



# VIHABA CINNAMON PRODUCTS CATALOGUE



+84-33 832 8403



+84-33 832 8403



sales6@vihaba.vn



Shophouse B5-21, Vinhomes, Cau Dien  
Ward, Nam Tu Liem District, Hanoi City,  
Viet Nam



en.vihaba.vn



# CONTENT

<b>GENERAL INTRODUCTION</b>	<b>2</b>
<b>TYPES OF CINNAMON</b>	<b>3</b>
<b>PACKING AND DELIVERY</b>	<b>4</b>
<b>OTHER</b>	<b>5</b>

# GENERAL INTRODUCTION

Cinnamon and Cassia barks are among the earliest known spices used by the human kind. Cinnamon is pale tan in colour and mildly sweet in flavour. Cassia is a similar spice to cinnamon but of an inferior quality. They are of great commercial importance due to its aromatic and sweet taste with a spicy fragrance, they also contain a large number of essential oils. Moreover, they are also commonly used as spice in home kitchens and their distilled essential oils or synthetic analogues are used as flavouring agent in food and beverage industry. They are also found as a useful material in pharmaceutical industries.



## ■ CINNAMON IN VIETNAM

In Vietnam, cinnamon has another name as cassia. Vietnamese cinnamon is grown in several provinces but mainly in Yen Bai province. Specifically, Yen Bai accounts for nearly 90% of total of Vietnamese cinnamon. This land has soil and weather which are very favorable for growing high quality cinnamon in Vietnam.

Vietnam is one of the best sources for high quality cassia. Each year, Vietnam exports more than 4,000 MTs of cassia products. Compared to cassia from Indonesia and China, Vietnamese cassia has little higher price, but much higher quality and oil content inside.

## ■ HARVESTING TIME

Cinnamon bark is harvested twice a year immediately after each of the rainy seasons when the humidity makes the bark peel more easily. The trees are first harvested when they are three years old, one year after pruning. The side stems that are about three years old are removed and the bark is stripped off. Cinnamon bark is only obtained from stems that are between 1.2 and 5cm in diameter.



## ■ VIHABA CINNAMON

VIHABA COMPANY have large experience in the field of distributing, exporting and supplying of Cinnamon from Vietnam with different kinds of products such as: Square Cut Cinnamon, Round Cut Cinnamon, Powder Cinnamon and Stick Cinnamon.



# TYPES OF CINNAMON



## POWDER CINNAMON

- Moisture: 13,5% max
- Oil content: 1-3%
- Reddish colour



## ROUND CUT CINNAMON

- Moisture: 13,5 % max
- Admixture: 1% max
- Oil content: 2-4%
- Natural color, skin remained



## SQUARE CUT CINNAMON

- Moisture: 13,5% max
- Admixture: 1% max
- Size: 2 x 2cm up
- Thickness: 2.2mm min



## SPLIT CINNAMON

- Moisture: 13,5% max
- Admixture: 1% max
- Length: 25 - 45cm (80% min)
- No fungus, yellow/reddish color



## STICK CINNAMON

- Moisture: 13.5% max
- Admixture: 0,5% max
- Length: 8-20cm
- Natural color, smooth touch

# PACKING AND DELIVERY

## PACKING PROCESSING

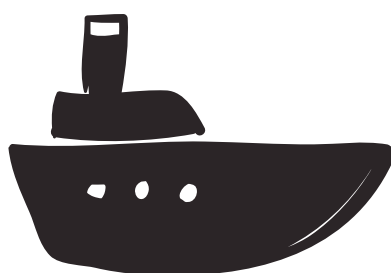
Cinnamon quills are cut into pieces up to 10cm in length and packed into moisture-proof polypropylene bags for sale. The bags should be sealed to prevent moisture entering. Sealing machines can be used to seal the bags. Attractive labels should be applied to the products. The label needs to contain all relevant product and legal information – the name of the product, brand name (if appropriate), details of the manufacturer (name and address), date of manufacture, expiry date, weight of the contents, added ingredients (if relevant) plus any other information that the country of origin and of import may require (a barcode, producer code and packer code are all extra information that is required in some countries to help trace the product back to its origin). See the Practical Action Technical Brief on labelling for further information on labelling requirements.

## LEAD TIME

QUANTITY (METRIC TONS)	1-10	>10
ESTIMATED TIME (DAYS)	10	To be negotiated

## DELIVERY

	SHIPMENT	DELIVERY TIME
SMALL ORDER	By courier company, such as EMS, DHL, FEDEX, TNT, etc.	Within 4-10 working days after receiving the T/T remittance
BULK ORDER	By sea (LCL, FCL) or by air (according to buyers' request)	Within 15-30 working days after the goods ready for shipment



**CERTIFICATION**



Our product “Cinnamon Products” was tested and certificated seriously with EU ORGANIC, KOREA ORGANIC, JAS ORGANIC, FORLIFE, HACCP, IFS, USDA

**MANUFACTURING**

- Stage 1:** Harvesting: Making a test cut – Harvesting – Transporting to the manufacturing factory
- Stage 2:** Removing knots
- Stage 3:** Scraping
- Stage 4:** Rubbing
- Stage 5:** Peeling
- Stage 6:** Shade drying before quill making

**USAGE**

**1. Making Cinnamon Stick Tea**



**2. Adding to Curries, Soups and Stews:**

A stick of Cinnamon in Stews, Soups or Asian curries adds a warmth and depth of flavour, especially a beef or chicken curry



### 3. Adding a whole stick to rice:

Adding a cinnamon stick to rice as you boil the rice, which then will give it a wonderful fragrant aroma



### 4. Making Cinnamon essence for baking



### 5. Cinnamon Syrup



### 6. Foot Wash

Break 2-3 Cinnamon Sticks and put it into some warm to hot water to make a perfect food wash.



### 7. Mulled Wine

A stick of cinnamon is an absolute must for making the perfect mulled wine





# VIHABA CINNAMON PRODUCTS



+84-33 832 8403



+84-33 832 8403



[sales6@vihaba.vn](mailto:sales6@vihaba.vn)



Shophouse B5-21, Vinhomes, Cau Dien  
Ward, Nam Tu Liem District, Hanoi City,  
Viet Nam



[en.vihaba.vn](http://en.vihaba.vn)

