



1/3/2020

## PRODUCT SPECIFICATION

### Ground Cinnamon KB

*Cinnamomum Burmannii*

Allergen Free Product

Country of Origin: Indonesia/Vietnam

Ingredients: 100% Cinnamon

GMO: Product is GMO Free

6- Gluten: Spices are naturally considered gluten free we have an allergen program in place and we do not process or store any gluten products in our facility. However, we do not test all our products for gluten.

Physical:

Color: Golden-Brown Powder with a Sweet, Cinnamon Aroma and Falvor.

Chemical:

Granulation:	THRU 50 USS:	95.0% Minimum
Moisture:	15%	Maximum
Volatile Oil:	2.00%	Minimum
Total Ash:	5%	Maximum
Acid Insoluble Ash:	1.50%	Maximum

Microbiological:

Plate Count:	100,000/gram	Maximum
Yeast & Mold:	500/gram	Maximum
Coliforms:	500/gram	Maximum
E. Coli:	< 0.3/gram	Maximum
Salmonella:	Negative	

**\*\*BACTERIOLOGIACL LIMITS APPLY TO STERILIZED PRODUCT ONLY.**

\*\*\*The above ingredient meets USA regulations.

Storage Information:

Between (65-75) F with (60% - 65%) Humidity

DO NOT STORE NEAR ODOR PRODUCING SUBSTANCES

Shelf Life: 24 Months

HACCP Plan on File: Yes

Product is OU Kosher Orthodox Union



NUTRITIONAL INFORMATION per 100g		
Calories	247	cal
Protein	4	g
Total Fate	1	g
Saturated Fat	0	g
Trans Fat	0	g
Cholesterol	0	mg
Carbohydrate	81	g
Sugars	2	g
Added Sugars	0	g
Dietary Fiber	53	g
Vitamin A	295	I.U.
Vitamin C	4	mg
Iron	8	mg
Calsium	1002	mg
Sodium	10	mg
Potassium	431	mg

THE SPECIFICATIONS NOTED ABOVE ARE FOR GUIDANCE PURPOSES ONLY.

The Above Product is Manufactured, Packaged, and Distributed Utilizing Good Manufacturing Practices (GMP).