

## CINNAMON SPECIFICATION



### Product Details

- **Product Name:** Cinnamon
- **Botanical Name:** Cinnamomum verum (True Cinnamon)
- **Family:** Lauraceae
- **Types:** True Cinnamon (Ceylon Cinnamon), Cassia Cinnamon
- **Origin:** India, Sri Lanka (Ceylon Cinnamon), Vietnam, Indonesia,
- **Description:** Imported cinnamon is known for its distinct aroma, sweet-spicy flavor, and various applications in cooking, baking, and health remedies. Ceylon cinnamon is softer and more aromatic, while Cassia cinnamon is robust and spicy.

### Physical Specification

Parameter	Ceylon Cinnamon	Cassia Cinnamon
Appearance	Thin, delicate quills	Thick, hard bark sticks
Color	Light tan to golden brown	Dark reddish-brown
Length of Quills	5–10 cm, 15 cm, or custom-cut	5–20 cm or custom-cut
Thickness	0.2–0.35 mm	1–3 mm
Moisture	≤ 12%	≤ 12%
Purity	≥ 99%	≥ 99%
Foreign Matter	≤ 0.5%	≤ 0.5%

### Chemical Specification

Parameter	Specification
Volatile Oil	≥ 1% (Ceylon); ≥ 2% (Cassia)
Cinnamaldehyde	≥ 55–65%
Coumarin Content	Low in Ceylon; High in Cassia
Ash Content	≤ 4%
Acid Insoluble Ash	≤ 1%
Pesticide Residue	As per international standards
Microbial Load	Compliant with food safety standards

### Packaging & Shipping details

#### Packing:

- Food-grade bags or cartons, vacuum-sealed packs available.
- Common sizes: 10kg, 25kg, or customized.

**Storage:** Store in a cool, dry place, away from direct sunlight and moisture.

**Shelf Life:** 12–18 months under proper storage conditions.

#### Container Loading Capacity:

- 20ft Container: Up to 10–12 MT (Metric Tons)
- 40ft Container: Up to 20–22 MT (Metric Tons)

### Nutritional information per 100gm

Nutrient	Content
Energy	247 kcal
Carbohydrates	81g
Sugars	2.2g
Dietary Fiber	53g
Protein	4g
Fat	1.2g
Calcium	1002mg
Iron	8.3mg