



March 6, 2024

Dear Cinnamon Manufacturers, Processors, Distributors, and Facility Operators:

The Food and Drug Administration (FDA) recently initiated a targeted survey of 100% ground cinnamon products from discount retail stores for lead analysis. The agency collected and tested 75 samples. In addition to the FDA’s testing, some states also analyzed samples of cinnamon products through the [Laboratory Flexible Funding Model](#), a cooperative agreement with states to help investigate, monitor, and remove adulterated foods from commerce and aid regulatory programs. Based on results from these analyses, FDA is recommending recalls of ground cinnamon from six distributors whose products had the lead levels noted below (see Table below). FDA is recommending recall of these products because prolonged exposure may be unsafe.

Distributor	Retailer(s)	Lot Code(s) or Other Identifier(s)	Brand name(s)	Lead Concentration (ppm)
La Fiesta Food Products La Miranda, CA	La Superior SuperMercados	25033	La Fiesta	2.73
Moran Foods, LLC Saint Ann, MO	Save A Lot	Best By: 10/16/25 10DB 04/06/25 0400B1 (Missouri)	Marcum	3.20 2.90
MTCI Santa Fe Springs, CA	SF Supermarket	No codes	MK	2.99
Raja Foods LLC Skokie, IL	Patel Brothers	KX21223	Swad	2.12
Greenbriar International, Inc. Chesapeake, VA	Dollar Tree, Family Dollar	Best By: 09/29/25 09E8 04/17/25 04E11 12/19/25 12C2 04/12/25 04ECB12 08/24/25 08A_— 04/21/25 04E5_— 04/21/25 04E5 2025-09-22 09E20 (Missouri)	Supreme Tradition	3.37 2.26 2.03 2.34 3.14 3.12 2.88 3.13
El Chilar, Apopka, FL	La Joya Morelense, Baltimore, MD	F275EX1026 (Maryland) D300 EX1024 (Maryland)	El Chilar	3.4 2.93

This testing was conducted to gather additional data following the October 2023 voluntary recall of cinnamon-containing apple puree and applesauce products due to elevated lead levels, to better

understand the lead content of ground cinnamon sold in discount retail stores. The lead levels from this targeted survey are significantly lower than those associated with the ongoing investigation into ground cinnamon associated with the apple puree and applesauce recall, and, therefore, do not present the same level of risk to human health. In contrast, [lead levels in the cinnamon](#) samples associated with the applesauce recall were between 2,270 ppm to 5,110 ppm.

This recall targets specific cinnamon products. FDA generally considers the ground cinnamon in the United States food supply to be safe.

In announcing this action, FDA reminds all facilities covered by the preventive control provisions of the rule *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food*, issued on September 17, 2015 (80 Fed. Reg. 55908), unless an exemption applies, of your responsibility under the regulation to consider chemical hazards that may be present in foods when conducting your hazard analysis. See 21 CFR 117.130(b)(1)(ii). Recently, FDA made available a revised Introduction and Appendix 1 of the *Draft Guidance for Industry: Hazard Analysis and Risk-Based Preventive Controls for Human Food*. [Appendix 1](#) identifies lead as a known or reasonably foreseeable (“potential”) food-related chemical hazard for certain subcategories of spices and herbs, including cinnamon. The guidance, when finalized, will represent FDA’s current thinking on the topic.

We will continue to monitor cinnamon samples and, as needed, work with industry to remove any unsafe products from the market. The FDA is also continuing its [Toxic Elements](#) monitoring program, which includes testing of a variety of foods, including spices offered for sale in the United States. Based on FDA’s previous and ongoing sampling of imported cinnamon products, the agency refused entry of certain cinnamon products with elevated lead levels; however, like all of our surveillance activities, these monitoring programs only evaluate a small subset of the commodity being imported. Ultimately, it is the responsibility of manufacturers, processors, distributors, and other facility operators to ensure the safety of the products that enter the U.S. market.

As part of [Closer to Zero](#), the FDA’s goal is to continually reduce dietary exposure to contaminants to as low as possible, while maintaining access to nutritious foods. The agency’s work to date has resulted in significant progress in reducing exposure to environmental contaminants from foods and Closer to Zero builds on this progress.

FDA and industry share a common goal of ensuring the safety of food. We appreciate your attention to your obligations under the preventive controls for human food rule.

Sincerely,

/S/

James J. Jones  
Deputy Commissioner for Human Foods