



<b>CINNAMON QUILLS 3" C-5</b>	PRODUCT SPECIFICATION	Product Code:	CINN068-25 (25kg) CINN068-1 (1kg) CINN068-0500 (500g)
		Issue No:	4
		Change Notice No:	3
		Date Issued:	25/11/2024

#### Product Identification

Product Name	Cinnamon Quills 3" C-5
Country of Origin	Product of Sri Lanka.
Description	The hand formed layers of the mature inner bark of Cinnamomum zeylanicum, which has been rolled to form a solid cylinder known commonly as a "quill". The product is brown in colour with a sweet slightly pungent flavour.
Intended Use	Food supplied as an ingredient for use in further manufacturing or processing
Ingredient List	Cinnamon Quills.

#### Personal Diet & Regulations

Allergens due to ingredient nature	Cinnamon Quills 3" C-5 contains no known allergens, and/or derivatives thereof.
Allergen cross-contact statement	No precautionary statement required.
GMO statement	Cinnamon Quills 3" C-5 is a non GM product.
Halal accreditation	Cinnamon Quills 3" C-5 is Halal suitable (validation means: Certified).
Kosher accreditation	Cinnamon Quills 3" C-5 is Kosher suitable (validation means: Certified).
Regulatory requirements	All processing to be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations. Cinnamon Quills 3" C-5 is to meet and conform to all current food legislations.

#### Nutritional Information

Nutrient	Average quantity per 100g	Units
Total Ash	3.6	%
Moisture	10.6	%
Energy	1040	kJ
Protein	3.99	g
Fat	1.24	g
	0.35	g
Carbohydrate	27.5	g
	2.2	g
Dietary Fibre	53.1	g
Sodium	10	mg

*Data from theoretical source (USDA published 4 Jan 2019. Average values subject to seasonal variation. ).*

**Organoleptic Specification(s)**

Test / Parameter	Specification
Colour	Brown with some seasonal color variation
Flavour	Sweet, slightly pungent
Aroma	Strong, typical of cinnamon quills

**Physical Specification(s)**

Test / Parameter	Specification
Extraneous Matter	≤ 0.75 %
Lenth, average	3" ± 0.5cm
Diameter, average	0.5 cm – 2.0cm

**Microbiological Specification(s)**

Test / Parameter	Specification
E. Coli	≤ 10 cfu/g
Salmonella	Not Detected /25g

**Chemical Specification(s)**

Test / Parameter	Specification
Moisture	≤ 14 %
Water Activity	≤ 0.650

Packaging description:	Carton with polythene or cellophane bag inside(25kg) or food grade pouch or bag with heat seal closure (1kg/500g). No staples, wire closure or castrating rings to be used.
Traceability comments:	Date code, product code, batch number
Delivery temperature:	Delivery temperature is ambient temperature.
Pack size:	25kg / 1kg / 500g
Storage and shelf life:	Before opening, the product should be stored in ambient conditions. Additionally, store in a cool, dry place, away from direct sunlight If stored as advised, the shelf life in original, unopened packaging should be min 18* months from the date of production.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.

Quality: Sunny Wang	Signature: SW	Date: 25/11/2024
Authorised by: Liviu Gorgos	Signature: LG	Date: 25/11/2024