



Cinnamon Powder

Introduction:

Cinnamon is a favourite household spice, and has been used around the world for centuries. Cinnamon powder is ideal to sprinkle on bakery products and to use for savory products as Ceylon Cinnamon inherits both sweet and savory aroma and taste. Cinnamon powder is brown in colour and has a sweet taste that finishes off with a sharp, pungent flavour. This bark is ground to prepare Cinnamon powder, which has a coarse texture. Cinnamon powder is packed with health benefits to your body. This powder is rich in Calcium, Magnesium and other important nutrients. Besides, Cinnamon powder also offers anti-bacterial and anti-viral properties to ward off infection-causing microbes, along with boosting your immune system. It also contains many Cancer-fighting agents to shield your body against deadly diseases.

Raw material:

Ceylon cinnamon quills
Packaging material (Triple laminated pouch packing / Food grade plastic bottles with aluminium foil lids)

Machinery & Equipment:

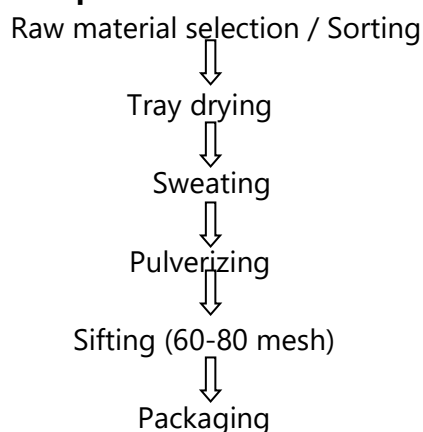
Sorting table
Tray dryer
Pulverizer
Sifters
Metal detector
Powder filling machine
Band sealer / Induction sealer
Date coding machine
Moisture meter
Plastic buckets
Micro scale – 0.01 -50g
Electronic scale -5g-5 Kg



Investment for machinery:

Around Rs. 2Mn

Production process:



Inquiries

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