



# **CINNAMON STICKS**

### Characteristics

#### COMPOSITION

Cinnamon.

#### **GENERAL CHARACTERISTICS**

 $7\,\mathrm{cm}\log$  individually packaged cinnamon stick. Brown color with a hot sweet flavor. No foreign matter present.

#### TECHNICAL CHARACTERISTICS

#### PHYSICOCHEMICAL

- Moisture: < 12%
- Total ash: < 5%
- Volatile oil content: > 1.75%
- Silica content: < 1%
- Total aflatoxins: < 10 μg / kg
- Aflatoxin  $B_1$ :  $< 5 \,\mu g \,/ \,kg$

#### MICROBIOLOGICAL

- Microorganisms at 30 °C: < 1x105 ufc/g
- Moulds and Yeasts: < 1x103 ufc/g
- Sulphite-reducing clostridial bacteria: Not present /g
- Salmonella: Not present/25 g

# ALLERGENS

- Does not contain.

#### PACKAGING

Individual - Individual sachet consisting of OPP40.

Package | Sales Unit - Micro-corrugated cardboard box containing 150 sachets.

Shipping Box - Corrugated cardboard box containing 8 sales units.

## Useful Information

STORAGE

Keep in a cool dry place.

MINIMUM SHELF LIFE

36 months after packaging.

PACKAGING	CODE	UNITS	BARCODE	SIZE (LxWxH)	WEIGHT (NET WT   GW)
Individual	-	-	-	10.5 x 3.5 cm	2.0-5.0 g   2.3-5.3 g
Package	402366	150	5601487300208	13.5 x 12 x 20 cm	350 g   450 g
Shipping Box	-	8	-	42 x 27 x 29 cm	2800 g   3600 g
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PALLET	UNITS	SEMITRAILER	CONTAINER		
1000 x 1200 mm	560	560 x 22 = 12320	560 x 11 = 6160		