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मानक

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“जानने का अधिकार, जीने का अधिकार”

Mazdoor Kisan Shakti Sangathan

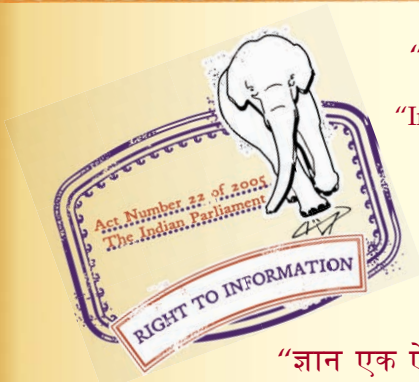
“The Right to Information, The Right to Live”

“पुराने को छोड़ नये के तरफ”

Jawaharlal Nehru

“Step Out From the Old to the New”

IS 4811 (1992, Reaffirmed 2009): Cinnamon
Whole--Specification (First Revision). UDC 664.561 :
633.833



“ज्ञान से एक नये भारत का निर्माण”

Satyanarayan Gangaram Pitroda

“Invent a New India Using Knowledge”



“ज्ञान एक ऐसा खजाना है जो कभी चुराया नहीं जा सकता है”

Bhartrhari—Nitiśatakam

“Knowledge is such a treasure which cannot be stolen”

IS 4811 : 1992

भारतीय मानक
दाल चीनी साबुत — विशिष्ट
(पहला पुनरीक्षण)

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JAN 2004

Indian Standard
CINNAMON WHOLE — SPECIFICATION
(*First Revision*)

UDC 664.561 : 633.833

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FOREWORD

This Indian Standard (First Revision) was adopted by the Bureau of Indian Standards, after the draft finalized by the Spices and Condiments Sectional Committee had been approved by the Food and Agriculture Division Council.

Cinnamon (*DALCHINI*) is the bark of *Cinnamomum verum* Burt. Presl an important and commonly used spice in the Indian dietary. It is used in the culinary preparation for imparting sweet characteristic flavour. It is also used for preparing indigenous medicines.

Bark of other species, namely, *Cinnamomum burmanii* C. G. Nees ex Blume, *Cinnamomum aromaticum* C. G. Nees, *Cinnamomum loureirii* C. G. Nees is generally known as cassia. Whereas, the general term cinnamon is often used for this entire group of products, only the bark of *Cinnamomum verum* Burt. Presl shall be termed as cinnamon.

This standard is subject to the restrictions imposed under the *Prevention of Food Adulteration Act, 1954*, and the Rules framed thereunder, wherever applicable.

This standard was first published in 1968. This first revision is being brought out updating its requirements.

For the purpose of deciding whether a particular requirement of this standard is complied with, the final value, observed or calculated, expressing the result of a test or analysis, shall be rounded off in accordance with IS 2 : 1960 Rules for rounding off numerical values (*revised*). The number of significant places retained in the rounded off value should be the same as that of the specified value in this standard.

Indian Standard

CINNAMON WHOLE — SPECIFICATION

(First Revision)

1 SCOPE

1.1 This standard prescribes the requirements for cinnamon (*Cinnamomum Verum Burt. Presl*), whole, for use as a spice and in condiments.

1.2 This standard does not cover the requirements for cinnamon powder.

2 REFERENCES

The Indian Standards listed below are necessary adjuncts to this standard:

IS No.	Title
1070 : 1992	Reagent grade water—Specification (<i>third revision</i>)
1797 : 1985	Methods of test for spices and condiments (<i>second revision</i>)
13145 : 1991	Spices and condiments—Methods of sampling

3 TERMINOLOGY

3.1 Quills

The long compound rolls of cinnamon bark up to 1 m length.

3.2 Quillings

The breakages during grading and transportation and small pieces of bark left after the preparation of quills.

3.3 Chips

The bark obtained from thick branches and stems, trimmings of the cut shoots, shavings of outer and inner bark and odd pieces of outer bark.

4 GRADES

4.1 The cinnamon bark shall have four grades. The designations of the grades and their requirements are given in Table 1 (*see also* Fig. 1).

