

# TRIPPER

FROM HARVEST TO YOUR HOME

YOUR PARTNER IN INDONESIA FOR SWEET SPICES AND OTHER NATURAL INGREDIENTS



Tripper sources, processes and packs cinnamon (cassia), vanilla, nutmeg and other Indonesian sweet spices at origin consistent with international quality assurance standards and delivers to customers worldwide.



*Cinnamomum burmannii*

One of the oldest spices known to man. It has a strong characteristic aroma and flavor. We may sometimes hear cinnamon refer to as cassia. This term is used to distinguish between the Southeast Asia and the Ceylon type of cinnamon. Almost all of the cinnamon consumed in the United States is derived from trees grown in Southeast Asia. Tripper gets its barks from Korintji in Central Sumatra, Indonesia. Nowadays cinnamon is used to flavor bakery and dairy products, as well as drinks.



## DRAGON CINNAMON™

Tripper's DRAGON CINNAMON™ has a distinctive cinnamon flavor, due to its high volatile oil content. Tripper's Korintje cinnamon is harvested year-round from selected mature trees, at the peak of the trees' volatile oil level. DRAGON CINNAMON™ embodies all of the potent spicy-sweet characteristics this spice stands for.

Family : Lauraceae  
 Genus : Cinnamomum  
 Species : C. Burmannii  
 Binomial Name : Cinnamomum Burmannii  
 Synonyms : Padang Cassia, Indonesian Cinnamon, Korintje  
 Indonesian Name : Kayu Manis Padang

### History

Cinnamon has been known from remote antiquity. The Old Testament cites the use of cinnamon and cassia as anointing oils and perfumes. It was imported to Egypt as early as 2000 BC. It was so highly prized among ancient nations that it was regarded as a gift fit for kings. According to Herodotus, Emperor Nero burned a year's supply at his wife's funeral.

Europeans were aware cinnamon came up the Red Sea to the trading ports of Egypt. But it was not until the late 13th century it became clear Indonesian rafts transported cinnamon (known in Indonesia as kayu manis - literally "sweet wood") to East Africa. Arab traders brought the spice overland to Alexandria in Egypt, where predominantly Venetian traders bought it for Europe.

### Cinnamon and cassia

The name cinnamon is correctly used to refer to Ceylon cinnamon (*C. zeylanicum*). However, the related specie Padang Cassia (*C. burmannii*) is sometimes labeled as cinnamon. Ceylon cinnamon, using only the thin inner bark, has a finer more crumbly texture, and is less strong than cassia. Cassia has a stronger flavor than cinnamon, as all of the layers of bark are used.

The two barks, when whole, are easily distinguished. Cinnamon sticks (or quills) have many thin layers and can easily be made into powder using a coffee or spice grinder, whereas cassia sticks are much harder. Indonesian cassia is made up of one thick layer, capable of damaging a spice grinder. It is a bit harder to tell powdered cinnamon from powdered cassia.

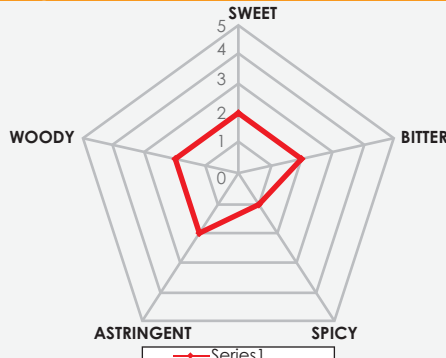
Indonesian cinnamon quills come in three main qualities: KA, KS and KF. Tripper blends these qualities to get DRAGON and GECKO ground cinnamon. The highest VO sticks are organic and used in our DRAG600 (> 3.0% VO). The best selling DRAG60 has >2.5% VO. Our GECK60 has >1.8% VO.



### DRAGON CINNAMON™

DRAGON CINNAMON is Tripper's number one spice product. This cinnamon - which comes in ground, tea bag cut and cut & sifted - is of superior quality and has high oil content. To ensure international quality standards, this product is certified and screened through ISO, HACCP, NFPA and also offered as USDA Organic. We can customize DRAGON to your mesh and packaging wishes.

### Dragon Cinnamon™ Sensory Test Result



### SENSORY EVALUATION

Five key taste/flavor characteristics are used as parameters :

- Sweet
- Bitter
- Spicy
- Woody
- Astringent



**WHAT IS A DRAGON?** The Komodo dragon is a venomous species of lizard that inhabits the islands of Komodo, Rinca, Flores, and Gili Motang in Indonesia. It is the largest living species of lizard, growing to a length of 7 to 10 feet and weighing around 150 pound. They eat mostly carrion, but also hunt and ambush prey including invertebrates, birds and mammals. The Komodo dragons lay about twenty eggs in abandoned nests that incubate for seven to eight months. Young vulnerable Komodo dragons dwell in trees, safe from predators and cannibalistic adults. They take around three to five years to mature, and may live as long as fifty years. They are protected under Indonesian law and can be seen in Komodo National Park.

### PRODUCT LIST



Ready Stock products ship from our USA warehouses generally within two business days.



Minimum order requirements apply. Please contact your sales representative for details.

TYPE	DESCRIPTION	PACKING
Ground	Dragon Cinnamon™ Ground 60 Mesh	50 Lb/Cs 25 Lb/Cs
	Dragon Cinnamon™ Ground 50 Mesh	50 Lb/Cs
	Dragon Cinnamon™ TBC 18 Mesh	50 Lb/Cs
	Dragon Cinnamon™ C&S 1/4"	50 Lb/Cs
	Dragon Cinnamon™ C&S 1/2"	50 Lb/Cs
Sticks	Dragon Cinnamon™ Sticks 1"	44 Lb/Cs
	Dragon Cinnamon™ Sticks 2.75"	44 Lb/Cs
	Dragon Cinnamon™ Sticks 3.5"	44 Lb/Cs
	Dragon Cinnamon™ Sticks 6"	44 Lb/Cs

TYPE	DESCRIPTION
Ground	Dragon Cinnamon™ Ground 60 Mesh Gold
	Dragon Cinnamon™ TBC 20 Mesh
	Dragon Cinnamon™ C&S 1/2"
	Dragon Cinnamon™ B&C
Sticks	Dragon Cinnamon™ Sticks 2.75"
	Dragon Cinnamon™ Sticks 3.5"
	Dragon Cinnamon™ Sticks 4"
	Dragon Cinnamon™ Sticks 5"
	Dragon Cinnamon™ Sticks 10"
	Dragon Cinnamon™ Sticks 12"
Extract	Dragon Cinnamon™ Oleoresin

