



PRODUCT SPECIFICATION

CINNAMON POWDER, ORGANIC *Cinnamomum zeylanicum*

PRODUCT CODE: FGCN001

ORIGIN: INDIA

PRODUCT DESCRIPTION:

- Cinnamon comes in 'quills', strips of bark rolled one in another. The pale brown to tan, strips are generally thin, the spongy outer bark having been scraped off. The best varieties are pale and parchment-like in appearance.
- Cinnamon powder is produced by grinding cinnamon sticks to desired granulation.
- Product is organically produced and processed according to current Good Manufacturing Practices, HACCP norms and regulations EEC 834/2007 & NOP.
- Product is naturally fumigated through EcO₂ processing technique.

INGREDIENT STATEMENT: 100% Organic, certified for NPOP, NOP & EEC 834/2007 standards

PRODUCT CHARACTERISTICS:

PHYSICAL PARAMETERS	SPECIFICATIONS	CHEMICAL PARAMETERS	SPECIFICATIONS
Dimensions	95%<0.5mm	Moisture	12% max
Aroma	Woody and aromatic	Ash Content	5% max
Taste	Sweet and aromatic	Acid Insoluble Ash	2% max
Colour	Pale brown to tan	Testing shall be with reference to the methods prescribed in the manuals of ASTA, AOAC, BAM and Suminter.	
Cleanliness	As per ASTA cleanliness specifications.		

MICROBIOLOGY PARAMETERS	SPECIFICATIONS
Salmonella (in 25gms)	Absent
E.Coli (cfu/gm)	< 10

OTHERS:

Pesticides : Absent, complying to requirements for pesticide residue levels of German Association for Organic Production and Trade (BNN – Herstellung Und Handel)

***Aflatoxin** : As per the regulations of destination country.

***GMO** : Free from GMO

***Allergens** : Free from Allergens

Other mandatory requirements will be in compliance to the respective regulations of destination country.

PACKING:

20-25 Kgs PP Kraft Bags with heat sealed inner poly liner as Suminter standard.

Other options can be suggested.

SHELF – LIFE: 24 months, under proper storage conditions.

*These tests are performed when required.