5 REQUIREMENTS

5.1 Description

The cinnamon shall consist of layers of dried pieces of inner bark of branches and of young shoots from *Cinnamomum verum* Burt. Presl, which is obtained on removal of the cork the cortical parenchyma from whole bark. The thickness of bark shall range from 0.2 to 1.0 mm. It shall be free from insect damaged bark.

5.2 Flavour or Taste and Aroma

Cinnamon, whole, shall have fresh aroma, and delicate and sweet flavour characteristic of the spice. The material shall be free from foreign odour including mutiness.

5.3 Freedom from Moulds, Insects, etc

The cinnamon, whole, shall be free from living insects and moulds and practically free from dead insects, insect fragments and rodent contamination visible to the naked eye (corrected, if necessary, for abnormal vision), with the aid of magnification (not exceeding 10 X).

5.4 Extraneous Matter

The proportion of extraneous matter like dust, dirt, stones, earth, chaff, stem, straw and outer bark of the shoots of cinnamon plant shall not exceed the limits prescribed in Table 2 for the relevant grades, when determined in accordance with the method given in 4 of IS 1797 : 1985.

5.5 Chemical Requirements

Cinnamon, whole, shall also comply with the requirements given in Table 2.

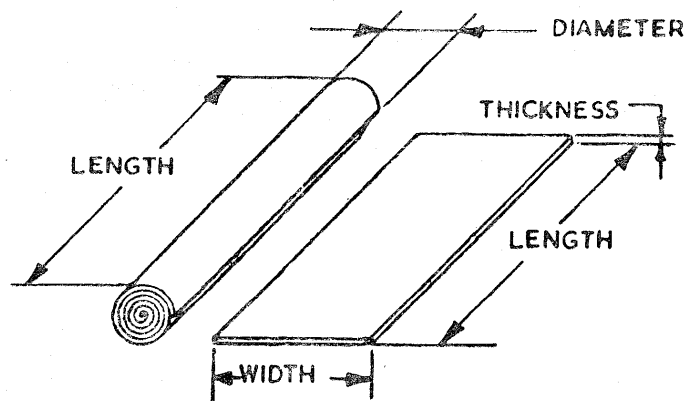


FIG. 1 QUILLS OR STALK OF CINNAMON

Table 1 Grade Designation of Cinnamon Bark and Their Requirements
(Clause 4.1)

Grade Designation (1)	Length (2)	Diameter (3)	Colour (4)	Texture (5)
Quills fine	Up to 1 m	Not more than 10 mm	Pale, Brownish Yellow	Brittle and smooth
Quills average	Up to 1 m	Not more than 20 mm	Slightly reddish	Brittle and smooth
Quillings	Large pieces of quills less than 1 m	Not more than 30 mm	Pale brown to reddish	Brittle and smooth
Chips	10 to 30 mm	—	Pale brown to reddish	Brittle

Table 2 Chemical Requirements for Cinnamon, Whole
(Clause 5.5)

Sl No. (1)	Characteristics (2)	Requirement		Method of Test, Ref to Clause No. of IS 1797 : 1985 (5)
		Quills Fine/ Quills Average (3)	Other Grades (4)	
i)	Moisture content, percent by mass, <i>Max</i>	11.0	12.0	9
ii)	Volatile oil content, percent by mass, <i>Min</i>	1.0	0.8	15
iii)	Extraneous matter content, percent by mass, <i>Max</i>	1.0	2.0	4

6 PACKING

Cinnamon, whole, shall be packed in sound, clean and dry containers made up of jute/cotton/paper/polyethylene. The container used for packing shall be free from any odour that might affect the characteristic odour of cinnamon.

7 MARKING

Following particulars shall be marked or labelled on the container:

- Name of the material and grade designation;
- Variety or the trade name;
- Batch or code number;
- Net mass;
- Date of packing;
- Country of origin; and
- Any other details required by the purchaser.

8 SAMPLING

Representative samples of cinnamon shall be drawn by the method specified in IS 13145 : 1991.

9 TESTS

9.1 Tests shall be carried out in accordance with the methods prescribed in 5.4 and col 5 of Table 2.

9.2 Quality of Reagents

Unless specified otherwise, pure chemicals and distilled water (*see* IS 1070 : 1992) shall be employed in tests.

NOTE — 'Pure chemicals' shall mean chemicals that do not contain impurities which affect the results of analysis.