

CINNAMON EXTRACT POWDER
Code: FI016703N

Description Cinnamon Extracts that have been emulsified with Gum Acacia and spray dried onto a Maltodextrin substrate to create a free-flowing, water soluble powder.

Appearance Light brown to off-white powder

Taste Characteristic

Suitable for: Vegetarian Vegan Kosher Halal

GM Free Non-irradiated

Uses

Usage rate As required

Product identification Cinnamon Extract Powder or Natural Flavouring 1334/2008

Ingredients Cinnamon Extract, Gum Acacia, Maltodextrin

Major Allergens

Celery and its derivatives	Absent
Crustaceans and their derivatives	Absent
Egg and its derivatives	Absent
Fish and their derivatives	Absent
Gluten	Absent
Lupins and their derivatives	Absent
Milk and its derivatives	Absent
Molluscs and their derivatives	Absent
Mustard and its derivatives	Absent
Nuts, their oils and other derivatives	Absent
Peanuts, their oils and other derivatives	Absent
Sesame seeds, their oils and other derivatives	Absent
Soya and its derivatives	Absent
Sulphur dioxide	Absent
(and sulphites at levels above 10mg/kg or 10mg/l, expressed as SO ₂)	

Chemical

Volatile Oils 4.5 g/100g max

Nutrition

Energy kJ	kCal	Carbohydr.	Sugars	Fibre	Sodium	Salt
1212	286	85.7 g/100g	11.0 g/100g	g/100g	0.3 mg/100g	g/100g
Fat	Saturated	Unsaturat	Polyunsat.	Monounsat.	Trans	Protein
g/100g	g/100g	g/100g	g/100g	g/100g	g/100g	1.0 g/100g

Nutritional results are based upon calculation only, not specific product testing, unless otherwise notified.

Version no 1	Date	11/07/2018	Review Date	11/07/2021	Approved by	Extracts
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Physical

Sieve Mesh 0.4mm 100% Passes

Organoleptic Passes

Microbiological

TVC	1000 cfu/g	max
Yeasts	100 cfu/g	max
Moulds	100 cfu/g	max
Enterobacteriaceae	0 cfu/g	max
E coli	0 cfu/g	max
Salmonella	Not Detected in 25g	max
S aureus	0 cfu/g	max
Listeria	Not Detected in 25g	max
Aerobic Plate Count	1000 cfu/g	max

Storage Clean dry conditions in original unopened packaging. Ambient temps (7-20°C) Avoid direct sunlight

Temp and humidity Ambient

Shelf life 12 Months on opening: 3 Months

Packaging Food grade bag in box

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CUSTOMER APPROVAL

Approved on behalf of (Customer Name)..... by position.....
Please sign date and return a scanned copy this spec to quality@plant-ex.com within 14 days after which time approval will be assumed

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