

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
Product picture (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	

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	

Microbiological parameters according to the DGHM guideline and warning values for herbs and spices, 2018

	Reference value (cfu/g)	Warning value (cfu/g)
E. Coli	1.000	10.000
Mould	100.000	
Presumptive bacillus cereus	1.000	10.000
Clostridium perfringens	1.000	10.000
Salmonella		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.

Storage and shelf life

Best before date	min. 12 months from production date
Storage advice	Originally packed, dry, keep away from light storage at < 20 °C, max. 65% atmospheric humidity
Other storage advices	

Packaging

Net weight per unit in kg	25.00 kg
Packaging material (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.

GMO Status

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.

Ionizing radiation

The product is not treated with ionizing radiation.

Pesticides

The product is in accordance to regulation (EU) No. 2018/848.

Mycotoxines/Heavy metals

The product corresponds to the Comm. RG (EU) No. 2023/915 and other currently valid amendments.

Foreign impurities

The complete absence of foreign impurities is not technically feasible. Within this limitation, the lowest technically possible level of impurities is taken care of.

Pests

The product is free of living pests in all states of development.

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

	Contained as ingredient	Cross contamination possible	Comment
Gluten-containing cereals	-	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	
Crustaceans and crustacean products	-	n/a	
Eggs and egg products	-	n/a	
Fish and fish products	-	n/a	
Peanuts and peanut products	-	n/a	
Soybeans and soya products	-	n/a	
Milk and dairy products	-	n/a	
Nuts and nut products	-	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	
Celery and celery products	-	n/a	
Mustard and mustard products	-	n/a	
Sesame and sesame products	-	n/a	
Sulphur dioxide and sulphites > 10 mg/litre expressed as SO₂	-	n/a	
Lupin and lupin products	-	n/a	
Molluscs and mollusc products	-	n/a	

n/a = not available

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