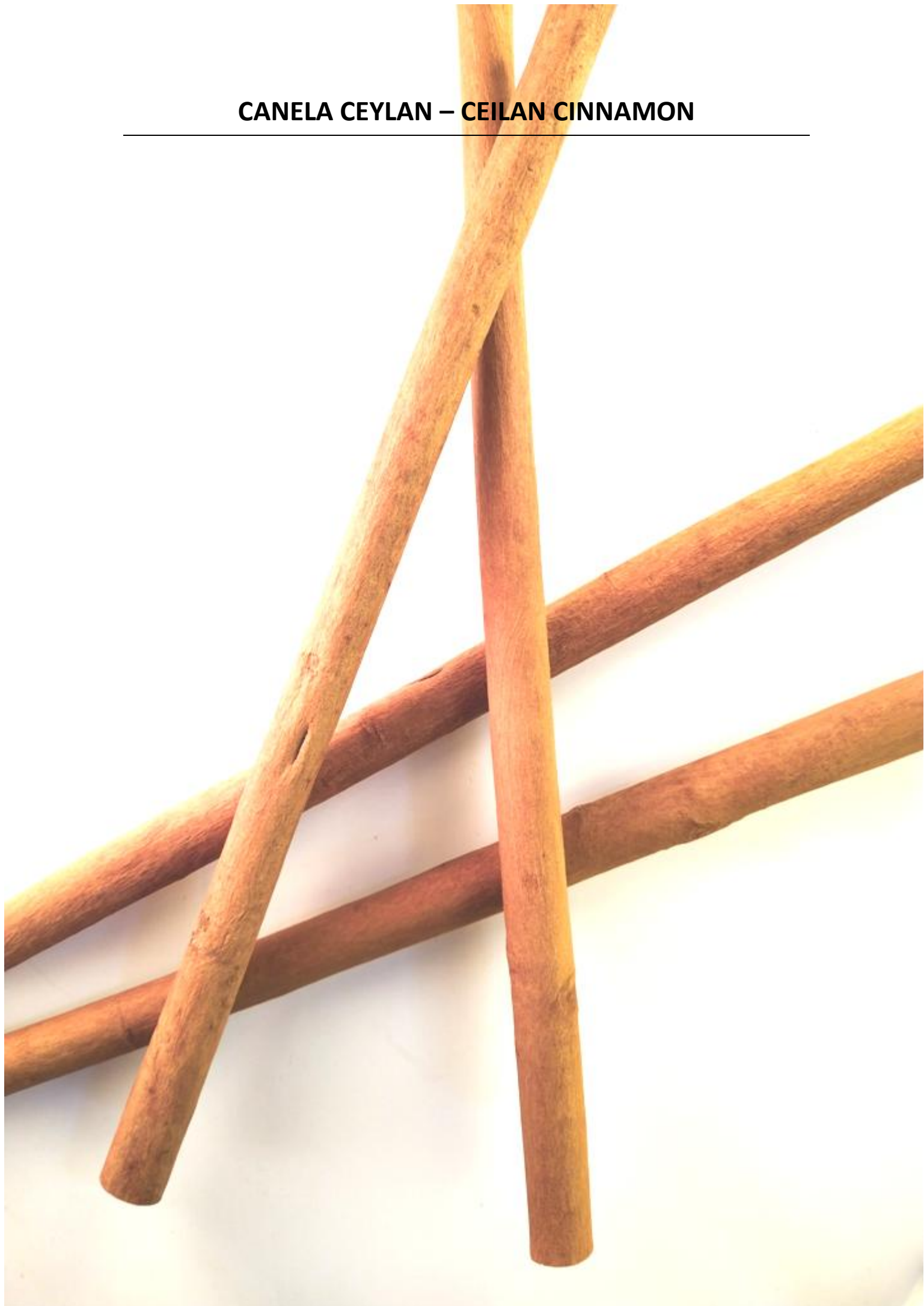


## **CANELA CEYLAN – CEILAN CINNAMON**

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## **PRESENTATION**

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Harvest June to Septiembre

ORIGEN SRI LANKA

Quality : C4 – Grade AA –

**TARIC 09061101**

## **Quantity Available**

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20 to 30 tons per years

FARDO DE 25 KG

## **Price:**

***C4 450 \$MXN PUESTO EN CDMX***

**TECHNICAL DATA SHEET A | ND PARAMETERS – PIMIENTA DIOICA**

<b>Specification</b>	<b>Details</b>
Product Name	CEILAN CINNAMON
Variety	CEILAN CINNAMON
Composition	ALDEHID CINAMIC UPO THAN 2%
Description	QUALITY C4
Transportation Conditions	TERRESTRE SHIPMENT
Organoleptic Characteristics	INTENSE FLAVORS SPICY AND SWEET WITH STRANGE AFERTASTE.
Packaging	25KG FARDO
Optimum Temperature	NO ÑORE THAN 20 DEGREE CELSUS
Relative Humidity	
Storage and Distribution Conditions	<p>The optimum relative humidity and temperature at which allspice pepper should be kept during storage and/or transportation.</p> <p>Upon receiving the product in your warehouse, it is recommended to:</p> <p>Check product temperature</p> <p>Carry out a quality inspection. If damaged or overripe product is observed, it is advisable to remove it so it does not affect the rest of the shipment.</p>
Additional Information	Producer's name, lot, harvest date, variety, DLUO, Origin CO SRI LANKA
Dry Matter	CINNAMON IS AN DRY PRODUCT WITH DLUO UP THAN 3 YEARS
Non-Permitted Defects	HUMIDITY NORE THAN 14% STRANGE MATTERS MORE THAN 2 % FOREIGN MATTERS