

		<b>RATH &amp; CO-TRADING PTY LTD</b> Suite 3C, level 2, 58 Victor Crescent Narre Warren 3805		<b>Product Specification</b>	
<b>Origin</b>		INDONESIA, VIETNAM		<b>Date of issue</b>	5.10.2022
<b>Product Code(s)</b>		HS1203, HS1208, HS1271, HS1282, HS1260, HS1285, HS1290, HS1291		<b>Supersedes</b>	5.6.2020
<b>Product</b>		CASSIA GROUND		<b>Page 1 of 3</b>	

**Product Description:**

Cassia ground is derived from the dried ground bark of the Cinnamomum cassia (BLUME) tree, from the family Fabaceae. Cassia is characterised by its sweet hot flavour and pungent sweet aroma.



**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	Parameters	Granulation	Defects	Total Moisture
Cassia ground	- Volatile oil min 2% - Total Ash 5% max	- 100% through 30 mesh	- Foreign objects (Glass, Metal, Timber) 0% - Live insects 0% - Extraneous matter 0.1% by weight, target Nil.	<12%
Cassia Ground CG3	- Volatile oil min 3% VO	- 95% min through 60 mesh		
Cassia Ground CG4	- Volatile oil min 4%VO			

**Microbial Parameters:**

**Non steamed:**

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

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**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

<b>Nutrition Information</b>		
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 FSANZ 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.

**Allergen**

**Present in Product**

	<u>YES / NO</u>
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

 <p>Certified System Food Safety CODEX HACCP SAI GLOBAL</p>	<b>RATH &amp; CO-TRADING PTY LTD</b> Suite 3C, level 2, 58 Victor Crescent Narre Warren 3805	<b>Product Specification</b>	
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**Please Note:** Rath & Co are unable to guarantee the total absence of allergenic materials. If allergen declarations are required, it is the responsibility of the customer to contact Rath and Co Trading to request one on a per consignment basis.

**Packaging/Weight:**

Bulk 20-25kg bags or cartons with 10x1kg packages.

**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.