
Ingredient Information and Specification

Pure Cinnamon Oil

PRODUCT SKU: ECO PRODUCT CODE: CINNOIL

Allergen Statement

No Gluten/Wheat, Rye, Barley/Malt, Oat, Dairy, Egg, Fish/Shellfish, Sulfites, Yeast, Starch, Peanut, other nuts, Rice, Sodium or Soy/Soybean potential allergens, MSG/HVP, BHA/BHT/TBHQ are present in this product or in facility where product is manufactured.

Gluten-Free Statement

This statement confirms that this product is free of "GLUTEN" and SULFITES". This product does not contain any ingredient(s) which contains gluten, including the FDA recognized sources of gluten: Wheat, Rye, Barley, or any of their derivatives, including but not exclusive to Spelt, Triticale, and Kamut. This product is produced in a GLUTEN-Free and SULFITES-Free facility (no product produced in the facility which could cause Gluten and Sulfites contamination).

Non-GMO Statement

This product does not contain any ingredient(s) which have been genetically modified nor have the products been subjected to any process which would cause the final product to be genetically modified. In addition, this product is made without the use of irradiation and without the use of sewage sludge.

Vegan Statement

This product does not contain any dairy or animal products. This product is suitable for vegetarians and vegans. No beef or animal by-products are used in the processing or production of this product.

Packaging

Wholesale: 4 X 1 polyethylene gallon (3.78 liters) jugs, 5-gallon (18.91 liters) polyethylene drums or 55-gallon (208 liters) polyethylene drums, 250-gallon (945 liters) polyethylene totes.

Shipping and Storage

DO NOT REFRIGERATE. Store at room temperature (60-85°) away from direct sunlight and heat. Keep containers tightly sealed. Product shall be kept in compliance with 21CFR110.93.

Specified temperature and humidity should be maintained throughout shelf life of product. Product to be kept in well ventilated areas free from odors. All transportation used to ship product is to be clean, dry and free of any conditions which could contribute to the contamination of food products and thereby cause product loss.

Shelf Life

1825 days if stored in typical warehouse temperature and away from direct sunlight and heat.

Country of Origin

This product is made in the USA.

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Lot Number & Date Code

Lot number is a record which corresponds to manufactured batch. Date code refers to UDC date of manufacture. Expiration date is not required.

Regulatory Approval

This product is manufactured, processed, packed, handled and shipped in accordance to all FDA requirements promulgated in CFR 21 and meets all federal and state regulations for food products including California Proposition 65. This product shall be stored and shipped in containers at temperatures, and under conditions necessary to preserve the quality of the product, including its packaging and shall comply with all applicable local, state and federal regulations.

Recommended Usage

Recommended only to be used as a flavoring agent. Not recommended for cosmetic use.

Certifications

This product is certified Kosher.

Nutritional Information

Cinnamon oil is not to be consumed directly. No nutritional information required.

Nutrition Facts	
37 Servings per container	100 g
Serving Size	
Amount per Serving	N/A
Calories	
	% Daily Value*
Total Fat N/A g	N/A
Saturated Fat N/A g	N/A
Trans Fat N/A g	
Cholesterol N/A g	N/A
Sodium N/A mg	N/A
Total Carbohydrate N/A g	N/A
Dietary Fiber N/A g	N/A
Total Sugars N/A g	
Added Sugars N/A g	
Proteins N/A g	N/A
Vitamin D	N/A
Calcium	N/A
Iron	N/A
Potassium	N/A

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.

N/A: Non-applicable

Container is 1 gallon/128 fluid ounces.

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Label Declaration

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All flavor ingredients are approved for use in a regulation of the FDA or are listed as being generally recognized as safe on the Flavor and Extract Manufacturer's Association list.

Physical/Chemical Properties

Physical State:	Liquid
Color:	Amber
Taste:	Cinnamon (free from foreign tastes)
Odor:	Cinnamon (free from foreign odors)
Assay:	Min 65% total aldehyde as calculated as cinnamic aldehyde
Aldehyde Content:	Minimum 65%
Optical Rotation:	-2 to +6
Refractive Index @ 20 Deg C:	1.5500 to 1.6000
Specific Gravity @ 20 Deg C:	0.9880 to 1.0930
Flash Point (Close Cup):	71 Deg C, 160 Deg F

Microbiological

Total Aerobic Plate Count	<100,000 CFU/gram
Yeast	<10 CFU/gm
Mold	<10 CFU/gm
E. Coli	0 CFU/gm
Salmonella	0 CFU/gm
Staphylococcus	0 CFU/gm
Listeria	0 CFU/gm

ANALYSIS VERIFIED BY ISO 17025 INDEPENDENT CERTIFIED LAB