

ORGANIC CINNAMON

PRODUCT SPECIFICATION (Spec No: 8.1)

PRODUCT

Ceylon Organic Cinnamon (*Cinnamomum zeylanicum*) in family *Lauraceae* originated in Sri Lanka and the inner bark is used as a spice.

Grades of cinnamon bark are C/4/0, C/5/0, Alba

INGREDIENTS

100% Organic Ceylon Cinnamon

PACKAGING

100g pouch, 250g pouch, 500g pouch

SENSORY CHARACTERISTICS	
Odor	Characteristic fresh aroma
Flavor	Delicate and sweet flavor characteristic to Ceylon cinnamon
Colour	Pale Brown to slightly reddish brown

GRADE CHARACTERISTICS		
Grade	Diameter	Quills per kg
C/4/0	Max-16mm	22
C/5/0	9mm-11mm	27

PHYSIO-CHEMICAL CHARACTERISTICS	
Moisture	Not more than 14%
Maximum foxing	15%

STORAGE

Store in a cool, dry place.

SHELF LIFE

24 months from date of manufacture

PRODUCT ACQUIRED

ISO 22000:2018, HACCP. GMP. USDA Organic, EU Organic

NUTRITION FACTS	
30 servings per 300g container	
Serving size	(10g)
Amounts Per Serving	
Calories	33Kcal
	% Daily Value
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrates 8g	3%
Dietary Fiber 6g	21%
Total Sugar 0g	
Includes 0g Added Sugars	0%
Protein 0g	0%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to daily diet. 2,000 calories a day is used for general nutrition advice.	

CHEMICAL REQUIREMENTS

CHARACTERISTICS	SLSI	ESA REQUIREMENT	ISO-6539:1997 REQUIREMENTS	SLAI/ISO TEST METHOD
ASH	5.0% W/W (max)	7.0% w/w (max)	5.0% on dry basis max	SLS 186:PART 5 ISO 928
ACID INSOLUBLE ASH	1.0% w/w (max)	2.0% w/w (max)	1.0% Dry basis max	SLS 186: PART 3 ISO 930
H ₂ O%	15.0% w/w (max)	15.0% w/w (max)	14.0% max	SLS 186: PART 4
VOLATILE OIL	1.0ml/100g(min)	0.45ml/100g (min)	1.0%/100ml on dry basis min	SLS 186: PART 11 ISO 6571

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