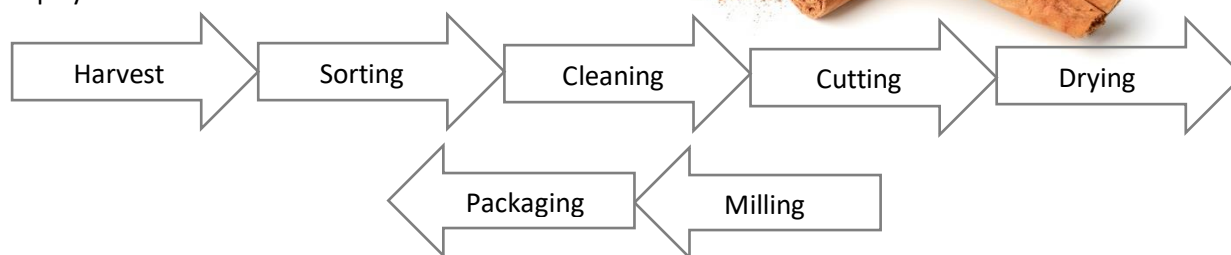


1. General product information

Sales description:	ORGANIC Cinnamon powder
Freshness ratio/ concentration factor:	100 %
Country of origin:	India, Madagascar, further possible
Ingredients (descending in %):	100 % Cinnamon powder

2. Description / production process

Cinnamon (*Cinnamomum zeylanicum*) is one of the oldest spices and is also called wood cinnamon. Cinnamon is actually the bark of the cinnamon bush and is peeled down by it. The cinnamon powder is characterized by its spicy smell and sweet-sweet taste.



3. Sensory characteristics

Appearance	Light brown powder, differences possible
Consistency:	Powder
Odor/Flavor:	Characteristic, spicy, without foreign odors/flavors



4. Chemical and physical characteristics

Parameter	min.	max.	unit
Moisture content		12,0	%
Ash		8,0	%
Additions	-	-	-

5. Resiudes and contaminations

Parameters	Requirements
Pesticide residues	BNN orientation value: 0.01mg/kg for single substances, max. 2 substances detectable.
Contamination and chemical residues	Pursuant to the EU Regulation setting maximum levels for certain contaminants in foodstuffs, as amended.

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Checked on:	12.06.2020	Günther Braun	
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	Product-specification ORGANIC Cinnamon Zeylanicum product number: 57400	Version: 3
		Valid since: 15.07.2019
Brunnenhausweg 15 91583 Schillingsfürst Tel: +49 9868 934 2084 Fax: +49 9868 934 2086 E-Mail: info@gb-foods.com		page 2 of 4  DE-ÖKO-006

6. Microbiological Characteristics

Parameters	Limit	Unit
Total aerobic plate count	1.000.000	KbE/g
Yeasts	10.000	KbE/g
Molds	10.000	KbE/g
Escherichia Coli	n.n.	KbE/g
Salmonellae	n.n.	/25 g

7. Nutritional value

	Unit	per 100 g
Energy	Kcal / kJ	318 / 1332
Fat	g	3,2
- Saturated fatty acids	g	0,9
- polyunsaturated fatty acids	g	
Carbohydrates	g	56,0
- Sugar	g	55,0
Fiber	g	24,0
Protein	g	3,9
Sodium	g	< 0,1

Origin of the data: the data was calculated / the data was analyzed

8. V Packaging and shelflife

Packaging: 20/25 kg Bags
Shelflife: 24 months (closed in the original package)
Storage conditions: cool (< 20 °C), dry (< 65 % rel. humidity) and protected from light!

9. Certificate

Please note that not all our suppliers are certified according to BRC or IFS standards, but have a certified quality or risk management system.

10. GMO Status

The product does not need to be labelled in accordance with Regulations (EC) Nos 1829/2003 and 1830/2003 on genetically modified food and feed.

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91583 Schillingsfürst
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Zeylanicum
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11. Allergens

Marking obligation allergens in Annex IIIa to directive 2000/13/EC	In product	Cross-contamination possible:
	Yes: + No: -	Yes: + No: -
Gluten-cereals (means wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and products thereof.	-	-
Crustaceans and products thereof.	-	-
Eggs and products thereof.	-	-
Fishes and products thereof.	-	-
Peanuts and products thereof.	-	-
Soybeans and products thereof.	-	-
Milch und daraus gewonnene Erzeugnisse (einschließlich Laktose)	-	-
Nuts, d. H. Almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), pecans (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachios (<i>Pistacia vera</i>), Macadamia nuts and Queensland nuts (<i>Macadamia ternifolia</i>) and products thereof	-	-
Celery and products thereof.	-	-
Mustard and products thereof.	-	-
Sesame seeds and products thereof.	-	-
Sulfur dioxide and sulphites in concentrations higher than 10 mg / kg or 10 mg / l, expressed as SO ₂ .	-	-
Lupin and products thereof.	-	-
Molluscs and products thereof.	-	-

Allergens of the LeDa bzw. ALBA-List	In product	Cross-contamination possible:
	Yes: + No: -	Yes: + No: -
Legal allergens		
Wheat	-	-
Rye	-	-
Barley	-	-
oats	-	-
Spelt	-	-
Kamut	-	-
<i>Gluten</i>	-	-
crustaceans	-	-
Egg	-	-
Fishes	-	-
Peanuts	-	-
Soy	-	-
Milk	-	-
Almonds	-	-
Hazelnuts	-	-

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Allergens of the LeDa bzw. ALBA-List	In product	Cross-contamination possible:
	Yes: + No: -	Yes: + No: -
Walnuts	-	-
Cashews	-	-
pecans	-	-
Brazil nuts	-	-
pistachios Queensland	-	-
Macadamia / nuts	-	-
Nuts (Nuts)	-	-
celery	-	-
mustard	-	-
Sesame seeds	-	-
Sulfur dioxide and sulphites (E220 - E228) in concentrations of more than 10 mg/kg or 10 mg/ l , expressed as SO2	-	-
lupines	-	-
molluscs	-	-
additional allergens		
lactose	-	-
cocoa	-	-
Glutamate (E620 - E625)	-	-
hen	-	-
coriander	-	-
Corn	-	-
legumes	-	-
beef	-	-
pork meat	-	-
carrots	-	-

12. Legal Status

The product corresponds to the **German and European food regulations** according to the currently valid version, as well as the current **EU regulation on organic farming**.

The product consists neither of genetically modified organisms nor does it contain such organisms or is manufactured from them. Therefore there is no labelling obligation. There is **no intentionally technically produced nanomaterial contained** in the product and packaging, so that these do not have to be labelled. The product has not been exposed to artificially ionising radiation.

This specification contains guideline values. Fluctuations in appearance, composition, smell and taste are due to the natural origin of the ingredients. The above specification is based on information provided by our suppliers. We recommend to test the suitability of our products by own tests.

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