

Korintji Cinnamon 2.0% V O Treated

Product Specification Data Sheet

Product Description:

The dried, ground bark of cultivated varieties of cinnamomum burmannii blume l

- ❑ No stabilizers, preservatives or other additives are permitted.
- ❑ This product shall conform to the requirements of the Federal Food, Drug and Cosmetic Act.
- ❑ The product is manufactured from cassia from which no portion of its volatile oils has been extracted.
- ❑ The country of origin is Indonesia.
- ❑ This product is treated with ethylene oxide to reduce microbiological levels.

General Standards:

- ❑ The product is manufactured and shipped in accordance with the provisions of the Federal Food, Drug, and Cosmetic Act as amended, as well as any applicable Federal, State, and Local restrictions.
- ❑ The product is manufactured under strict good manufacturing practices.
- ❑ The product is Kosher Certified, and conforms to Kosher dietary laws where applicable.

Packaging Standards:

- ❑ The product is shipped in polyethylene lined, corrugated cartons.
- ❑ The product is clearly identified with the product name, net weight and lot/date code.

Shipping And Storage Standards:

- ❑ The product is to be stored in a cool dry area. Temperature 70°F. Max Humidity = 70%
- ❑ The product is to be stored away from other heavy aromatic materials.
- ❑ The product has a minimum shelf life of at least 12 months from the date of production.

Ingredients: **Cinnamon**

Chemical/Physical Standards		
Attribute	Specification	Method
Moisture	11.0% Maximum	ASTA #2.0
Volatile Oil-Ground	2.0% Minimum	ASTA # 5.0
Ash	5.0% Maximum	ASTA # 3.0
Acid Insoluble Ash	2.0% Maximum	ASTA # 4.0
Color	Reddish-Brown to Brown	Visual
Flavor	Sweet, Aromatic, Pungent	Organoleptic
Odor	Agreeable & Characteristic	Organoleptic
Granulation	5% Maximum on a U.S. # 60	Ro Tap 50 grams 10 Minutes

Microbiological Standards		
If treated by ethylene oxide or irradiation		
Attribute	Specification	Method
Standard Plate Count	<10,000/gram	BAM
Coliform	Negative	BAM
E. Coli	Negative	BAM
Staphylococcus (coag +)	Negative	BAM
Yeast	<100/gram	BAM
Mold	<100/gram	BAM
Salmonella	Negative	BAM

**Bakers Elements ORDER CODE
CIGT-200-050**

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