

Product: H11 Product Name: Ground Korintje Cinnamon

Description: Korintje Cinnamon is the ground bark of the cassia tree.

Physical Properties

Appearance	Light to dark tan powder
Size	Minimum 90% - US #50 Screen

Organoleptic Properties

Flavor	Typical of cinnamon.
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Chemical Properties

Moisture	Maximum: 13 %	Method: Halogen Thermogravimetric Analysis
Volatile Oil	Minimum: 2 %	Method: ASTA Analytical Method #16.0 & 5.2
Ash	Maximum: 6 %	
Acid insoluble ash	Maximum: 2 %	

Microbiological Properties

Standard Plate Count	Maximum: 100,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 250 cfu/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
E. Coli	<10 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/25g	Method: FDA BAM or AOAC equivalent

Packaging, Labeling, Storage

Packaging	Plastic jar, bag in box or to customer specification.
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a dry, cool place.
Shelf Life	Minimum 12 months (under optimum storage conditions).