

REPORT
MODIFICATION DATE
November 2, 2016

FOOD SERVICE PRODUCT SPECIFICATIONS**4" CINNAMON STICK****H10**

*Includes suffix
codes: A,B,C,D,E,I,S

I. Product Description

Cinnamon Sticks are spicy-sweet, rolled, woody sticks, perfect for infusing a curry, dessert sauce or hot drink.

- Light to dark tan with reddish undertones
- Approximately 4 inches long
- Pungent, slightly bittersweet
- Classic Cassia Cinnamon flavor

II. Packaging, Labeling, Storage

Ingredient Statement Cinnamon.

Packaging Plastic Jar, Bag In Box Or To Customer Specification.

Receiving Conditions Product Should Be Shipped And Handled In A Sanitary Manner.

Storage Conditions Store In A Dry, Cool Place.

Shelf Life 8-12 Months (under Optimum Storage Conditions).

Code	PackageSize	Gross Weight	UPC	Length	Width	Height	Cube	Case(Ti)	Layers(Hi)
H10A	6 oz jar each	0.5	687080070316	3.75	2.5	8	0.040		
H10B	6 / 6 oz jar case	3.5	00687080002492	11.25	5.375	8.125	0.280	21	5
H10C	6.5 lb bag / box each	7.5	00687080002508	13.375	9.375	6.75	0.490	13	6
H10D	25 lb bag / box each	27.0	00687080002515	18	12	10	1.250	7	5
H10DI	25 lb bag / box each	27.0	00687080532784	18	12	10	1.250	7	5
H10J	24 oz jar each	1.9	00687080288148	5	5.5	8.5	0.140		
H10JJ	6 / 2.0 oz jar case	1.0	687080375626	8	6	4	0.110	33	9

III. Physical

Appearance Light To Dark Tan With Reddish Undertones.

Size Quills Are Approximately 4" In Length.

Approx. Pieces Per LB: 64

General Preparation READY TO USE WHOLE OR GROUND. ADD TO TASTE.

Instructions

IV. General Specifications This product must be prepared in accordance with Federal Good Manufacturing Practices. The product shall conform to the provisions of the U.S. Foods, Drug and Cosmetic Act including the Food Additives Amendment to this act. The use of, and any remaining residues of, pesticides, fungicides, herbicides, etc. must be in compliance with the prevailing Federal Guidelines as set forth and amended.

V. Certification

Pure Food Guarantee: PURE FOOD GUARANTEE AVAILABLE UPON REQUEST

Kosher Certification: Kosher-Parve

Organic Certification:



*The listed suffix codes are in reference to pack size and do not reflect a change in quality.

Woodland Foods does not perform microbiological analysis on all products. Our published limits are based on generally accepted criteria for product that has been processed under the veil of verified HACCP programs, documented food safety systems and good manufacturing practices. Product shall be manufactured and stored in accordance with current good manufacturing practices and conform to the Federal Food, Drug & Cosmetic Act and its Amendments. This specification is based on current crop attributes and availability, and is subject to change due to uncontrollable conditions in source countries. This information is