



PRODUCT SPECIFICATION
GROUND CINNAMON
Product Code: 01052

Ingredients: GROUND CINNAMON.

General Description: Cinnamon is a spice made from the dried bark of the evergreen tree *Cinnamomum cassia*.

Allergens: None.

Country of Origin: Indonesia.

PHYSICAL SPECIFICATIONS:

Appearance: Brownish-tan to reddish-tan free flowing powder.

Flavor and Aroma: Warm, sweet, aromatic taste with a pleasant fragrant odor.

Sieve Analysis: 95% min through #35 USS.

TYPICAL ANALYSIS *

Volatile Oil (ml/100g): 1.5% min

Moisture: 11.0% max

Total Ash: 5.0% max

Acid Insoluble Ash: 2.0% max

*Typical Analysis represents data for normal crop years as an agricultural product; the actual analysis can vary depending on crop and environmental conditions.

MICROBIOLOGICAL SPECIFICATIONS:

Standard Plate Count (SPC): 100,000/g max

Yeast and Mold Count (YMC): 100/g max

Storage: Store in a cool, dry place to prevent the loss of the volatiles.

Packaging: 3/5 pounds in a translucent 160 fluid ounce polypropylene container.

Pallet Configuration: 10 x 5 layers per pallet.

Nutrition Facts	
Serving Size 1/4 tsp (1.0g)	
Servings Per Container about 2268	
Amount Per Serving	
Calories 5	
% Daily Value*	
Total Fat 0g	0%
Sodium 0mg	0%
Total Carbohydrate 1g	0%
Dietary Fiber less than 1 gram	2%
Protein 0g	
Iron 2%	
Not a significant source of calories from fat, saturated fat, trans fat, cholesterol, sugars, vitamin A, vitamin C, and calcium.	
*Percent Daily Values are based on a 2,000 calorie diet.	

This product meets all federal regulations as issued by the U. S. Food and Drug Administration.

Created: June 15, 2001
Revised: May 14, 2018