



PRODUCT SPECIFICATION

ORGANIC CASSIA TBC

DACE cassia is made from local variety cassia in Northern Vietnam with the highest & purest quality. This cassia has sweetness taste, high oil content and low coumarin. Our product is all natural, non-irradiated and certified organic. The production is in accordance with good manufacturing practices under strict sanitary conditions that meet the requirements of ORGANIC and HACCP to guarantee top hygiene and purity.

Product Information	
Scientific Name	Cinnamomum cassia
Origin	Vietnam

Physical Characteristics	
Appearance	Reddish to Light Brown
Flavour	Characteristics, hot, aromatic pungent, sweet. Free from foreign flavor and odour
Moisture	≤13.0%
Size	0.4-2mm, 2-6mm or following customer's requirement
Volatile oil	Min 3% or Min 5%
Coumarin	<1000 mg/kg

Heavy Metals Analysis	
Lead	<2.0 mg/kg
Cadmium	<1.0 mg/kg
Arsenic	<0.1 mg/kg
Mercury	<0.1 mg/kg

Microbiological Analysis	
Total Plate Count	<1*10 ⁵ cfu/gr
Yeast and Mold	<1*10 ⁶ cfu/gr
Salmonella	Absent in 25gr
<i>E.Coli</i>	<1*10 ³ cfu/gr

Contaminants/Residues	
Pesticides	Conform to the European regulations concerning the determination of maximum levels of pesticides in foods (not detected)
Aflatoxin B1	5µg/kg
Total aflatoxins (B1+B2+G1+G2)	10µg/kg
Ochratoxin A	15µg/kg
Foreign matter	≤1%



PACKAGING

25kgs/kraft bag

SHELF LIFE and STORAGE

Store in a cool and dry place. Keep away from strong direct light.

Shelf Life: 24 months since the production date.

TREATMENT and NON-GMO

We confirm that we do not work with irradiation, ETO and dismiss it from suppliers. This product is the result of traditional processing methods, which do not involve the use of genetic modification techniques that lead to genetically modified organisms on the deliberate release into the environment of genetically modified organisms.

ALLERGENS STATEMENT AND ANIMAL WELFARE

The product is free from allergens and additives and not has been tested on animals.

CERTIFICATIONS



VN-BIO-149
Non-EU Agriculture



487 Ngo Gia Tu
Long Bien, Hanoi



(+84) 248 589 7779



www.dace.vn



contact@dace.vn