



Culinary Master

163984 - Grade Aa Cinnamon Ground

Culinary Masters 100% Ground Cinnamon is golden-brown with a sweet cinnamon aroma and flavor. This cinnamon is non-GMO and Kosher and ready to use.



Nutrition Facts

Servings per Container 22.68
Serving size 100g

Amount per serving
Calories 250

% Daily Value*

Total Fat 1g 1%

Saturated Fat 0g 0%

Trans Fat

Cholesterol 0mg 0%

Sodium 10mg 0%

Total Carbohydrate 81g 29%

Dietary Fiber 53g 189%

Total Sugars 2g

Includes 0g Added Sugar 0%

Protein 4g

Vitamin D 0mcg 0%

Calcium 1002mg 77%

Iron 8mg 44%

Potassium 431mg 9%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

* Benefits

Cassia Indonesia is native to Indonesia and southern Asia. You may be surprised that most commercial ground cinnamon is actually cassia or a combination of cinnamon and cassia. Cassia is not necessarily another name for cinnamon, it is a completely different spice, although they are related. It is a member of the same family as true cinnamon, but it has a stronger flavor thus requiring less in volume. Cassia is usually a better choice for savory dishes, rather than sweets. Real cinnamon sticks or quills curl in a telescopic form that is in a perfect circle. But, cassia sticks curl inward from both sides, appearing like a scroll. When ground, it is hard to distinguish between the two. The real difference is in the color and smell of each of the spices. Cinnamon is warmer in tone and tan in color with a sweet flavor, while cassia is more of a reddish brown in color and has a coarser texture, with a stronger, yet more bitter flavor. You probably haven't noticed that when you buy cinnamon its most likely cassia, so keep enjoying that fresh and heaven scent when biting into anything cinnamon.

Ingredients

100% Cinnamon

⚠ Allergens

Handling Suggestions

Store in a cool dry place away from odor producing substances.

Serving Suggestions

Use wherever cinnamon is needed.

Prep & Cooking Suggestions

Remove seal and use desired amount.

📄 Product Specifications

Brand	Manufacturer	Product Category
Culinary Master	Culinary Master	Spices

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
688032021530	163984	163984	01068803202153		1/5 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
5.4lb	5lb		No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
7.6in	5.1in	10.6in	0.24ft3	12x5	700days	60°F / 77°F



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Nutrition Analysis - By Measure

Calories	250	Total Fat	1g	Sodium	10mg
Protein	4	Trans Fats		Calcium	1002mg
Total Carbohydrates...	81g	Saturated Fat	0g	Iron	8mg
Sugars	2g	Added Sugars	0g	Potassium	431mg
Dietary Fiber	53g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

Additional Images

