

	A	B	C	D	E	F	G	H	I	J	K	L	M	N	O
1	Edible Sheets Comparison Chart														
2	Paper Type	Base Ingredient	Melds On To	Surface Qualities	Printing Quality	Thickness	Flexibility	Shelf Life (if properly stored)	Suggested Uses	Kosher Parv	FDA Approved	100% Vegan	Gluten Free	Free of allergens	
3	Supreme Icing sheets	Sugar	Sugar based toppings (i.e. royal icing, fondant, buttercream, icecream, mousse,etc)	Smooth. Bright white. Opaque.	Excellent	Medium	Flexible	24 mo	Cakes, cupcakes, cookies, lollipops.	yes	yes	yes	yes	yes	
4	Frostino Icing Sheets	Sugar	Sugar based toppings (i.e. royal icing, fondant, buttercream, icecream, mousse,etc)	Extra smooth. Slightly off white. Opaque.	Very Good	Thin	Flexible	12 mo	Cakes, cupcakes, cookies, lollipops.	yes	yes	yes	yes	yes	
5	Lucks Icing Sheets	Sugar	Sugar based toppings (i.e. royal icing, fondant, buttercream, icecream, mousse,etc)	Extra smooth. Bright white. Opaque.	Outstanding	Thin	Flexible	60 mo	Cakes, cupcakes, cookies, lollipops.	yes	yes	yes	yes	yes	
6	FlexFrost Regular Sheets	Sugar	Sugar based toppings (i.e. royal icing, fondant, buttercream, icecream, mousse,etc)	Extra smooth. Bright white. Opaque.	Very Good	Thin	Very flexible	12 mo	Cakes, cupcakes, cookies, lollipops, wrap around cakes, make edible lace, cut out into shapes.	yes	yes	yes	yes	yes	
7	FlexFrost Tiffany Icing Sheets	Sugar	Sugar based toppings (i.e. royal icing, fondant, buttercream, icecream, mousse,etc)	Smooth. Very translucent.	Very Good	Very Thin	Very flexible	12 mo	Cakes, cupcakes, cookies, lollipops, isomalt, chocolates, candy apples, cut out into shapes.	yes	yes	yes	yes	yes	
8	Sugar Stamp Transfer Sheets	Sugar	None. Image is transferred through heat (meringues, chocolates, etc.)	Smooth. Translucent.	Very Good (colors will intensify with transfer)	Extra Thin	Somewhat flexible	24 mo	Transfer images onto meringues, chocolates, etc..	yes	yes	yes	yes	yes	
9	Wafer Paper	Potato Starch	Water based toppings (i.e. Jello, gelatin fruit cakes, etc)	Textured. Slightly off white. Semi Opaque.	Good	Varies (AD00: 0.20ml; AD2 & Color: 0.40ml; AD4: 0.06ml)	Somewhat flexible	24 mo	Jello, gelatin transfer, cookies, make flowers, 3D props and toppers, cut intricate shapes.	yes	yes	yes	yes	yes	