

## **CINNAMON VIETNAMESE**

(ZCNV)

### This product has been treated with steam

Description: Vietnamese Cinnamon, also known as Saigon Cinnamon, is the inner bark of the species Cinnamomum Loureiroi, which is a type of evergreen tree.

Appearance	Medium golden brown.				
Size	Minimum 95% - US #50 Screen	Minimum 95% - US #50 Screen			
Prganoleptic Properties					
Flavor	Typical of cinnamon.				
hemical Properties					
Moisture	Maximum: 12 %	Method: Halogen Thermogravimetric Analysis			
Volatile Oil	Minimum: 4.0 %	Method: ASTA Analytical Method #5.0			
<b>licrobiological Properties</b>					
Standard Plate Count	Maximum: 100,000 cfu/g	Method: FDA BAM or AOAC equivalent			
Coliform	Maximum: 100 MPN/g or cfu/g	g or cfu/g Method: FDA BAM or AOAC equivale			
Yeast	Maximum: 2,000 cfu/g	Method: FDA BAM or AOAC equivalent			
Mold	Maximum: 2,000 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/375g	Method: FDA BAM or AOAC equivalent			
ackaging, Labeling, Storage	2				
Packaging	Plastic jar, bag in box or to customer s	pecification.			
Receiving Conditions	Product should be shipped and handled	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					
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 is a 100% pure, natural substance. It does not contain any artificial, synthetic or natural identical additives.				



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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	
	Х	Х		Х		MILK
	Х	Х		Х		EGGS
	х	Х		Х		SOYBEANS
	х	Х		Х		WHEAT
	х		х		Х	PEANUTS
	х	Х		Х		TREE NUTS
	х		х		Х	FISH
	Х		Х		х	CRUSTACEAN SHELLFISH
	х	Х		Х		SESAME
	х	Х		Х		MUSTARD
	Х	Х		Х		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 2	295.00	IU
Vitamin C	3.80	mg
Calcium 1,0	002.00	mg
Iron	8.32	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	431.00	mg



### **OliveNation LLC** 13 Robbie Road, Suite A4, Avon, MA 02322 www.OliveNation.com / 617-580-3667



STORE IN A DRY, COOL PLACE.

### **Nutrition Facts**

servings per container Serving size 1/4 tsp (.5g)

Amount per serving Calories	0
% [	Daily Value*
Total Fat <sub>0 g</sub>	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium <sub>0 mg</sub>	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.

INGREDIENTS

Cinnamon.

# VIETNAMESE GROUND CINNAMON

Vietnamese Cinnamon, also known as Saigon cinnamon, is the most concentrated, intense cinnamon, grown to be warm, spicy and sweet.

- · Pungent, slightly bittersweet
- · Medium golden brown
- · Fine texture powder
- · Naturally gluten free

#### **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

Blueberry Buckle with Cinnamon Streusel

2 1/3 cups cake flour 1 teaspoon baking powder 1/2 teaspoon kosher salt

4 ounces unsalted butter, divided

1 1/4 cup sugar

1 large egg

1/2 cup whole milk 3 cups fresh whole blueberries 2 teaspoons Vietnamese Ground Cinnamon

Preheat the oven to 375 degrees F.

Spray a 9 by 9-inch glass baking dish with nonstick spray and set aside. In a mixing bowl whisk together 2 cups of flour, baking powder, salt and ground ginger. Set aside. In the bowl of a stand mixer, with the paddle attachment, beat together 2 ounces of butter and 3/4 cup sugar on medium speed until Ight and fluffy, approximately 1 minute. Add the egg and beat until well incorporated, approximately 30 seconds. Add 1/3 of the flour and baking powder mixture and beat on low speed just until incorporated and then add 1/3 of the milk and beat until incorporated. Repeat, alternating flour and milk until everything has combined. Gently stir in the blueberries and pour the mixture into the prepared baking dish.

In a small bowl combine the remaining sugar, flour and Vietnamese Ground Cinnamon. Add the remaining butter and work into the dry ingredients using a fork to combine. Continue until the mixture has a crumb-like texture. Sprinkle the mixture on top of the cake. Bake on the middle rack of the oven for 35 minutes or until golden in color. Cool for at least 10 minutes before serving

#### Serves 8

There is almost no place that cinnamon goes where it is not the star of the show. This blueberry buckle is loaded with fresh berries and a little spice but these flavors are what make the unique, spicy-sweet Vietnamese Ground Cinnamon really pop.



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## THIS PRODUCT ORIGINATES FROM VIETNAM