



Spice High Quality Spice Natural Forest Wholesale Price Cassia Stick for Cooking Cinnamon

Specifications :

Price	US \$3 - \$5 / KG
Brand Name	Cinnamon
Model Number	Cassia
Place of Origin	Guangxi?China?
Min.Order Quantity	1 Carton
Payment Terms	T/T with 30% before production, 70% balance before delivery; L/C
Supply Ability	Supply four seasons, all the year round. 280 Metric Ton/ Metric Tons per Month
Delivery Detail	around 7 days after receipt of 30% deposit
Packaging Details	1KG BAG/10KG CARTON
Style	Dried
Product Type	Single Herbs & Spices
Shelf Life	24 months

Detail Introduction :

Cassia and cinnamon

Product Type: Single Herbs & Spices

Style: Dried

Processing Type: Raw

Shape: Stick

Color: tan

Shelf Life?24 months

Storage:Cool Dry Place

Application:Cooking Used Spice

Packing: 1KG BAG/10KG CARTON

10 kg / carton 1cont 20 about 7 MT

Moisture: 13% max

Impurity: 0,1% min

Length: 4 inch

CAPACITY ?15 TONS IN 40FT

Port?Tianjin or Qingdao or Shanghai

Description:



1. Variety available: Cassia and cinnamon
2. Grade: Excellent quality, all kinds of cinnamon
3. Processing base: Guangxi? China
4. Supply period: all the year round
- 4.1) Shelf life: 24 months
5. Supply capacity: 3,000MT/year
6. Size: 4 inch? cinnamon Powder
7. Packing:
 - 7.1) Loose packing: 1kg/ bag, 5kg/ bag, 10kg/bag, 10kg/ctn, 20kg/ctn,
 - 7.2) Customer's packing available upon request.
8. Minimum order: 20RHC
9. Conveyance:
 - 9.1) 11-13MT/20"FCL
10. Price terms: EXW, FOB
11. Rich experience of profession exportation ensures us to deal the whole situation efficiency and with high quality.
12. Inspection Certificate: Certificate of Origin, Phytosanitary Certificate and Inspection Certificate of Quantity.

Benefits:

Cinnamon has anti-inflammatory, sedative, analgesic, anti-inflammatory, anti-convulsant effects. Cinnamon oil can promote the secretion of saliva and gastric juice, enhance digestive function, relieve gastrointestinal smooth muscle spasm, relieve intestinal spasm pain, and have some inhibitory effects on *Staphylococcus aureus*, *Streptococcus pneumoniae*, and *Bacillus diphtheria*.

Storage

Cinnamon can be stored in a cool and dry place sealed. Note: low humidity, low temperature, sealed.

Pls Contact with us:

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