



MANUFACTURER & EXPORTER OF SPICE POWDER,  
WHOLE SPICES, SEASONINGS AND DEHYDRATED VEGETABLES

[www.zestnzingfoods.com](http://www.zestnzingfoods.com)

01 April 2025

## CERTIFICATE OF ANALYSIS

<b>Product Name</b>	<b>Cinnamon Powder</b>
<b>HS Code</b>	09061100
<b>Packing</b>	5, 10, 20, 25, 50 kg PP bags or Customized
<b>Loading Capacity</b>	12 MTS (20 Ft), 24 MTS (40 Ft)
<b>Supply Period</b>	All Year Around
<b>Origin</b>	India

### Physical Analysis

Parameter	Specification
Appearance/Color	Light to dark brown fine powder
Taste/Flavor	Sweet, warm, and spicy with a characteristic cinnamon aroma
Aroma	Distinct, strong, and warm
Form	Powder
Quality	Premium

### Chemical Analysis

Parameter	Maximum Allowable Limit
Moisture	12.00% Max
Total Ash	8.00% Max
Acid Insoluble Ash	2.00% Max
Volatile Oil	Min. 1.0%

### Microbiological Analysis

Parameter	Allowable Limit
Total Plate Count (TPC)	Max. 1x10 <sup>6</sup> cfu/g
Yeast & Molds	Max. 1x10 <sup>4</sup> cfu/g
Total Coliform	Max. 1x10 <sup>3</sup> cfu/g
Salmonella	Absent in 25 g
E. Coli	Not Detected

### Storage Condition

- Temperature: Store at < 25°C
- Humidity: Store in a Dry Place, < 60%
- Shelf-Life: 1 Year from the date of production



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## **Key Points**


1. Warm, Sweet Flavor: Cinnamon powder is known for its sweet-spicy taste and warm aroma, enhancing both sweet and savory dishes.
2. Culinary Uses:
  - Used in baked goods, desserts, curries, and beverages.
  - Common in spice blends, teas, and traditional medicinal recipes.
3. Health Benefits: Believed to have antioxidant, anti-inflammatory, and antimicrobial properties.
4. Versatility: Suitable for use in cuisines worldwide due to its unique and appealing flavor profile.


### **Disclaimer:**


*The above information is intended as general product information and is established to the best possible accuracy. However, we cannot accept liability regarding the accuracy and precision of the above data. The purchaser of this product is responsible for verifying whether the application and declaration of this product comply with existing local laws.*



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