



## Typical Certificate of Analysis

### PRODUCT DESCRIPTION

Product Name	Cinnamon Ground		
Botanical Name	Cinnamomum cassia		
Item No	135	Lot No	Available on request
		Origin	Available on request

### PHYSICAL ANALYSIS

### MICROBIOLOGICAL ANALYSIS

Color	Reddish Brown	Total Plate Count	34,000	cfu/gm
Part	Inner bark	Coliform	<10	cfu/gm
Form	Ground	E. Coli	<10	
Aroma	Intense	S. aureus	N/A	
		Staph A	N/A	
Moisture	N/A	Yeast	<10	cfu/gm
Taste	Slightly Sweet with Bitter and astringent edge	Mold	230	cfu/gm
		Salmonella	Negative	

**STATEMENTS:** No pesticides were used to grow this product.  
No solvents were used to produce this product, nor excipients.  
This product is free of any additives or preservatives.  
Product does not contain GMO.

**STORAGE:** Shelf life of this product is influenced by many conditions of which temperature, exposure to light, air, heat and general good storage are the major factors.  
Shelf life of up to 3 years if properly stored in sealed containers.  
Store under cool, dry conditions in sealed container.  
The best before date is subjective and should be controlled by QC/QA.

**STABILITY:** Manufacture Date: Available on request      Best Before Date: Available on request

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