



CINNAMON POWDER

General Product information

Product Description

Scientific name	<i>Cinnamomum verum</i>
Country of origin	Tanzania
process	Harvesting, Sorting, Sun drying, Hand sorting, milling, packaging, storage & distribution
Grade	powdered
Appearance	Medium shade of brown to Reddish brown Powder
Colour	Medium shade of brown to reddish brown
certification	EU/NOP Organic certified and ISO 22000
Aroma & Flavor	Sweet, spicy and woody with no foreign odor
Food safety characteristics	The moisture Content is below 12%, Hence low-risk of bacterial growth. Also keep this product at ambient storage conditions.
Packaging	The packaging material used are hematic bags with inner lining to avoid loss of aroma and the negative effect from the hygroscopic properties of the spice.

Picture



Particle Size Characteristics

Sieve size (microns)	Percentage per 250g
Above 500	0.90
500	0.90
400	1.80
250	43.24
140	20.72
Below 140	32.43

Chemical and Physical Characteristics

Characteristic	Requirement, max	Test method /Reference	UOM
Moisture content	12	TZS 1318	% m/m
Total Ash	7	TZS 1316	% m/m
Acid insoluble	2	TZS 1317	% m/m
Non volatile	7	TZS 1319	% m/m

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Heavy Metals Characteristics

Characteristics	Requirement, max (mg/kg)	Test method/reference
Arsenic	0.2	TZS 1502
Tin	250	TZS 1492
Copper	5.0	TZS 1495
Zinc	5.0	TZS 1500
Iron	15	TZS 1493
lead	0.3	TZS 268;1986

Microbiological Characteristics

Characteristic	Requirement, max	UOM
Total aerobic plate count	1x10 ⁵	cfu/g
Yeasts and Molds	1x10 ³	cfu/g
Total coliforms	1x10 ²	MPN
Escherichia Coli	Absent/not detected	Per 25g
Salmonella per 25g	Absent/not detected	Per 25g

Nutritional Characteristics

Characteristics	Requirement	UOM per 100g
Protein	3.89	g
Carbohydrate	79.85	g
Energy	261	k/cal
Sugar	2.17	g
Fiber	54.3	g

