

## Specification product – Cassia

### PRODUCT PROCESSING SPECIFICATIONS

#### CERTIFIED ORGANIC CASSIA Cinnamon TBC COARSE, TBC

*Cinnamomum burmanii*

Origin : Indonesia

Plant Part : Bark

State : TBC Coarse, TBC and powder

Detail : TBC, Powder graded by particle size

### PRODUCT CHARACTERISTICS :

Physical Parameters	Specifications	Chemical Parameters	Specifications
Appearance	TBC & Powder : small particle size	Moisture Content	12% max
	TBC coarse : #5(2mm) - #10(4mm)	Volatile Oil	By request
	TBC : #10(2mm) - #60(0.250mm)	Ash Content	5% max
Color	red-brown		
Aroma	Aromatic, strong, spicy		
Flavor	Strongly aromatic, spicy-sweet, warm slighty bitter		

Microbial Tolerance	Specifications	Mycotoxin Tolerance	Specifications
<b>For Cassia Bark :</b>		<b>Product destined for European Market :</b>	
Total plate count	< 100,000 cfu/gr	Aflatoxin	max 5 ppb
E. Coli	< 10 mpn/gr	Ochratoxin	max 3 ppb
Salmonella	absent / 50 gr	<b>Product destined for US Market :</b>	
Yeast and Mold	< 1000 cfu / gr	Aflatoxin	max 20 ppb
Coliforms	< 100 mpn/gr		

### OTHERS :

Foreign Matter : All items foreign to the plant from which the herbs of spice is sourced  
Tolerance : < 1%

Extraneous Matter : Items derived from the plant from which the herbs or spice has been sourced but not required part.  
Tolerance : 1% maximum



## PRODUCT PROCESSING SPECIFICATIONS

### CERTIFIED ORGANIC CASSIA Cinnamon Broken and Cleaned

*Cinnamomum burmanii*

Origin : Indonesia

Plant Part : Bark

State : Broken and Cleaned

Details : Broken and cleaned graded by volatile oil content

#### PRODUCT CHARACTERISTICS :

Physical Parameters	Specifications	Chemical Parameters	Specifications
Dimension	Broken thick inner bark chips up to 6 cm	Moisture Content	12% max
		Volatile Oil :	
Color	Red - brown	BnC 2,25%	2,25% min
Aroma	Strongly aromatic, spicy	BnC 2,75%	2,75% min
Flavor	Strongly aromatic, spicy, sweet, warm slightly bitter	BnC 3,5%	3,5% min
		Ash content	5% max

Microbial Tolerance	Specifications	Mycotoxin Tolerance	Specifications
<b>For Sterilized Cassia Cinnamon BnC :</b>		<b>Product destined for European Market :</b>	
Total plate count	< 100,000 cfu/gr	Aflatoxin	max 5 ppb
E. Coli	< 10 mpn/gr	Ochratoxin	max 3 ppb
Salmonella	absent / 25 gr	<b>Product destined for US Market :</b>	
Yeast and Mold	< 1000 cfu / gr	Aflatoxin	max 20 ppb
Coliforms	< 100 mpn/gr		

#### OTHERS :

Foreign Matter : All items foreign to the plant from which the herbs of spice is sourced  
Tolerance : < 1%

Extraneous Matter : Items derived from the plant from which the herbs or spice has been sourced but not required part.  
Tolerance : 1% maximum



## PRODUCT PROCESSING SPECIFICATIONS

### CERTIFIED ORGANIC CASSIA Cinnamon Powder

*Cinnamomum burmanii*

Origin : Indonesia

Plant Part : Bark

State : Powder

#### PRODUCT CHARACTERISTICS :

Physical Parameters	Specifications	Chemical Parameters	Specifications
Dimension	95% < 0.5mm	Moisture Content	12% max
Color	Red - brown	Volatile Oil	2,25% min
Aroma	Strongly aromatic, spicy	Ash Content	5% max
Flavor	Strongly aromatic, spicy, sweet, warm slightly bitter		

Microbial Tolerance	Specifications	Mycotoxin Tolerance	Specifications
<b>For Sterilized Cassia Cinnamon Powder :</b>		<b>Product destined for European Market :</b>	
Total plate count	< 100,000 cfu/gr	Aflatoxin	max 5 ppb
E. Coli	< 10 mpn/gr	Ochratoxin	max 3 ppb
Salmonella	absent / 25 gr	<b>Product destined for US Market :</b>	
Yeast and Mold	< 1000 cfu / gr	Aflatoxin	max 20 ppb
Coliforms	< 100 mpn/gr		

#### OTHERS :

Foreign Matter : All items foreign to the plant from which the herbs of spice is sourced  
Tolerance : < 1%

Extraneous Matter : Items derived from the plant from which the herbs or spice has been sourced but not required part.  
Tolerance : 1% maximum



## CERTIFIED ORGANIC CASSIA Cinnamon Stick

*Cinnamomum burmanii*

Origin : Indonesia

Plant Part : Bark

State : Sticks

Grades : Stick double (AA) or single and double (A) folded quills, and by length

### PRODUCT CHARACTERISTICS :

Physical Parameters	Specifications	Chemical Parameters	Specifications
Dimension	Whole	Moisture Content	12% max
Color	Red - brown	Volatile oil	2,75% min
Aroma	Strongly aromatic, spicy	Ash Content	6% max
Flavor	Strongly aromatic, spicy, sweet, warm slightly bitter		

Microbial Tolerance	Specifications	Mycotoxin Tolerance	Specifications
<b>For Sterilized Cassia Cinnamon Stick :</b>		<b>Product destined for European Market :</b>	
Total plate count	< 100,000 cfu/gr	Aflatoxin	max 5 ppb
E. Coli	< 10 mpn/gr	Ochratoxin	max 3 ppb
Salmonella	absent / 25 gr	<b>Product destined for US Market :</b>	
Yeast and Mold	< 1000 cfu / gr	Aflatoxin	max 20 ppb
Coliforms	< 100 mpn/gr		

### OTHERS :

Foreign Matter	: All items foreign to the plant from which the herbs of spice is sourced Tolerance : < 1%
Extraneous Matter	: Items derived from the plant from which the herbs or spice has been sourced but not required part. Tolerance : 1% maximum
Grade	: AA, double folded quills cut to requested size : A, single and double folded quills, cut to requested size

