

ROBERTET

CINNAMON

September 2021

Cinnamon bark is harvested between May to November. Robertet's quality (aka 'Ceylon Cinnamon') is predominantly grown in Sri Lanka's intermediate and wet zones of the country: Kalatura, Ratnapura, Galle, Matara, and Hambantota.

For cinnamon, the optimal growing conditions are sunny weather with regular rainfalls. Favorable temperatures are between 25 and 32 °C with moderate humidity.

The harvest process is extremely manual. Trees are cut at the base and the bark is peeled using knives. The skill of peeling, called "Kalli" is passed on from generation to generation. The bark is then distilled for 4 hours. The leaves are collected during the cutting process and then distilled for 6-8 hours to produce leaf oil.

Sri Lanka's Cinnamon bark spice production is around 24 000 MT/year. The Cinnamon Bark Oil production was 55MT in 2020, while the Leaf Oil production was 350MT in 2020.

Currently prices are holding firm, as the crop was impacted by the restrictions related to COVID-19, and rainy weather, resulting in higher moisture content.

OLFACTIVE DESCRIPTION

Cinnamon bark essential oil can be very hot as a spice and very dry and woody. It is fruity, peppery and vanilla-scented.

Cinnamon leaf essential oil has a harsh phenolic, metallic, woody fragrance, reminiscent of cinnamon and clove spices. As a spice, its smell is very characteristic, and powerful in large amounts.

PROCESS

The tree's bark is removed every other year. The small harvested fragments are scraped and dried in the air for 24 hours. The bark curls up and forms hollow sticks that are placed one inside the other and then evenly cut. These fragments are steam distilled to extract the essence. The best fragments are sold as cinnamon sticks or in powder form.

ORIGIN

True cinnamon, *Cinnamomum zeylanicum*, is mainly produced in Sri Lanka (formerly Ceylon), in the Seychelles and in Madagascar.

Robertet Origin: Sri Lanka



PERFUMERY

Cinnamon bark essential oil: Mainly used in spicy, oriental or woody perfumes.

It provides a very sensual and flavorful warmth to perfumes that blend with woody notes.

Cinnamon leave essential oil: Used to perfume soaps as a substitute for clove essential oil, also for woody spice and oriental notes. Must be used with care and in a moderate quantity because phenols irritate the skin.

FLAVOR

Cinnamon is a staple spice used in cooking and baking. It's also utilized in hard candy, gum, tea and in beverages (seasonal drinks, coffee flavoring and in the liquor industry).

Cinnamon is also widely used as a flavor in medicinal preparations, toothpastes, dental products, etc.



AROMATHERAPY

The essential oil has antiseptic, astringent, insect repelling, toning and stimulating properties.

It is thought to give physical courage and audacity.

HEALTH BENEFITS

Cinnamon bark is used in the form of powder and as a tincture. It stimulates the organic and digestive functions. It also regulates uterine contractions and stops hemorrhages.

Two studies carried out on human subjects confirm some of cinnamon's properties. One shows that its consumption reduces risk factors for diabetes and heart disease such as hypercholesterolemia by 10 to 30%.

The other confirms the beneficial effects of cinnamon on the functioning of insulin and suggests that the antioxidants in this spice have anti-inflammatory properties likely to prevent or alleviate arthritis and cardiovascular disease.

HISTORY OF CINNAMON

Cinnamon is the most ancient of all spices. It was used in China two thousand years before Christ and its fragrance has permeated the Mediterranean region for 500 years. Its cultivation began in Ceylon, but it was also used by the Egyptians, who had it brought from India to embalm their dead.

The ancients considered it the most prized of spices. It was the royal gift offered with gold, frankincense and myrrh. Ships loaded with the precious bark crossed the Indian Ocean, coming from China or Ceylon to the Persian Gulf. There it was carried by merchants on the backs of camels to Sidon and Tyre on the banks of the Mediterranean, where it continued its journey to the Greek and Roman Empires.

When cinnamon arrived in France in the Middle Ages, it was considered as much a powerful medicinal and almost magical plant as it was a spice. During the Renaissance, it was said to protect against the plague. Later, the Frenchman Pierre Poivre broke the monopoly stealing plants from Ceylon and replanting them in the Seychelles where cinnamon has now become the major crop.



PRODUCT OFFERINGS

00020420	CINNAMON BARK EO SRI LANKA	Suitable for Flavors and Fragrance
11080115	ORGANIC CINNAMON BARK OIL	Suitable for Flavors and Fragrance
00020441	CINNAMON LEAF EO SRI LANKA	Suitable for Flavors and Fragrance
00020430	CINNAMON CASSIA EO, CHINA	Suitable for Flavors and Fragrance

Contact your Account Manager for a sample or pricing of our Cinnamon products.