

Product Name:	CASSIA (CINNAMON) GROUND KORINTJI B	
STOCK CODE: CINN5 Originally CINNAMOM1		
Date of Issue:		
Prepared by:		
Please sign and return a copy of acceptance of warranty statement.(P8)		
This product is 100% natural and untreated. Microbiological levels can not be guaranteed. Goods are positively released following testing to ensure compliance to the food safety parameters. It is recommended that you use heat treated products if it is to be used in ready to eat/use end products.		
Target groups i.e. babies, young children, elderly, have not been identified, as all products are supplied to food manufacturers for further processing and are not supplied direct to retail.		
Product Description: Appearance/Flavour/Texture/Odour	Cinnamon Ground is the scraped or unscraped dried inner bark of various evergreen trees belonging to the Genus <i>Cinnamomum burmanii</i> and its sub species. The reddish-brown bark is distinctively sweet, but mildly pungent.	
Country of Origin:	INDONESIA	
Net Weight:	25Kg	
Shelf Life from Production:	24 Months	
Minimum Shelf Life on Receipt:	18Months	
Recommended Opened Shelf Life:	Open shelf life cannot be recommended as The Rye Spice Co Ltd has no control over how the product is stored after leaving our premises.	
Storage Conditions and Temperature:	On pallets in cool, dry, hygienic conditions, not exposed to sunlight between 10⁰C- 21⁰C	
Supplier: Manufacturer/Processor/Agent		
Address of Supplier:		
Telephone No.		
Fax No:		
Website:		
Technical Contact:		
Telephone No:		
E-mail:		
Ingredients description:	% in final product	
Ground Cassia(Cinnamon)	100%	
Chemical /Physical Specification:		
Volatile oil on delivery	>1.8%	

Ash	5.0%
Acid insoluble ash	1.0% w/w max
Moisture	12% max
Aflatoxin B1	< 5,0 µg/kg
B ₁ +B ₂ +G ₁ + G ₂	< 10,0 µg/kg
Ochratoxin A	< 30,0 µg/kg
Pesticides	As per EU MRL's
Granulation	min95% < 250µm

Microbiological Specification:	Target	Reject Level --above>
TVC	<2x10 ⁴ Cfu (20000)	> 1 x 10 ⁷ Cfu
E. Coli	<10 Cfu/g	> 1.0 x 10 ² (100)
Salmonella spp (in 25g)	Absent in 25g	Absent in 25g
Yeasts	<5 x 10 ² (500)	>10 ⁵ (100000)
Moulds	<5x 10 ² (500)	> 10 ⁵ (100000)
Coliforms	<10 ³ Cfu (1000)	>10 ⁴ Cfu (10000)

Nutritional Information g / 100g of product: Source-USDA Nutrition SR23 NDB02010		
	kJ 1035	Kcal 247
Energy		
Moisture	10.58g	
Protein	3.99g	
Carbohydrates	80.59g	Of which sugar 2.17g
Fat	1.24	Of which saturates 0.345g
Fibre	53.1g	
Sodium (Total Salt content 40mg)	10mg	
Vitamin A (RAE)	15 µg	
Vitamin C	3.8mg	
Folate	6 µg	
Calcium	1002mg	
Iron	8.32mg	
Zinc	1.83mg	

Use by	Best Before X	Best Before End	Batch Code X
---------------	----------------------	------------------------	---------------------

Explanation of coding: Individual lots are clearly identifiable In accordance with EU 2092/91, 2001/18/EC and 2003/89/EG.

Description of Traceability Coding: consecutive number given at arrival per product

Packaging Type	Material	Gauge	Colour	Dimensions	ID Marks	Details of Seal (where applicable)	Unit Weight
Kraft 3 ply sack	Flushed paper	Multi-wall	Natural	460x100x90mm	none	Stitched, white	25kg

Or PE bag	sack Plastic	n/a	Blue			cotton Blue cotton	
Primary Packaging: 3 ply kraft paper bags							
Material/description:				Stitched seal type with no staples, white cotton			
Does packaging comply with all regulations regarding food contact packaging (Y/N)				Y			
Secondary Packaging: N/A							
Packaging Labelling (please X)				Primary Packaging		Secondary Packaging	
Customer Name							
Product Title				X			
Batch code				X			
Production date							
Use by date/Best before/Beat before end				X			
Storage conditions							
Country of Origin				X			
Description of Traceability coding (please X)							
Metal detector in line: Ferric 1.8; Non Ferric : 2.0; SS :2.4mm					X	X-Ray	
Metal detector whole packing: Ferric 2.5; Non Ferric 3.0; SS 4.0mm							
Magnets: 13000 Gauss							
Sieved: 95% < 250µm					X	Filtered	
Optical					X	Aspirated	
Allergens Intolerance and Miscellaneous (Mandatory Allergens[under Dir 2003/89/EC & 2005/26/EC])							
Does the product contain any of the following?			Yes	No	Details (No known allergens at manufacturing site)		
Gluten: Wheat, Rye, Barley, Oats, Spelt, Kamut Or their hybridised strains and products thereof.				X	Stored/handled on site		
Crustacean /Mollusc (shellfish and products thereof)				X			
Egg and products there of				X			
Fish and products there of				X			
Soya protein and products there of				X	Stored/handled on site		
Soya oil				X			
Milk & dairy (including lactose) and products there of				X	Stored/handled on site		
Celery and products there of				X	Stored/handled on site		
Mustard and products there of				X	Stored/handled on site		
Lupin and products thereof				X			
Sesame Seed and products there of				X	Stored/handled on site		

