



UN RATIONS STANDARD

DATE: 01/04/2024

SPICE CINNAMON GROUND

ED No: 05

CODE: UNSTD-COM 4172

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1. PRODUCT NAME

SPICE CINNAMON GROUND

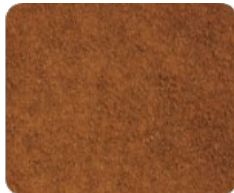
PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Ground (powdered) cinnamon of the Sri Lankan type, Madagascan type and/or Seychelles type, which is the bark of the tree or shrub *Cinnamomum zeylanicum* Blume

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Cinnamon ground (powdered), *Cinnamomum zeylanicum* Blume

3.2. OTHER PERMITTED INGREDIENTS

None Permitted

4. PROCESSING

Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.
- 4.2. CAC/RCP 42 - 1995 Code of Hygienic Practice for Spices and Dried Aromatic Plants

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

Moisture content, $\leq 12\%$ (m/m)

QUALITY PARAMETERS

LIMITS

Total ash $\leq 7\%$ (m/m) on dry basis,
Acid-insoluble ash $\leq 2\%$ (m/m) on dry basis,
Volatile oils, (min) ≥ 0.3 ml/100 g, on dry basis

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Odour or flavour Fresh & characteristic of cinnamon. Must be free of off odour and flavours, including mustiness.



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Colour	Yellowish to reddish-brown
Purity	Free of adulteration
Foreign matter	Free from musty/foreign odour, living and dead insects, insect fragments, moulds, foreign vegetable matter including material of animal and mineral origin and any other contaminants.
Storage and Transportation Temperature	15°C to 25°C

8. CONTAMINANTS

- 8.1. The product covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).
- 8.2. The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLS) for pesticides).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	255 kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent recyclable/biodegradable packing material that maintains the product's organoleptic qualities and sanitary integrity. Must withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects the integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 50 g to 100 g
Warranty at delivery location	Minimum 4 Months

11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- ISO 6539:2014 (E)
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"