



Certificate of Analysis



Cinnamon Bark Burmanii CO2-to extract (organic)

Art. No. CO2-CINN-05 | CO2-CINN-10

batch no. : 591.318, lab no. 28777

production : February 2020 - Retest: February 2025

raw material : Cinnamomum burmanii - Bark, dried, from organic farming

country of origin of raw material : Vietnam country of origin of product : Germany

D/E - ratio : 18 - 22 kg raw material yield 1 kg product.

Sensory Check

feature	reference	result	
Appearance:	brown, slightly turbid oil	meets	
Odour:	fine aromatic cinnamon smell	meets	

Analytical Check

feature	method	limits	value	unit
Coumarin	21.036.03, HPLC	< 7	6,3	%
Cinnamyl alcohol	21.036.03, HPLC	n.s.	3,4	%
Cinnamaldehyde	21.036.03, HPLC	65-85	78,4	%
o-Methoxy cinnamaldehyde	21.036.03, HPLC	n.s.	0,38	%
Eugenol	21.036.03, HPLC	n.s.	0,12	%
Cinnamyl acetate	21.036.03, HPLC	n.s.	0,63	%
Cinnamic acid ethylester	21.036.03, HPLC	n.s	0,0036	%
Content of water	21.220.0, Karl Fisher method	< 10	1,3	%
Monitoring of substances, not mentione Above*:	ed			
Estragol (= Methyl chavicol)	GCMS	n.s.	<0,001	%
Methyleugenol	GCMS	n.s.	<0,001	%
1,8 Cineol	GCMS	n.s.	0,044	%

n.s. = not specified n.d. = not detected

Storage conditions: Store in a cool, dry place!

The product meets specifications no. 034.003_07_AS and 66.243.07; date of analysis: 2020.02.12

This computerized CoA has digital signature validated by MANUFACTURER QC.

The data in this report of analysis have been determined carefully and to the best of our knowledge. Depending on transport and storage conditions the indicated data can be subject to certain changes which are outside of our influence. Hence the report has not the meaning of a guaranty in the legal sense and does not dispense the customer from making his own quality control before using the product.

^{*} Substances to be monitored according to "Arrêté du Juin 2014" laying down the list of plants, authorized in food supplements.