



# Ceylon Cinnamon Geographical Indication Association's Contol

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Ceylon Cinnamon Geographical Indication Association  
42, Nawam Mawatha, Colombo, 00200, Sri Lanka

No	Control Point	Compliance Criteria	I.C	E.C.
<b>10.2.1.</b>	<b>General</b>			
a.	Producer, Processor & Trader, Collector, Controllers, and processing facilities are registered member of CCGIA	Registration Number, Contract, contact information, address or location, certificates (if apply)	100%	≤ 25%
b.	There shall be a reference system in the field for identification	Name board, Plot ID, Number of hectares	100%	≤ 25%
c.	Cultivation field shall locate within the <b>CCGIA delimited area (Annex - CCGIA Specification)</b>	Individual field map or geo-localized IT file (GPS Coordinates), Overview map and description of the cultivation field	100%	≤ 25%
d.	Internal inspection has been performed by ICS (Internal Control System) within last year	Internal inspection report, Sanction Report/ Sanction list, etc.	100%	100%
e.	Members of the CCGIA authorize to use the CCGI are keeping records of their actions to ensure the compliance with CCGI specifications	Proper record keeping of the actions for the self-control aimed to ensure the compliance with specifications	≤50%	≤10%
<b>10.2.2.</b>	<b>Propagation and Cultivation</b>			
a.	Planting materials (seeds, plantlets) obtained from own farm or from a nursery approved by Department of Agriculture	Planting materials (seeds, plantlets) purchasing invoices, Planting records (Farm diary)	≤50%	≤10%
b.	Planting arrangement (land establishment) shall be done as per <b>Section 5.2, II</b>	Planting records (Farm diary), Physical observation	≤50%	≤10%
c.	Proper pruning of the bush (Removal of unnecessary side branches and leaves) shall be done as per <b>Section 5.2, II</b>	Pruning records (Farm diary), Physical observation	≤50%	≤10%
d.	Pest, Disease and Weed control is mainly done adhering to IPM (Integrated Pest Management) Practices	IPM records (Farm diary) - Prevention, Observation/ Monitoring and Intervention activities, Physical observation	≤30%	≤ 5%
<b>10.2.3.</b>	<b>Harvesting</b>			

	<p><b>a.</b> Harvesting plan including, Plot ID, number of hectares, starting date, ending date, and number of harvesters</p> <p><b>b.</b> harvesting activities should be carried and fulfilled as per section 5.3</p> <p><b>c.</b> Skilled harvester member of CCGIA with valid ID does the harvesting procedure</p> <p><b>d.</b> Creation of batch of stems including, code of the batch, number of stems (500 max per batch), reference of the harvesting plan, and harvester(s) ID(s)</p> <p><b>e.</b> If the leaves are going to be used for Cinnamon leaf oil, the leaves must be kept out of the rain and a batch of leaves (5kg to 500 kg) should be created, including the location of plantation, reference of the harvesting plan, and harvester(s) ID(s)</p>	<p>Harvesting plan with valid and complete information</p> <p>Harvesting records (Farm diary), Physical observation, Equipment maintenance record, Information required by the traceability system are met</p> <p>Registered harvester, harvester ID</p> <p>Batch of stems with valid and complete information</p> <p>Batch of leaves with valid and complete information</p>	<p>100%</p> <p>≤50%</p> <p>100%</p> <p>≤50%</p> <p>≤50%</p>	<p>≤ 25%</p> <p>≤10%</p> <p>≤10%</p> <p>≤10%</p> <p>≤10%</p>
<b>10.2.4.</b>	<b>Transport of raw materials &amp; Finished goods</b>			
	<p><b>a.</b> A record of Transporters’/ collectors’ ID maintained during harvesting, processing, packaging and delivering the leaf oil, bark oil, powder and cut quills.</p> <p><b>b.</b> Harvested Cinnamon stems &amp; Leaves shall only be transported to the pre-processing centers located in close proximity and <b>within 24 hours</b> from harvesting site</p>	<p>Transporters’/ collectors’ ID registered and entered in the traceability system</p> <p>Location maps, Transport receipts (delivery note against GRN)</p>	<p>100%</p> <p>100%</p>	<p>≤ 10%</p> <p>≤ 25%</p>

<b>c.</b>	Cinnamon stems & leaves shall be transported in good state using suitable method	Usage of clean bags, Vehicles, Cleaning records, 'Star' grading acceptance	≤30%	≤ 5%
<b>d.</b>	Finished products shall be transported in covered vehicles and under suitable conditions (Clean and dry conditions which will protect the product from pests, moisture and loss of volatile oils)	Visual observation, Dispatch note with suitability remarks	≤50%	≤10%
<b>e.</b>	Document receipts shall be kept of relevant transfers/ transportations (indicating basic details – Amount, Field/ Farmer/ Processor reference, etc.)	Transport documents (e.g. Delivery notes, GRNs, Factory dispatches, Gate passes, Invoices, Packing Lists, Bill of Laden, etc.)	100%	≤ 25%
<b>10.2.5.</b>	<b>Processing – for all products</b>			
<b>a.</b>	All processing facility shall be certified under a recognized food safety standard	Valid certificate either of – GMP, HACCP, ISO 22000, FSSC 22000	100%	≤ 25%
<b>b.</b>	Document receipts shall be kept of relevant transfers/ transportations of batches or products (indicating basic details – Quantity/ Weight, Field/ Farmer/ Peeler reference, Processing unit reference, etc.)	Transport documents (Invoices, Delivery notes, GRNs, etc.) Records of incoming and outgoing batches	100%	≤ 25%
	<b>Leaf Oil</b>			
<b>a.</b>	Cinnamon leaf oil shall be obtained using batch of (naturally) dry leaves and proper steam distillation methods accordingly to <b>Section 5.3 III.</b>	Processing records, Physical observation, code of the batch of leaves used		
<b>b.</b>	Processing facility shall be located in the defined geographical area	ID of the processing facility and information registered in the CCGI		
<b>c.</b>	Creation of batch of leaf oil including, code of the batch, ID of the processing facility, quantity (max 200 liters as a batch), code of the leaf batch used	Batch of leaf oil with valid and complete information		
<b>d.</b>	Visual and smell inspection of oil batch according to <b>section 3.2</b> and eugenol content determination (if required)	Procedures for inspection, records of non-conformities, and records of eugenol determination		

