

CERTIFICATE OF ANALYSIS

PRODUCT: Cinnamon 100% Powder Ingredient Natural

CODE :

BATCH NUMBER: 1220169D

BATCH SIZE: 1 X 25 Kg = 25 Kg

DATE OF MANUFACTURE: 13/04/2022

BEST BEFORE DATE: **12/04/2024**

CUSTOMER PO: 20220912P011

Analytical Data:

Physical Characteristics	Unit	Observed Value	LOD	Method
Visual Colour	Visual	Reddish Brown	Qualitative	Visual
Aroma	Sensory	Characteristic	Qualitative	Sensory
Taste	Sensory	Pungent, Sweet	Qualitative	Sensory
Bulk Index	cc / 100 gm	190	60.0	McC M 120
Particle Size thru USS #60	Percentage	99.9	0.10	McC M 110
Water Activity	No's	0.31	0.25	McC M 180
Chemical Characteristics	Unit	Observed Value	LOD	Method
Moisture Content	Percentage	8.13	1.00	McC M 200
Volatile Oil Content	Percentage	1.97	0.10	McC M 210
Total Ash	Percentage	3.15	0.80	McC M 265
Acid Insoluble Ash	Percentage	0.13	0.01	McC M 265
Gluten	ug / g	<5	5 ppm	ELISA
Microbiology	Unit	Observed Value	LOD	Method
Total Plate Count	cfu / g	400	10	McC M 705
Total Coliforms	mpn / g	2.30	0.3	McC M 721
Escherichia	mpn / g	<0.3	0.3	McC M 721
Salmonella in 50 gms		Absent	Qualitative	McC M 740/M0743
Yeast	cfu / g	< 10	10	McC M 715
Mold	cfu / g	< 10	10	McC M 715

This document certifies that the quality of this product conforms to our Product Specification.

Certified By:

Date: 19/09/2022

Document is electronically generated so no signature is required.

This Certificate of Analysis does not relieve the purchaser from undertaking their own test in order to ensure the suitability of this product for its application and to comply with all relevant legal requirements for any goods into which this product is incorporated.