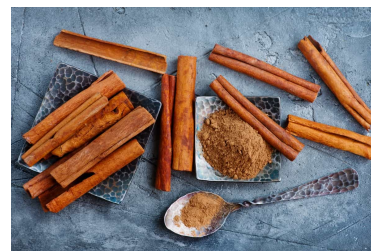


## 1. Product Details

- Product Name:** Imported Cinnamon
- Botanical Name:** *Cinnamomum verum* (True Cinnamon)
- Family:** Lauraceae
- Types:** True Cinnamon (Ceylon Cinnamon), Cassia Cinnamon
- Origin:** Sri Lanka (Ceylon Cinnamon), Vietnam, Indonesia,
- Description:** Imported cinnamon is known for its distinct aroma, sweet-spicy flavor, and various applications in cooking, baking, and health remedies. Ceylon cinnamon is softer and more aromatic, while Cassia cinnamon is robust and spicy.



## 2. Physical Specifications

Parameter	Ceylon Cinnamon	Cassia Cinnamon
Appearance	Thin, delicate quills	Thick, hard bark sticks
Color	Light tan to golden brown	Dark reddish-brown
Length of Quills	5–10 cm, 15 cm, or custom-cut	5–20 cm or custom-cut
Thickness	0.2–0.35 mm	1–3 mm
Moisture Content	≤ 12%	≤ 12%
Purity	≥ 99%	≥ 99%
Foreign Matter	≤ 0.5%	≤ 0.5%

## 3. Chemical Specifications

Parameter	Specification
Volatile Oil Content	≥ 1% (Ceylon); ≥ 2% (Cassia)
Cinnamaldehyde Content	≥ 55–65%
Coumarin Content	Low in Ceylon; High in Cassia
Ash Content	≤ 4%
Acid Insoluble Ash	≤ 1%
Pesticide Residue	As per international standards
Microbial Load	Compliant with food safety standards

## 4. Nutritional Information (per 100g)

Nutrient	Content
Energy	247 kcal
Carbohydrates	81g
Sugars	2.2g
Dietary Fiber	53g
Protein	4g
Fat	1.2g
Calcium	1002mg
Iron	8.3mg

## 5. Packing and Shipping Details

- **Packing:**
  - Food-grade bags or cartons, vacuum-sealed packs available.
  - Common sizes: **10kg, 25kg**, or customized.
- **Storage:**
  - Store in a cool, dry place, away from direct sunlight and moisture.
- **Shelf Life:**
  - **12–18 months** under proper storage conditions.
- **Container Loading Capacity:**
  - **20ft Container:** Up to 10–12 MT (Metric Tons)
  - **40ft Container:** Up to 20–22 MT (Metric Tons)