Kiwi and products thereof		X		
Nuts and products thereof		X	Stored/handled on site	
Peanuts and products thereof		X	Stored/handled on site	
Sulphur Dioxide: (the product contains <10mg/Kg Sulphur Dioxide in the form of:) SO2. Sulphites (E220,E221, E222, E223, E224, E226, E227, E228)		X		
Glutamate (E621, E622,E623, E625)		X		
Azodyes including E128		X		
Ponceau 4R/Cochineal red A (E124)		X		
Cocoa/Cacao		X	Stored/handled on site	
Yeast		X		
Pork		X		
Chicken meat		X		
Beef		X		
Sacchrose		X		
Fructose		X		
BHA/BHT (E320, E321)		X		
Tartrazine		X		
Sunset Yellow(E110)		X		
Azorubine(E122)		X		
Amaranth (E123)		X		
Gallatin (E310, E312)		X		
Sorbic Acid (E200, E203)		X		
Cinnamon and products thereof	X		Ingredient	
Vanilla		X	Stored/handled on site	
Coriander and products thereof		X	Stored/handled on site	
Maize		X	Stored/handled on site	
Umbelliferae		X		
Pulses		X	Stored/handled on site	
Poppy seed and products thereof		X	Stored/handled on site	
Benzoic Acid (E210, E213)		X		
Paraben(E214, E219)		X		
Ion irradiation		X		
Is the product suitable for?				
Vegetarians	X			
Vegans	X			
Coeliacs	X			
Halaal				
Kosher				
Organic		X		
Genetically Modified Organisms				
Is this product free from Genetically Modified Organisms or derivatives	Yes	X	No	in accordance with EU regulation 49/2000

Nut statement

Unless otherwise stated (see product information table) the products supplied are to the best of our knowledge free from nut and nut derivatives. The Rye Spice Co Ltd does handle some nut products and follow careful handling and segregation procedures. However, due to the nature of the products supplied it is impossible for the company to guarantee that no cross contamination has taken place at some point in the supply chain prior to delivery to our premises

Health & Safety Information/MSDS/COSHH

Toxicity: **Non toxic**

Handling Precautions: Treat as normal foodstuffs. Observe the requirements as stated in DSEAR 2002 (SI 2002 No. 2776) for dust control – **use of masks advisable.**

Fire Precautions: Fire Hazard – Low
Explosion hazard – Low
No known noxious fumes given off when combustion is complete.
Extinguish using water, dry powder, foam or water mist.

Decomposition: Hazardous decomposition is not known.

First Aid: Not harmful by ingestion or skin contact (unless allergic).
Aspiration and inhalation unlikely when good working practices are followed.

Contact with eyes: Irrigate eyes thoroughly with clean water and seek medical advice (in keeping with good working practice).

Mucous contact: Wash with large volumes of water, obtain medical advice if necessary.

Inhalation: Remove to fresh air. Powders may cause congestion of the lungs.

Spillage: No special precautions—vacuum or sweep up.

Disclaimer:

The information and recommendation contained in this data sheet represent to the best of The Rye Spice Co Ltd knowledge and belief, an accurate and reliable representation as to the known data for this material. The data has been obtained from a number of sources and The Rye Spice Co Ltd cannot guarantee its accuracy, reliability and completeness nor can The Rye Spice Co Ltd assume any liability for any loss or damage arising out of the use of this data. The users are legally bound to make their own assessment of workplace risk.

Warranty Statement:

Where products are indicated to be “free from” certain ingredients or categories of ingredients, this designates that the product is not formulated or wholly derived from the particular ingredient(s). Allergen handling policies and procedures are in place through the supply chain in order to avoid the likelihood of cross contamination occurring but this **cannot be guaranteed.** Where possible, if a specific guarantee is required, please contact The Rye Spice Co Ltd for further information.

To the best of our knowledge the information contained herein is true and accurate.

All materials supplied shall conform to all current UK and EU legislation and for maximum Pesticides/agrochemical residue levels for supply, use and consumption in foodstuffs sold within the EU and any subsequent amendments;
However, nothing contained herein shall be construed to imply warranty or guarantee.

HACCP Conventional Line Flow Diagram BRC Food Safety Act 1990 /Food Hygiene Regulations 2006 Article 5 852/2004 Article 3.2.3.3 178/2002

