

Cinnamon ground

Spice



Product description

Cinnamon ground

Application

Individual taste

Packing Details, Shelf-life and storage

25kg net weight; on pallets; 24 months after production date; keep in dry cool conditions.

Sensoric

Brown powder; characteristic and aromatic.

Country of Origin

Vietnam



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DATA SPECIFICATIONS

MICROBIOLOGICAL STANDARDS

Total viable count	max. 5.000.000 Kbe/g
Moulds and Yeasts	max. 10.000 Kbe/g
E.Coli	< 100 Kbe/g
Salmonella	neg. in 25g

NUTRITIONAL VALUES

Energy value	272 kcal / 1137 kJ
Carbohydrate	56,0 g
- of which sugar	44,8 g
Protein	3,9 g
Fat	3,2 g
- of which saturated fatty acids	0,9 g
Salt	0,01 g

INFORMATION ON RAW MATERIALS AND PRODUCTION PROCESS

Raw materials are not irradiated or genetically modified. The product does not contain any materials of animal origin; no risk of mad cow disease (BSE) material.

LIST OF ALLERGEN

Allergen	According to recipe included		In traces possible (cross-contamination)	
	no	yes	no	yes
cereals (gluten)	x		x	
crustaceans	x		x	
egg	x		x	
fish	x		x	
peanut	x		x	
soya	x		x	
milk	x		x	
nuts	x		x	
celery	x		x	
mustard	x		x	
sesame	x		x	
sulphur dioxide & sulphate	x		x	
lupin	x		x	
molluscs	x		x	

Legal information and Certificates

The product complies with the requirements of German food law and EC regulations.

IFS, ISO22000:2011, ISO22000:2005, ISO22002-1:2009, FSSC22000, ISO9001:2008, Halal, Kosher, NON-GMO of SGS, HCCP

The specification is valid until revoked and replaced all previous issues.