## 100% ORGANIC **CEYLON CINNAMON POWDER**

PREMIUM QUALITY **100 MESH POWDER** 

**ULTRA LOW COUMARIN** 





## **CINNAMON III VOGUE NET CONTENTS 6 OZ (170g)**

**IMPORTED & DISTRIBUTED BY: CINNAMON VOGUE INC.** 2780 S. JONES BLVD. #3687 STE 200, LAS VEGAS, NEVADA 89146. TEL: 702-359-2102

**CERTIFIED ORGANIC BY CU** 

**INGREDIENTS**: 100% ORGANIC CEYLON CINNAMON POWDER BOTANICAL NAME : CINNAMOMUM VERUM/ZEYLANICUM **PRODUCT OF: SRI LANKA** 

**BATCH NUMBER: SEE REVERSE** 

# **←** TEAR HERE TO OPEN (UNZIP/ZIP TO RESEAL)

**About Ceylon Cinnamon** 

Ceylon Cinnamon or True Cinnamon as it is commonly known is unique to the Island of Sri Lanka. While a few other countries have planted Ceylon Cinnamon, the quality of authentic Ceylon Cinnamon is much higher. This is because True Cinnamon needs special soil and climate conditions, even in Sri Lanka.

What makes Ceylon cinnamon very different is that it has **ultra low Coumarin levels**, a substance known to cause liver damage. All other varieties of cinnamon including Cassia Cinnamon, Korintje cinnamon and especially Saigon cinnamon have very high levels of Coumarin. While occasional consumption of other types of cinnamon is probably not going to cause any liver issues, if you consume cinnamon everyday, then Ceylon cinnamon is the safer choice. The taste of Ceylon cinnamon is very subtle and not overly harsh like other cinnamon. Ceylon cinnamon has notes of cloves and citrus with an exotic sophisticated aroma, especially when cooked or used in baked

- 100% USDA Certified Organic Ceylon Cinnamon Powder
  Non-Irradiated, Salt Free, Sodium Free, none GMO
  Ultra Low Coumarin Levels
  100 Mesh fine powder
  Triple layer high oxygen barrier stand up pouch to protect from sunlight, moisture and heat
  Not blended or diluted with other cinnamon powder
  High strength bag eliminates bag breakage
  Stand up pouch Easy to store, minimal foot print

### How to use

While most people associate Ceylon Cinnamon with sweet recipes, Cinnamon is mostly used in none sweet recipes in Asia. Add it to salads dressings, make smoothies, mix it in soups, sprinkle on fruit especially Apple and Orange and use for meat marinades. Or make a fabulous Facemask with honey and orange.

How much to use The US department of Health recommends taking no more that 6g (1.25 tsp.) of cinnamon per day per person, followed by a period of rest. We recommend take it for five days and then two days rest and then repeat. Especially if consumed for health reasons.



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