

PRODUCT SPECIFICATION

CINNAMON TEA BAG CUT (TBC)

*Cinnamomum verum syn Cinnamomum zeylanicum***ORGANIC, STEAM TREATED**

Cinnamon is a spice obtained from the inner bark of the tree *Cinnamomum verum* or *Cinnamomum zeylanicum*, also called as true cinnamon tree or Ceylon cinnamon tree, of family *Lauraceae*. Although the inner bark of several other *Cinnamomum* species is also used to make cinnamon, cinnamon from *C. verum* is considered by culinarians to be of superior quality.

Cinnamon comes in 'quills', strips of bark rolled one in another. The pale brown to tan strips, are generally thin, the spongy outer bark having been scraped off. Its outer skin is pale and parchment-like in appearance. The aroma and flavor of cinnamon derive from its essential oil and principal component, cinnamaldehyde, as well as numerous other constituents including eugenol.

Cinnamon Tea Bag Cut (TBC) is made by crushing cinnamon quills into granular powder which is pale brown in color. Cinnamon TBC is used to make aromatic infusions by brewing the material with hot water. Infusion have Characteristic, Woody, Sweet, aroma and flavor.

Product information

Ingredients	Single ingredient, 100% Cinnamon
Status	100% Organic, Pesticide residue free, Certified for NPOP, NOP, (EC) 834/2007 & (EU) 2018/848 standards
Fumigation	Not Treated with any Chemical. Naturally treated through EcO2 processing technique
Product Processing	Produced and processed according to current Good Manufacturing Practices (GMP), HACCP norms and regulations NPOP, NOP, (EC) 834/2007 & (EU) 2018/848
Heat Treatment	Steam treated

Organoleptic Description

Appearance	Pale Brown Granular Free Flowing Powder
Flavor	Characteristic, Woody, Sweet
Odor	Characteristic, Woody, Aromatic

Physical-Chemical Characteristics¹

Particle size	90 % min passing thru 14 mesh; 15 % max passing thru 60 mesh
Moisture	14 % max
Total Ash	7 % max
Acid Insoluble Ash (AIA)	2 % max

Microbiological Characteristics²

Total Plate Count – TPC (max)	< 50,000 cfu/g
Salmonella	Absent in 2x375 g
Yeast and Mould – Y&M (max)	< 500 cfu/g
Coliforms (max)	< 100 cfu/g
<i>E. coli</i> (max)	< 10 cfu/g

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BERGWERFF

ORGANIC INDIA PVT. LTD.

<i>Enterobacteriaceae</i> (max)	< 10 cfu/g
<i>Staphylococcus aureus</i> (max)	< 10 cfu/g

Mycotoxins³

Product is routinely checked for Aflatoxin and Ochratoxin and it complies with the regulations of the destination country.

GM declaration³

To the best of our knowledge this product is non-GM and does not contain GM processing agents. This has been verified by organic certification and by traceability/identity preservation systems including adequate separation.

Allergens statement³

Free of any known Allergens.

Shelf life

Products are supplied with a minimum of 24 months to recommended shelf life (shown on product label) when stored sealed in original packaging under proper storage conditions. To maintain the product in best condition it is advisable to protect it from exposure to pests and extremes of moisture, light and temperature.

Product packaging

20 - 25 kg, PP Kraft Bags with heat sealed inner poly liner as Bergwerff standard. Other options can be suggested.

Any other mandatory requirements will be complying to the respective regulations of the destination country.

Note

¹ Testing shall be with reference to the methods prescribed in the manuals of ASTA, ESA, AOAC and Bergwerff.

² Testing shall be with reference to the methods prescribed in the manuals of USDA BAM, AOAC and Bergwerff.

³ These tests are performed when required. Certificates of Conformance are available on request.

Special remarks

The content of this specification is based on typical information for this product and results obtained from our own due diligence sampling, assessment, and testing protocols, in addition to any testing/sampling that has been undertaken by our supplier.

However, due to the nature of this product, which is not completely homogenous, test results are indicative / referral and may not be entirely representative of the product throughout the lot. In addition, the content of this Specification does not confirm or ensure that the product is safe for all intended uses other than as Spice and Condiment.

Our quality and technical documentation does not relieve the customer of their responsibilities to check that the goods supplied are suitable and considered safe for their intended use before purchase. The data provided is for information only.

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