



## CINNAMON KORINTJE

(ZCNK)

**This product has been treated with irradiation.**

Description: Korintje Cinnamon is the ground bark of the cassia tree.

### Physical Properties

Appearance	Light to dark tan powder
Size	Minimum 90% - US #50 Screen

### Organoleptic Properties

Flavor	Typical of cinnamon.
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### Chemical Properties

Moisture	Maximum: 13 %	Method: Halogen Thermogravimetric Analysis
Volatile Oil	Minimum: 2 %	Method: ASTA Analytical Method #16.0 & 5.2
Ash	Maximum: 6 %	
Acid insoluble ash	Maximum: 2 %	

### Microbiological Properties

Standard Plate Count	Maximum: 10,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 100 MPN/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
E. Coli	<10 cfu/g or <3 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/25g	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).



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### Other

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Certificate of Irradiation	Minimum: 10 kGy	Maximum: 30 kGy	Method: Dosimeter
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.		
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.		

## CINNAMON KORINTJE

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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**

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Ground cinnamon bark.

### **Product Certifications**

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Certified Kosher Parve

### **Proximate Analysis**

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

### **Nutritional Analysis**

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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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STORE IN A DRY, COOL PLACE.

Our Ground Korintje Cinnamon has a warm, spicy and sweet flavor profile. Ground into a fine powder for convenience, this classic spice is a kitchen staple.

- Among the most popular cinnamon varieties, and the most familiar to American palates
- Light to dark tan with reddish undertones
- Ground to a fine-textured powder
- Pungent, warm and sweet

### Nutrition Facts

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

\* 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

- Use in cakes, cookies, breads, curries and other desserts
- 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

#### Brown Sugar Cinnamon Rolls

- 4 large egg yolks, room temperature
- 1 large whole egg, room temperature
- 1/4 cup granulated sugar
- 7 1/2 tablespoons unsalted butter, melted
- 6 ounces buttermilk, room temperature
- 4 cups all-purpose flour plus additional for dusting
- 2 1/4 teaspoons instant dry yeast
- 1 1/4 teaspoons kosher salt
- 1 cup packed Dark Brown Sugar
- 1 tablespoon ground cinnamon
- 1/4 cup cream cheese, softened
- 3 tablespoons milk
- 1 1/2 cups powdered sugar

In the bowl of a stand mixer whisk the egg yolks, whole egg, 1/4 cup granulated sugar, 6 tablespoons melted butter, and buttermilk. Add approximately 2 cups of the flour along with the yeast and salt; whisk until moistened and combined. Remove the whisk attachment and replace with a dough hook. Add all but 3/4 cup of the remaining flour and knead on low speed for 5 minutes. The dough should feel soft but not sticky. Continue kneading until the dough clears the sides of the bowl. Turn the dough out onto a lightly floured work surface; knead by hand about 30 seconds. Lightly oil a large bowl. Transfer the dough to the bowl, lightly oil the top of the dough, cover with plastic wrap and place the bowl in a warm spot for 3 hours to double in size.

Combine the brown sugar, cinnamon and salt in a medium bowl and mix thoroughly. Set aside until ready to use.

Butter a 9 by 13-inch glass baking dish. Turn the dough out onto a lightly floured work surface. Gently shape the dough into a rectangle with the long side nearest you. Roll into an 18 by 12-inch rectangle. Generously brush the dough with the remaining melted butter, leaving 1/2-inch border along the top edge. Sprinkle the filling mixture over the dough, leaving a 3/4-inch border along the top edge; gently press the filling into the dough. Beginning with the long edge nearest you, roll the dough into a tight cylinder. Firmly pinch the seam to seal and roll the cylinder seam side down. Very gently squeeze the cylinder to create even thickness. Use a serrated knife to cut 12 rolls out of the cylinder. Arrange rolls cut side down in the baking dish and cover tightly with plastic wrap. Allow this to rest in a refrigerator for 12 -16 hours.

Preheat the oven to 350° degrees. Remove the pan of rolls from the refrigerator and let them rest for 30-60 minutes until the rolls are puffy.

While the dough rises place the cream cheese in the bowl of a stand mixer and whisk until light and fluffy. Add the milk and whisk until combined. Sift in the powdered sugar, and whisk until smooth.

Place the rolls on the middle rack and bake until golden brown, approximately 30 minutes. Remove the rolls and allow them to cool for 5 minutes. Spread the cream cheese icing over the rolls and serve immediately.

### INGREDIENTS

Ground Cinnamon Bark.



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## **CINNAMON KORINTJE**

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**THIS PRODUCT ORIGINATES FROM INDONESIA**