

CINNAMON STICKS (4 INCH)

(ZCNC3)

This product has been treated with irradiation.

Description: Cassia vera sticks are prepared from the dried bark of varieties of Cinnamomum Burmanni Blume. It shall be the true vegetable substance from which no portion of its volatile constituents have been exhausted. It shall be free from artificial coloring, adulterants, and impurities. The sticks are harder than regular cinnamon bark.

Physical Properties

Appearance	Light to dark tan with reddish undertones.
Size	Quills are approximately 4" in length.

Organoleptic Properties

Flavor	Typical of cinnamon.
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Chemical Properties

Moisture	Maximum: 15 %	Method: Halogen Thermogravimetric Analysis
Volatile Oil	Minimum: 1.5 %	Method: Send away.

Microbiological Properties

Irradiated Product Statement	Based on the dose values listed below we certify that this product meets all micro specs.
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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: 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		

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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



STORE IN A DRY, COOL PLACE.

4" CINNAMON STICK

Cinnamon Sticks are spicy-sweet, rolled, woody sticks, perfect for infusing a curry, dessert sauce or hot drink.

- Light to dark tan with reddish undertones
- Approximately 4 inches long
- Pungent, slightly bittersweet
- Classic Cassia Cinnamon flavor

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 whole or ground. 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

Hot Spiced Punch

- 1 bottle (750mL) dry red wine
- 1 orange peel, thinly pared
- 5 cloves
- 2 (4-inch) cinnamon sticks
- 3 cardamom pods, crushed
- 3 coriander seeds, crushed
- 1/2 cup seedless raisins

Stir together all ingredients except raisins in large bowl. Cover and let stand for at least 8 hours. Strain punch and stir in raisins. Heat punch until it begins to shimmer, but do not allow to boil. Serve warm.

Makes 4 servings

An interesting take on traditional mulled wine, this spiced wine punch replaces some of the expected spices with cardamom pods and coriander seeds. This gives the punch interesting floral notes that grow slightly more aromatic when warmed.

INGREDIENTS

Cinnamon.



OliveNation LLC

13 Robbie Road, Suite A4, Avon, MA 02322

www.OliveNation.com / 617-580-3667

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THIS PRODUCT ORIGINATES FROM INDONESIA