

TITLE: CINGR/001 GROUND CINNAMON (PURE) HT	QA DEPARTMENT
PREPARED BY: Vaida Zemaitiene	ISSUE No: I
AUTHORISED BY: Nicola Burnford	ISSUE DATE: 03.03.2022
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1.0 DESCRIPTION

Ground Cinnamomum verum Presl.

2.0 ORGANOLEPTIC

Appearance: Light tan to dark greyish- brown powder.
Size: Minimum 95% to pass through a 300micron sieve
Flavour/Odour: Typical sweet aroma of cinnamon, spicy bittersweet flavour free from off notes

3.0 FOREIGN MATERIAL

Practically free from in accordance with Good Manufacturing Practice.

4.0 ANALYTICAL

Moisture: Maximum 14%
Total Ash: Maximum 7%
Acid Insoluble Ash: Maximum 2%
Volatile Oil: Minimum 0.5%
Pesticides: Conforms to EU regulations

5.0 BACTERIOLOGICAL

	m	M
Total Viable Count	50,000 per gram	100,000 per gram
Enterobacteriaceae	100 per gram	500 per gram
E. Coli	<20 per gram	20 per gram
Yeasts	500 per gram	1000 per gram
Moulds	500 per gram	1000 per gram
Salmonella	Absent in 25g	Absent in 25g

KEY: **m** : target level
M : upper quality tolerance level

6.0 ANALYTICAL METHODS

Moisture: Loss upon drying is determined using a moisture analyzer

7.0 METAL DETECTION

The product is metal detected to ensure free from any metal above 1.2mm ferrous, 1.8mm non- ferrous and 1.8mm stainless steel

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8.0 **STORAGE LIFE**

24 months from date of production.

Store in a cool dry warehouse, maximum ambient temperature 16°C, maximum relative humidity 70% preferred.

A minimum of 6 months shelf life will be remaining upon delivery.

9.0 **PACKAGING**

The product is packed in paper sacks

10.0 **COUNTRY OF ORIGIN**

Madagascar (sold as Traded Goods)

11.0 **QUALITY TESTING**

The above information is based on our current state of knowledge and experience following detailed investigations and tests. The data, however, does not represent a legally binding warranty, as certain variations in colour and/or other values and further quality fluctuations from incorrect transportation and/or improper storage outside our sphere of influence cannot be excluded; hence the purchaser is not exempt from undertaking their own tests and investigations.

DISPUTE PROCEDURES

In case of a dispute on analytical data, the resolution will be via a generally accepted method of analysis undertaken by an UKAS accredited laboratory approved by J. L. Priestley and Company Limited.

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ALLERGY INFORMATION

This product is free from:

ALLERGEN	Y/N	Comments
Cereal / Cereal Derivatives	Y	
Soya / Soya Derivatives	Y	
Sesame Seeds	Y	
Egg / Egg Products	Y	
Milk / Dairy Products	Y	
Meat / Meat Products	Y	
Gelatine	Y	
Hydrolysed Vegetables Proteins	Y	
Artificial Flavours	Y	
Natural and N.I Flavours	Y	
Artificial Colours / Azo Dyes	Y	
Natural and N.I Colours	Y	
Fish and their Derivatives	Y	
Crustacea	Y	
Molluscs	Y	
Preservatives	Y	
Additives	Y	
Benzoates	Y	
MSG and Glutamates	Y	
Gluten	Y	
Ground Nuts and their Derivatives	Y	
Tree Nuts and their Derivatives	Y	
Mustards	Y	
Celery	Y	
Celeriac	Y	
Sulphur Dioxide and Sulphites	Y	
Lupin	Y	

This product has not been:

Genetically Modified
Enzymatically Modified
Irradiated

This product is suitable for:

Vegetarians	Y	
Ovo- Lacto Vegetarians	Y	
Vegans	Y	
Coeliacs	Y	

Allergen statement: Where products are indicated as not having an allergen present this refers to the product not being formulated or wholly derived from the particular ingredient. Allergen handling policies and procedures are in place through the supply chain to reduce the likelihood of cross contamination from allergens; however this cannot be guaranteed. Where specific guarantees are required please contact J.L Priestley & Co Ltd for further information

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Details of specification amendments:

Issue	Date	Amendment	Amended By	Authorised By
A	19.11.12	First Issue	N. Burnford	N. Burnford
B	15.04.13	Change of Product Code	N. Burnford	N. Burnford
B1	04.07.13	Pesticide statement added	N. Burnford	N. Burnford
C	10.03.15	Country of origin added	N. Burnford	N. Burnford
D	15.04.15	Minimum shelf life detail added	N. Burnford	N. Burnford
D1	07.05.15	Metal detection details added	N. Burnford	N. Burnford
D2	20.05.15	Target micro detail updated	N. Burnford	N. Burnford
E	14.01.16	Allergen statement added	N. Burnford	N. Burnford
E1	01.08.16	LOD for E. coli testing updated	N. Burnford	N. Burnford
F	28.03.18	Spec review	N. Burnford	N. Burnford
G	04.09.19	Shelf life updated	N. Burnford	N. Burnford
H	12.03.2021	Updated as part of spec review	V. Zemaitiene	N. Burnford
I	03.03.2022	Updated metal detection	V. Zemaitiene	N. Burnford

This Specification shall be deemed accepted by the customer if no queries are raised within 5 working days of its receipt.

N. Burnford

Signed:

NICOLA BURNFORD

Technical Manager