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PRODUCT SPECIFICATION

Cinnamon Ground Cassia

DESCRIPTION:

Cinnamon Ground Cassia is prepared from the ground good quality, dried and clean inner bark of *Genus Cinnamomum* with a typical sweet and mildly pungent aroma, and is reddish brown to light brown in colour.

The product is 'steam treated' to reduce microbiological load.

USAGE RECOMMENDATION/DIRECTIONS FOR USE:

Use as required.

COMPOSITION:

Cinnamon.

COUNTRY OF ORIGIN:

Product of Vietnam.

GMO STATUS:

This product is free from any Genetically Modified Material.

STORAGE AND TRANSPORT:

Product shall be stored in a cool, dry area, protected from light, heat and moisture. And ideally at a temperature of 10-25C and 70% R.H maximum. Avoid using wet utensils when handling product. No responsibility is taken for humid, hot, and dusty or infested storage conditions off site.

The product shall be transported in clean, dry vehicles and shall be adequately protected at all times from exposure to moisture, infestation, and contamination.

SHELF LIFE:

In original unopened packaging under recommended storage conditions: 24 months.

ALLERGEN STATUS:

This product contains no known allergens.

CLAIMS STATUS:

Halal/Kosher Certified; Suitable for Vegetarians/Vegans.

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NUTRITIONAL INFORMATION:

Composition	Quantity Per 100g Dry Product
Energy	1035kJ
Protein	3.99g
Fat	
- Total	1.24g
- Saturated	0.35g
Carbohydrate	
- Total	27.5g
- Sugars	2.17g
Sodium	10mg

Nutritional Information provided above has been calculated from information obtained from Suppliers Specification and Food Composition Tables. The nutritional Panel is in accordance with the FSANZ Code.

MICROBIOLOGICAL SPECIFICATION

TEST	SPECIFICATION
Total Plate Count (cfu/g)	50,000 max
E Coli (cfu/g)	< 10
Yeast and Mould (cfu/g)	100 max
Coliforms (cfu/g)	50 max
Salmonella (/25g)	Not Detected
Listeria (/25g)	Not Detected
Bac. Cereus (cfu/g)	100 max
Cl. Perfringes (cfu/g)	100 max
Staph. Aureus (cfu/g)	100 max

PHYSICAL AND CHEMICAL SPECIFICATION

PARAMETER	SPECIFICATION
Particle Size	5% above #60 (0.25m)
Moisture	12% max.
Volatile Oil	4.0% min
Aflatoxin B1	5ppb
Aflatoxin (B1, B2, G1, G2)	10ppb
Metal Detection (mm)	Fe: 2.5; Non-Fe: 4.0; StS: 4.0

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ALLERGEN SENSITIVITIES LIST:

Gluten (Wheat, rye, barley, oats, and spelt and their hybridised strains)	Absent
Crustacean (and products of)	Absent
Egg (and egg products)	Absent
Fish (and fish products)	Absent
Lupin & lupin products	Absent
Milk (and milk components or milk products)	Absent
Nuts (tree nuts and nut products)	Absent
Sesame Seeds (and products including sesame oil)	Absent
Peanuts (and products including peanut oil)	Absent
Soya Beans (and products of)	Absent
Sulphites (>10mg/kg) – Metabisulphite, Sulphur Dioxide	Absent
Royal Jelly	Absent
Bee Pollen	Absent
Propolis	Absent

Amended by: Shilpa Kapil (QA)

Approved by: Marc Chappuis (QA Manager)

Disclaimer

The information provided within this document is accurate and reliable to the best of our knowledge. Our Technical Service Department takes all the necessary measures to guarantee that the product conforms to the specifications indicated in this document.

The User is nevertheless advised to carry out the preliminary tests to ensure the suitability of the product. We remain at your entire disposal to provide any further information that you may require.