

1. Product Details

- **Product:** Cinnamon Powder
- **Origin:** Sri Lanka, India, Vietnam, Indonesia
- **Botanical Name:** *Cinnamomum verum* (True Cinnamon) or *Cinnamomum cassia* (Cassia Cinnamon)
- **Form:** Fine powder made from ground cinnamon sticks (bark)
- **Color:** Light brown to reddish-brown



2. Physical Specifications

Parameter	Specification/Range
Appearance	Fine, smooth, and uniform powder
Color	Light brown to reddish-brown
Particle Size	80-100 mesh (customizable)
Moisture Content	10% to 12% max
Flavor/Aroma	Sweet, warm, and aromatic with hints of spice
Ash Content	6% to 8% max
Acid Insoluble Ash	1% max
Foreign Matter	0.5% max
Volatile Oil Content	1.5% to 2.5%

3. Chemical Specifications

Parameter	Specification
Moisture Content	10% to 12% max
Total Ash	6% to 8% max
Acid Insoluble Ash	1% max
Volatile Oil Content	1.5% to 2.5%
Cinnamaldehyde Content	60% to 75% (for Cassia Cinnamon)
Fat Content	5% to 7%
Pesticide Residue	As per international standards
Microbial Load	As per food safety standards

4. Grades of Cinnamon Powder

Grade	Description
Premium Grade	Fine texture, rich flavor, and uniform aroma
Regular Grade	Slightly coarser texture, minimal discoloration
Industrial Grade	Coarser grind, used for bulk food production

5. Packing and Shipping Details

- **Packing:**
 - PP Bags, Paper Bags, or Cartons
 - Standard Sizes: **10kg, 25kg, 50kg**, or customized packing
- **Load Capacity:**
 - **20 FT Container:** 10-12 Metric Tons (MT)
 - **40 FT Container:** 20-22 Metric Tons (MT)
- **Shelf Life:** Up to **1-2 years** when stored in a cool, dry place, away from moisture, light, and heat.

6. Key Features

- Made from **high-quality cinnamon bark**, carefully ground to a fine powder.
- **Distinctive sweet, warm aroma** with a slightly spicy flavor profile.
- Free from **additives, artificial colors, and preservatives**.
- Consistent **color, texture, and flavor** for uniform quality.

