

Santa Maura
Spice & Garlic Co.



747 SOUTH CENTRAL AVENUE

LOS ANGELES, CA 90021

EL : 213-489-9018

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EMAIL: JEFF@SANTAMAURASPICEANDGARLIC.COM

Specifications : CINNAMON GROUND - SCIN4

Product Profile –JUNE-2016

Description: Cinnamon Ground shall be produced from Genus Cinnamomum

The Cinnamon bark is harvested dried and milled.

Ingredients: 100 % Cinnamon

Country of Origin: Product of Indonesia

Cuts: 60 Mesh

Pack Size: 50 LB Net Weight, 51 LB Gross Weight
Pallet Ti-5 Hi-8 40 x 50 2000 LB

Storage: Store in a cool, dry place

Kosher: MK

Product Statement

General Requirements: Material and product shall meet all standards for human consumption and conform in every respect to the provisions of the Federal Food, Drug and Cosmetic Act and the general regulations for its enforcement. Material and workmanship shall be of good quality and the product prepared in the accordance with good commercial practice under strict sanitary conditions.

Packaging: Product is packed in food grade polyethylene liners, hand tied before placing inside Kraft paper 4 ply bags and sealed with string stitching.

Labeling: Each case has product description, treatment if any, net weight, lot number, country of origin

HACCP: This product is processed under a documented HACCP plan supported by the use of current Good Manufacturing Practices (cGMPs).

Treatment: Steam Sterilized.

Natural: This product is 100% natural and free from all colors and flavor additives.

Allergens: This product does not contain any major or minor allergens.

Gluten free: This product is 100% gluten free.

GMO: To the best of our knowledge, this product is free of Genetically Modified ingredients.

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PRODUCT SPECIFICATION CINNAMON GROUND

Technical Data

Color:	Light Brown - Tan. Color may vary due to nature of agricultural products.	
Flavor:	Warm Sweet Flavor	
Odor:	Very Aromatic	
Moisture:	12 % MAX	
Pungency:	Volatile Oil 2.5 – 3.0 %	
Additives:	Preservatives:	None added
	Artificial Colors:	None added
	Artificial Flavors:	None added
	Other:	None added
Microbiological:	Salmonella	Negative in 375g
	E-Coli	< 10 CFU/g
	Total Plate Count	<100,000 CFU/g
	Coliforms	< 1000 CFU/g
	Yeast	< 1000 CFU/g
	Mold	< 1000 CFU/g
Shelf Life:	2 years from DOM	
Lot Code:	SM (Santa Maura) DD/MM/YEAR : SM050116	
Shipping and Warehousing:	Shipment may be made at prevailing temperatures in clean, dry carriers free of insect and rodent contamination. The product may be stored at prevailing conditions in clean, dry warehouses free of insect and rodent contamination.	