e.	Sampling and testing of oil for every 1000 liters produced in the same facility or the samples collected every 2 years	Sample keeping and test results from an accredited ISO/IEC 17025 laboratory		
<b>Bark peeling</b>				
a.	Processing facility shall be located in the defined geographical area	ID of the processing facility and information registered in the CCGI		
b.	Creation of batch of raw material including, code of the batch, ID of the processing facility, quantity (max 50 kg as a batch), code of the stems batch used, processing facility ID	Processor training records, Processing records, Cleaning/ Pest control records, Visual observation, Cinnamon technicians' ID		
c.	Creation of batch of quills including, code of the batch, ID of the processing facility, quantity (max 50 kg as a batch), code of the stems batch used, processing facility ID	Batch of raw material with valid and complete information		
<b>Bark oil</b>				
a.	Cinnamon bark oil shall be obtained using raw material from the peeling process and proper steam distillation methods accordingly to <b>Section 5.3 III.</b>	Processing records, Physical observation, code of the batch of raw material used		
b.	Creation of batch of bark oil including, code of the batch, ID of the processing facility, quantity (max 200 liters as a batch), code of the raw material batch used	Batch of bark oil with valid and complete information		
c.	Visual and smell inspection of oil batch according to <b>section 3.2</b> and grading according to section 5.4-III	Procedures for inspection, records of non-conformities, and records of grading		
d.	Sampling and testing of oil for every 1000 liters produced in the same facility or the samples collected every 2 years	Sample keeping and test results from an accredited ISO/IEC 17025 laboratory		
<b>Cinnamon powder</b>				
a.	Cinnamon powder shall be obtained using raw material from the peeling	Processing records, Physical observation, code of the batch of raw material used		

	process and grinding methods accordingly to <b>Section 5.3 III.</b>			
<b>b.</b>	Creation of batch of cinnamon powder including, code of the batch, ID of the processing facility, quantity (max 50 kg as a batch), code of the raw material batch used	Batch of cinnamon powder with valid and complete information		
<b>c.</b>	Visual and smell inspection of oil batch according to <b>section 3.2</b>	Procedures for inspection, records of non-conformities		
<b>Sorting Quills and Cut Quills</b>				
<b>a.</b>	Sorting and grading of Cinnamon quills shall be done by certified Cinnamon technicians as per section 5.4 -I	Records, Visual observation, records of sorting procedures, ID of cinnamon technician doing th grading		
<b>b.</b>	Creation of batch of cut quills including, code of the batch, number of stems (30 kg max as a batch), reference of batch of quills used.	Batch of cut quills with valid and complete information		
<b>c.</b>	Visual and smell inspection of quills or cut batch according to <b>section 3.2</b>	Procedures for inspection, records of non-conformities		
<b>10.2.6. Packaging and Storage</b>				
<b>a.</b>	All Ceylon Cinnamon GI products packaging should be meet all conditions at the <b>Section 5.6</b>	Food grade certificate of packaging materials, Packaging specification, Cleaning records, Pest control records, Visual observation	≤50%	≤10%
<b>b.</b>	Duration of storage for Cut quills and Cinnamon powder shall only be stored for <b>max 2 years</b>	Stock movement records, Production/ Best before date references	≤30%	≤5%
<b>c.</b>	Cinnamon bark oil and leaf oil shall only be stored for <b>max 2 years</b>	Stock movement records, Production/ Best before date references	≤30%	≤5%

<b>10.2.7. Labelling</b>				
<b>a.</b>	All type of labels of CCGI products should in complies with <b>Section 6</b>	Sample label, Visual observation, Label approval	≤50%	≤10%
<b>b.</b>	Labels of whole Cinnamon quills and Cinnamon powder shall contain below mandatory references <ul style="list-style-type: none"> <li>1) Name, trade name or brand name and address of the manufacturer or packer</li> <li>2) Batch or code number</li> <li>3) Net mass</li> <li>4) Grade of the material</li> <li>5) Producing country – Sri Lanka</li> <li>6) Any other markings required by the buyer (Year of harvest, Date of packing, Date of expiry, etc.)</li> </ul>	Sample label, Visual observation, Label approval	≤50%	≤10%
<b>10.2.8 Administration</b>				
<b>a.</b>	Stock and routine activity records shall be maintained at field cultivation level	Farm Dairy (Planting records, IPM records, pruning records, Cultivation input records, Harvesting records, etc.), Sub-contractor agreements/assessments, Yield estimate records, etc with the support of Internal Controllers and Traceability System	≤30%	≤5%
<b>b.</b>	Maintain the traceability for all four products	Traceability reports, errors identified, customer complain handing records, etc	100%	≤25%
<b>c.</b>	Sample analysis should be analyzed in ISO 17025 accredited laboratories for all CCGI products as per a defined frequency in <b>Section 10.2.5.</b>	Sample analysis reports of finished products (Cinnamon quills, Cinnamon powder, Cinnamon leaf oil & Bark oil)	100%	≤25%