



# ROBUST MADAGASCAR

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## PRODUCT DESCRIPTION

## CINNAMON STICKS

Cinnamon from Madagascar is also known as Ceylon cinnamon. It's a type of Cinnamon that contains less coumarin than Cassia cinnamon, which is grown in China & Southeast Asia. It is a rarer variety that's considered more delicate and sweeter than other types of cinnamon.

## PRODUCT SPECIFICATIONS

**PRODUCT PROCESSING** MACHINE CUT & HAND SORTED

## SHELF LIFE

When stored under proper and recommended storage conditions the product can withstand a duration of 3 to 4 years.

## USES

Cinnamon sticks is used in sweet & savory dishes like pastries, curries, stews, hot beverages and also as stirrers in tea. It's also valued in potpourri for its aroma and can serve as a natural cleaning agent.

## ALLERGEN STATEMENT

It is Free of any known Allergens

## MYCOTOXIN

Products are routinely checked for Aflatoxin & Ochratoxin and it complies with the regulations of the destination country.

## PACKAGING

Packed in sealed cartons properly closed to preserve aroma, prevent contamination, and maintain product quality throughout the shelf life.

## STORAGE

Store cinnamon sticks in a cool, dry, and dark place, in an airtight container to preserve its aroma and flavor. Avoid exposure to moisture, direct sunlight, and strong odors

## GM DECLARATION

To the best of our knowledge this product is non-GM and does not contain GM processing agents. This has been verified by traceability/identity preservation systems including adequate separation.

## SENSORY PROPERTIES

**APPEARANCE** Light to dark brown, available as rolled quills

**AROMA** Warm, Sweet, and Slightly spicy

**FLAVOUR** Sweet, slightly pungent, and Woody with a lingering warmth

## PHYSICAL-CHEMICAL PROPERTIES

**MOISTURE % MAX.** 12%

**SIZE (cm)** 5, 8 and 12

**VOLATIL OIL CONTENT (ml/100g)** 1.70

**TOTAL ASH % MAX.** 5%

**ACID INSOLUBLE ASH % MAX.** 0.5%

## MICROBIAL PARAMETERS

**TOTAL PLATE COUNT (TPC)**  $<10^5$  CFU/g

**YEAST AND MOLD COUNT**  $\leq 10^3$  CFU/g

**SALMONELLA** Absent in 25g

**E.Coli.** Absent in 1g