PRODUCT SPECIFICATION

SUMAVERA™ CINNAMON
CASSIA VERA A GROUND US#60 STEAM STERILIZED

A.	Name of Product	Cassia Vera A Ground US#60 Steam Sterilized
B.	Botanical Name	*Cinnamomum burmanii*
C.	Description	Processed from selected dried stem's inner bark of an evergreen tree of the tropics and subtropics - *Cinnamomum burmanii* - of the family *Lauraceae*
D.	Origin	Indonesia

E. General Properties and Cleanliness Standard

1. Appearance / color:	Yellowish to pale brown powder
2. Aroma / taste:	Most fragrant, pleasing odor, mildly pungent taste, sweet, warm, typically of Cinnamon characteristic aroma, clean notes, no woody or earthy notes should be present.
3. Pest / insect infestation:	Should be free from any pest / insect infestation

F. Physical and Chemical Properties

1. Moisture:	12.0% (w/w) max
2. Volatile Oil:	2.25% (v/w) min
3. Total Ash:	5.0% max
4. Ash Acid Insoluble:	2.0% max
5. Particle Size:	95% through US#60 (=0.250 mm) min

G. Microbiological Standard

1. Total Plate Count:	10,000 cfu/g max
2. Yeast and Mold:	1,000 cfu/g max
3. Coliform:	< 3 mpn/g
4. E. Coli:	< 3 mpn/g
5. Salmonella:	Not detected in 25g sample

H. Shelf Life

12 months from manufacturing date with the following conditions:

1. Recommended storage temperature: 20 - 22ºC
2. Recommended storage humidity (RH): 50 - 60%
3. Keep product in dry and airy place with no direct sunlight exposure
4. No extreme treatments which could destroy packaging protection capacity
5. Re-seal immediately after opening to prevent re-contamination.

I.	Packaging	1.5 kg Food-safe HDPE plastic pail with hinged cover 3 kg Food-safe HDPE plastic pail with hinged cover
J.	Date of Issue	June 23, 2007

THE SPICE DEPOT, INC.
Product Development Division
850 Farwell Street, Trail, BC V1R 3T8
Telephone: 250-368-5598 • Fax: 250-368-5523 • Email: dferraro@thespicedepot.com • thespicedepot.com