

CEYLON (SR) CINNAMON POWDER (ZCNC)

This product has been treated with irradiation.

Description: Produced from the dried bark of the *Cinnamomum zeylanicum* tree with no added preservatives, stabilizers or other additives. No oils have been extracted from the cinnamon. Country of origin is Sri Lanka.

Physical Properties

Appearance	Tan to brown.
Size	Min. 95% through a US #50

Organoleptic Properties

Flavor	Sweet, aromatic, pungent. Typical of cinnamon.
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Chemical Properties

Volatile Oil	Maximum: 2.0 %	Method: ASTA Analytical Method #16.0 & 5.2
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Microbiological Properties

Standard Plate Count	Maximum: 10,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 100 MPN/g or cfu/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
Irradiated Product Statement	Based on the dose values listed below we certify that this product meets all micro specs.	

Packaging, Labeling, Storage

Packaging	Plastic jar, bag in box or to customer specification.
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a dry, cool place.
Shelf Life	36 months (under optimum storage conditions).

Other

Certificate of Irradiation	Minimum: 10 kGy	Maximum: 30 kGy	Method: Level of kGy exposure
Gluten Status	This product (and if applicable its ingredients) by nature does not contain the gluten proteins found in wheat, rye or barley. This product has not been tested to verify gluten levels less than 20 ppm.		
Natural Status	This product has nothing artificial or synthetic added to it. It does not meet the definition of all natural as a result of it being irradiated.		

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BE Status	This product does not contain bioengineered ingredients.
Vegan Status	This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.
Halal Status	This product does not contain alcohol, natural L-cysteine extracted from hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products & alcohol is not used as a processing aid.
SDS Waiver	To the best of our knowledge this product is non-hazardous and not subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to minimize personnel exposure and workplace contamination.

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"Q #1: Does the item above contain any of the following allergens or their derivatives?"		"Q #2: Is the item above produced on equipment that comes in contact with any of the following allergens?"		"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES	NO	
	X	X		X		MILK
	X	X		X		EGGS
	X	X		X		SOYBEANS
	X	X		X		WHEAT
	X		X		X	PEANUTS
	X	X		X		TREE NUTS
	X		X		X	FISH
	X		X		X	CRUSTACEAN SHELLFISH
	X	X		X		SESAME
	X	X		X		MUSTARD
	X	X		X		ADDED SULFITES

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.



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Ingredient Statement

Cinnamon.

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	3.99	g
Carbohydrate	80.59	g
Moisture	10.58	g
Ash	3.60	g
Fat	1.24	g

Nutritional Analysis

Serving Size	100.00	g
Calories	247.00	
Total Fat	1.24	g
Saturated Fat	0.35	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	10.00	mg
Total Carbohydrates	80.59	g
Dietary Fiber	53.10	g
Sugars	2.17	g
Protein	3.99	g
Vitamin A	295.00	IU
Vitamin C	3.80	mg
Calcium	1,002.00	mg
Iron	8.32	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	431.00	mg



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NON
GMO

GLUTEN
FREE

STORE IN A DRY, COOL PLACE.

Ground Sri Lankan Cinnamon has the truest of cinnamon flavors, grown to be warm, spicy and sweet.

- Light to dark tan with reddish undertones
- Fine texture powder
- Pungent, slightly bittersweet
- Naturally gluten Free

Nutrition Facts	
servings per container	
Serving size 1/4 tsp (.5g)	
Amount per serving	
Calories	0
% Daily Value*	
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 0 g	
Vitamin D 0.0 mcg	0%
Calcium 5.0 mg	0%
Iron 0.0 mg	0%
Potassium 2.2 mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

BASIC PREP

Ready to use. Add to taste.

SUGGESTED USES

- Simmer in soymilk and honey for a delicious warming beverage
- Sauté with lamb, eggplant and raisins for Middle Eastern flavor
- Add to mulled wine or spiced ciders

RECIPE

Gingerbread Cookies With Juniper Glaze

2-1/2 cups all-purpose flour
 1 teaspoon ground allspice
 1 teaspoon ground Ground Sri Lankan Cinnamon
 1 teaspoon ground ginger
 1/2 teaspoon baking soda
 1/2 teaspoon kosher salt
 1 cup (2 sticks) unsalted butter, room temperature
 1/2 cup light brown sugar
 1/4 cup light molasses
 2/3 to 3/4 cup half and half
 1-1/2 tablespoons Ground Juniper Berries
 1 pound powdered sugar
 Cookie decorations, such as colored sugar

Combine flour, spices and baking soda in a medium bowl and reserve.

Beat butter and brown sugar in a standing mixer over medium-high speed until light and fluffy. Add molasses and continue mixing. Add dry ingredients in staging, pausing to scrap down the sides, mixing just until combined. Do not over-mix.

Divide the dough into four pieces. Wrap in plastic wrap and refrigerate for at least 2 hours.

Preheat oven to 350°F. Line two large baking sheets with parchment paper.

Roll dough into 1/4" thickness and cut out cookies using cookie cutters. Place on baking sheets and transfer to the oven to cook until almost firm in center, about 12 minutes.

Remove from oven and transfer cookies to wire racks. Let cool completely.

Whisk together half and half, ground juniper berries and powdered sugar in a large bowl until smooth and lump-free, using just enough half and half to achieve a spreadable, glaze-like consistency. Frost cookies and decorate. Let stand until glaze sets. Then, store between sheets of wax paper in an airtight container at room temperature for up to 3 days.

Makes about 4-1/2 dozen cookies

Offering an inviting take on the classic gingerbread cookie, these feature aromatic, prized Sri Lankan cinnamon and a glaze spiked with ground juniper berries, which lend a slightly tart, citrusy note. Keep them in your holiday arsenal or make them when you're feeling nostalgic, say, for "Christmas in July."

Prep Time: 25 minutes
 Cook Time: 15 minutes

INGREDIENTS

Cinnamon.



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THIS PRODUCT ORIGINATES FROM INDIA