect and fungus infestation.

**Note:** The appearance, taste and odor shall be determined by Sensory evaluation test.

- 5.1.1 Plain Wafer Biscuit – Plain Wafer Biscuit may be hollow or flat in any shape desired by the buyer.
- 5.1.2 Modified Wafer Biscuit – these shall be of the following two types.
- 5.1.2.1 It shall have two or more plain wafers, sandwiched with filling in between. The filling may be of cream, jam, jelly, marshmallow, caramel, dry fruits, chocolate, cocoa, cheese, spices and other ingredients and shall not be less than 20% by weight of the filled Wafer Biscuits.
- NOTE** – for the purpose of this standard, “cream” means a homogenous mixed preparation of hydrogenated fat, or bakery shortening, icing sugar, flavors with or without other ingredients as mentioned in clause 4.1
- 5.2 The Wafer Biscuits shall be manufactured in premises maintained under hygienic conditions.
- 5.3 The Wafer Biscuit shall also comply with the requirements given in Table 1, 2

**TABLE-1**  
**Requirements for Wafer Biscuits (Clause 5.3 & 8.3)**

S.No.	Characteristic	Requirements	
		Plain	Modified
1	Moisture, percent by weight, Max	3.4	3.5
2	Acid insoluble ash (on dry basis), percent by weight, Max	0.05	0.05
3	Acidity of extracted fat (as oleic acid), percent by w/w Max	1.75	1.75

**TABLE-2**  
**Microbiological Requirements**

S.No.	Evaluation Criteria	Accepted Limits
1	Total Microbial Count	Less than 10000 cfu/gms
2	Coliform	Less than 10 cfu/gm
3	E.Coli	Less than 3 cfu/gm
4	Yeast & mould	Less than 100 cfu/gm
5	S. aureus	Less than 3 cfu/gm
6	Salmonella	Absent/25 gms

## 6. PACKING AND MARKING

- 6.1 **PACKING** – wafer Biscuit shall be packed in Clean, sound containers made of tinplate, pack-rolled cold reduced carbon steel (PCRC) sheets, cardboard, paper (BOPP) Bioxyline Oriented polypropylene Food Grade Flexible Packaging, material as agreed to between the purchaser and the vendor, in such a way as to protect them from contamination and from absorption of moisture. They shall not come in direct contact with a packing material other than clean greaseproof or sulphite paper, cellulose film or other non-toxic packing material which may be covered with moisture proof film, waxed paper or moisture-proof laminate or coated paper.
- 6.2 **MARKING:**  
The following particulars shall be clearly and indelibly marked or label on each container:
- Name of the Products.
  - Name and address of the manufacturer,
  - Batch or code number,
  - Net weight,

- e. List of ingredients(HALAL)
- f. Date of manufacture and expiry.
- g. Pakistan standard number, mark and license number.

**Note:** Packed containing less than 60 gm and less than 120 gm of Biscuits shall be marked as required under 6.2 (a), (b) and (e) and may not be marked with particulars require under 6.2 (c) and (d)

7. **SAMPLING**

- 7.1 Representative samples of the material shall be drawn as prescribed in Appendix – A of PS: 383 for Biscuits (Excluding wafer Biscuits)

8. **METHOD OF TEST:**

The relevant testing methods of ISO/CAC and of other internationally recognized standard methods may be taken into account for analysis purpose.

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