		RATH & CO-TRADING PTY LTD Suite 3C, level 2, 58 Victor Crescent Narre Warren 3805		Product Specification			
Origin		INDONESIA, VIETNAM		Date of issue		3.5.2024	
Product Code(s)		HS1201-1289		Supersedes		19.12.2023	
Product		CASSIA COIL AND BARK		Page 1 of 3			

Product Description:

An aromatic spice derived from the dried bark of the *Cinnamomum Cassia* tree. Cassia is characterised by its sweet hot flavour and pungent sweet aroma. A product commonly used as a flavour in culinary cooking or for medicinal purposes.




Organoleptic properties:

Colour from brown - reddish brown
 Odour pungent, spice free from offending odours
 Taste sweet spice and free from offending flavours.

Physical /Grade Parameters:

Grades	Product Description	Tolerances
Cassia Coil 8cm AA cut	- 60%+ Double curled coils of varying length, not exceeding a 0.02% variation of the specified length requirement. - 8cm length Not more than 4mm thick	- Foreign objects (Glass, Metal, Timber) 0% - Live insects 0%
Cassia Coil 8cm A cut	- 60%+ single curled coils of varying length, not exceeding a 0.02% variation of the specified length requirement. - 8cm length Not more than 4mm thick	- Broken 10% max - Extraneous matter 1% max target nil
Cassia YB3 / open cut	- 80% minimum open cut cassia without cover (outer bark) - Size 7cm-14cm - Thickness 1-3mm	- Volatile oil 1-3.5% - Moisture 14%max
Cassia Bark / Pieces	- Cassia pieces of various size 0.2cm – 7cm - Max 10% granule/ powder	

Note: Country of origin will affect the VO content and thickness of the bark. Vietnamese generally has a higher VO. Indonesian usually has a slightly sweeter flavour and thinner coil.

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Microbial Parameters:

Non steamed:

Parameters	Quality Standard.
Salmonella	Absent in 25g
E. Coli	<10cfu/g

Steam sterilized:

Parameters	Quality Standard.
Salmonella	Absent in 25g
Listeria	Absent in 25g
E. Coli	<10cfu/g
Total Plate count	<100,000cfu/g
Yeast and Mould	<1000cfu/g
Aflatoxin	<15ppb

Nutrition Information		
Servings per package: 1000.00		
Serving size: 100.00 g		
	Average Quantity per Serving	Average Quantity per 100 g
Energy	1040 kJ	1040 kJ
Protein	4.2 g	4.2 g
Fat, total	2.7 g	2.7 g
- saturated	0.1 g	0.1 g
Carbohydrate	25.5 g	25.5 g
- sugars	13.8 g	13.8 g
Sodium	44 mg	44 mg

Nutritional Information:


Nutritional information is a theoretical calculation derived from the FSA NZ nutrient calculator.

Shelf Life:

Product best before is 24 months from the date of production.

Storage and Handling:

Product should be stored in ambient conditions (<20°C) with a maximum relative humidity of 59%. Product should be kept free from direct sunlight in air tight containers/bags. Storage areas should be clean and regularly treated against pests.

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Allergen

Present in Product
YES / NO

Cereals containing gluten&their products(wheat,rye,barley,oats,spelt)	No
Crustacea & crustacea products	No
Egg & egg products	No
Fish & Fish Products (including molluscs w/wout shells & fish oils)	No
Lupin & Lupin products	No
Milk & Milk products	No
Peanuts & Peanut Products	No
Sesame Seeds & sesame products	No
Soy & soybean products	No
Tree nuts & tree nut products	No
Sulphites, present in ingredients, additives or processing aids*	No

Packaging/Weight:

Packaging bulk 20kg carton with inner liner or 20x1kg bags in an outer carton.

Intended Use:

Food supplied as an ingredient for use in further manufacturing or processing.

Non Irradiation & Ethylene Oxide Statement:

This product is declared free from exposure or treatment from sources of irradiation and ethylene oxide.

Genetic Modification:

This product and any processing aids used in the preparation of this product are declared free from genetic modification.