
	<b>Product specification</b> cinnamon milled cassia organic			
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Product details	
Article number	00673K
Supplier (Specification only valid for goods from this supplier)	
Product name	cinnamon milled cassia organic
Legal name	cinnamon milled cassia
Country of processing	
Country of origin (for this article all possible origins are shown)	Indonesia, Vietnam other origins possible due to availability
Agricultural origin	Non-EU-agriculture
Product description	Cassia cinnamon, dried and milled from organic agriculture according to regulation (EU) No. 2018/848
Botanical name	Cinnamomum cassia
Variety	
Production	
Customs tariff number	09062000
List of ingredients	cinnamon milled* *from certified organic agriculture
<b>Product picture</b> (Example photo, not batch-related, deviations possible)	
Preparation	Whether in cinnamon buns, muffins, cakes or other baked goods, the intense flavour of Organic Cassia Cinnamon adds a special touch. Cassia cinnamon is not only used in baking, but also in the preparation of hot drinks. Be it in a spicy chai tea, a hot chocolate or a warming fruit punch.
Usage	
Foods intended for human nutrition that are prepared and consumed according to the preparation recommendations.	
Risk when used as intended for „YOPI“ (Young, Old, Pregnant, Immunosuppressed)	
Potential advice for customers	

	Covitar s.r.o., Rybná 716/24, Praha 1, 110 00, Czech republic, info@covitar.cz www.covitar.cz	

**Further product characteristics****Vegan**

Yes

**Raw food\***

No

**Gluten free (< 20 ppm) according to analysis**

No

**Superfood**

No

\*"Raw food" is not a uniformly defined term and there are different interpretations of it. For Covitar s.r.o. it includes products which are not heated above 45°C during the production process as well as sun-dried fruits. The temperatures during transport are not considered, as there are no sufficient reliable information on this. Mainly unrefrigerated containers and trucks are used. The information on manufacturing and process temperatures are based on surveys of our suppliers.

**Average nutritional information per 100g****Energy (kJ / kcal)**

1017 / 243

**Fat (g)**

1.2

**of which saturates (g)**

0.3

**Carbohydrate (g)**

27.5

**of which sugars (g)**

2.2

**Fibre (g)**

53.1

**Protein (g)**

4.0

**Salt (g)**

0.030

Nutritional values may vary in natural products

Source: USDA database

**Sensorial parameters****Appearance/Colour**

light to dark brown

**Flavour/Taste**

characteristically cinnamon, aromatic, spicy

**Consistency**

fine powder, free flowing

**Chemical and physical parameters**

This is an automatically generated specification, not all parameters are applicable to every product.

**Moisture**

max. 16 %

**Size / degree of grinding****Purity****Natural foreign material****Essential oil**

min. 1 %


**Ash insoluble in acid**

max. 2.5 %

**Spiciness****Curcumin content****Cumarin content**

max. 5.000 mg/kg

**Vanillin content**

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<b>Microbiological parameters</b> according to the DGHM guideline and warning values for herbs and spices, 2018		
	<b>Reference value (cfu/g)</b>	<b>Warning value (cfu/g)</b>
<b>E. Coli</b>	1.000	10.000
<b>Mould</b>	100.000	
<b>Presumptive bacillus cereus</b>	1.000	10.000
<b>Clostridium perfringens</b>	1.000	10.000
<b>Salmonella</b>		n.d. in 25g
The microbiological parameters, unless confirmed by analysis, are reference and warning values which are subject to natural variations according to origin and harvest.		
<b>Storage and shelf life</b>		
<b>Best before date</b>	min. 12 months from production date	
<b>Storage advice</b>	Originally packed, dry, keep away from light storage at < 20 °C, max. 65% atmospheric humidity	
<b>Other storage advices</b>		
<b>Packaging</b>		
<b>Net weight per unit in kg</b>	25.00 kg	
<b>Packaging material</b> (All possible packaging materials are shown for this article)	paper bag with polyethylene (PE) inlay	
The packaging of product is in accordance to Comm. RG (EC) No. 1935/2004 and the Directives (EG) 10/2011 and 94/62.		
<b>GMO Status</b>		
The product is in accordance to Comm. RG (EC) No. 1829/2003 and Comm. RG (EC) No.1830/2003 and is not produced with GMO material.		
<b>Ionizing radiation</b>		
The product is not treated with ionizing radiation.		
<b>Pesticides</b>		
The product is in accordance to regulation (EU) No. 2018/848.		
<b>Mycotoxines/Heavy metals</b>		
The product corresponds to the Comm. RG (EU) No. 2023/915 and other currently valid amendments.		
<b>Foreign impurities</b>		
The complete absence of foreign impurities is not technically feasible. Within this limitation, the lowest technically possible level of impurities is taken care of.		
<b>Pests</b>		
The product is free of living pests in all states of development.		

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## List of allergens according to Annex II of Regulation (EU) No. 1169/2011

	Contained as ingredient	Cross contamination possible	Comment
<b>Gluten-containing cereals</b>	-	n/a	
Wheat	-	n/a	
Rye	-	n/a	
Barley	-	n/a	
Oat	-	n/a	
Spelt	-	n/a	
KAMUT® Khorasan wheat	-	n/a	
Hybrides	-	n/a	
<b>Crustaceans and crustacean products</b>	-	n/a	
<b>Eggs and egg products</b>	-	n/a	
<b>Fish and fish products</b>	-	n/a	
<b>Peanuts and peanut products</b>	-	n/a	
<b>Soybeans and soya products</b>	-	n/a	
<b>Milk and dairy products</b>	-	n/a	
<b>Nuts and nut products</b>	-	n/a	
Almonds	-	n/a	
Hazlenuts	-	n/a	
Walnuts	-	n/a	
Cashew	-	n/a	
Pecan nuts	-	n/a	
Brazil nuts	-	n/a	
Pistachios	-	n/a	
Macadamia	-	n/a	
<b>Celery and celery products</b>	-	n/a	
<b>Mustard and mustard products</b>	-	n/a	
<b>Sesame and sesame products</b>	-	n/a	
<b>Sulphur dioxide and sulphites &gt; 10 mg/litre expressed as SO<sub>2</sub></b>	-	n/a	
<b>Lupin and lupin products</b>	-	n/a	
<b>Molluscs and mollusc products</b>	-	n/a	

n/a = not available

The above information is based on details provided by our suppliers and has not been confirmed by analyses.