

ORGANIC CINNAMON QUILLS

PRODUCT SPECIFICATION

PRODUCT DESCRIPTION

Organic Cinnamon Alba Quills are produced out of the inner bark of mature cinnamon stems: the trees are harvested, and their outer bark is scrapped. Half pipes of inner bark are peeled and left to dry in the shade. By drying, those half pipes of inner bark curve. They are then joined together by overlaps.

INGREDIENTS

Cinnamon, sulfur

PACKAGING

Retail packing 50g, 100g, 200g pouches or Bulk packing 20kg carton

STORAGE

Store in a cool, dry place

SHELF LIFE

12 months from date of manufacture

PRODUCT ACQUIRED

ISO 22000:2018, HACCP. GMP. USDA Organic, EU Organic

NUTRITION PROFILE

Nutritional Facts	Per 100 g
Energy	247Kcal
Total Fat	1.24g
Sodium	10mg
Potassium	431mg
Total carbohydrate	81g
Dietary Fiber	53g
Protein	4g

ORGANOLEPTIC PARAMETERS

Parameter	Test Method	Limits/Specification
Color	Visual	Yellow CC4 to CC9
Taste & order	Sensorial	main volatile oil cinnamaldehyde. Mildly sweet 'Ceylon Cinnamon' flavor that sense hot burning feeling on the tongue
Texture	Sensorial	Semi smooth, not rough
Moisture	SLS: 32.2002	Max 15%

CEYLON CINNAMON GRADES IN SRI LANKA

Type	Diameter	no of quills(1050mm) per kg in Min
Alba	6mm	45
C5 special	6mm	35
C5	10mm	31
C4	13mm	24
H1	23mm	25
H2	25mm	9