

Specification sheet of Ceylon Cinnamon Powder

PHYSICAL	
Product:	Ceylon Cinnamon Powder Grade A
Color :	Shining Brown & Light Brown
Origin :	Sri Lanka
Process Type :	Raw
Grinding Process :	Machine Grind
Sorting Process :	Filtration & Blower
Moisture :	12 % max
Volatile Oil :	1.5% min
Aroma :	Sweet, mildly pungent
Allergens :	Free
GMO :	Free
Foreign Matter :	< 0%
Admixture :	< 0%
MICROBIOLOGICAL	
E. coli	ND
Bacillus cereus	< 10 cfu/g
Molds and yeasts	<100 cfu/g
Listeria Monocytogenes	Absent
Clostridium perfringens	< 10 cfu/g
Salmonella in 25 g	absent in 25 g
Usage :	Food
Storage Recommendation :	Product should be stored in cool and dry place at ambient temperature
Shelf life :	2 Years
Cultivation :	Common Natural
Certificate :	Phyto Sanitary, Other
Supply Ability :	250 MT Yearly
MOQ :	100Kg

