

SRI LANKAN ORGANIC CINNAMON



DAYANAND CINNAMON STICKS,

120/3/6,

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Cinnamon's Spicy History

Cinnamon has been in use by humans for thousands of years—as early as 2,000 B.C. Egyptians employed it, as well as the related spice cassia, as a perfuming agent during the embalming process, and it was even mentioned in the Old Testament as an ingredient in anointing oil. Evidence suggests it was used throughout the ancient world, and that Arab traders brought it to Europe, where it proved equally popular. Legend holds that the Roman emperor Nero burned as much as he could find of the precious spice on the funeral pyre of his second wife Poppaea Sabina in A.D. 65 to atone for his role in her death.

The Arabs transported cinnamon via cumbersome land routes, resulting in a limited, expensive supply that made the use of cinnamon a status symbol in Europe in the Middle Ages. As the middle class began to seek upward mobility, they too wanted to purchase the luxury goods that were once only available to noble classes. Cinnamon was particularly desirable as it could be used as a preservative for meats during the winter. Despite its widespread use, the origins of cinnamon was the Arab merchants' best-kept secret until the early 16th century. To maintain their monopoly on the cinnamon trade and justify its exorbitant price, Arab traders wove colourful tales for their buyers about where and how they obtained the luxury spice. One such story, related by the 5th-century B.C. Greek historian Herodotus, said that enormous birds carried the cinnamon sticks to their nests perched high atop mountains that were insurmountable by any human. According to the story, people would leave large pieces of ox meat below these nests for the birds to collect. When the birds brought the meat into the nest, its weight would cause the nests to fall to the ground, allowing the cinnamon sticks stored within to be collected. Another tall tale reported that the cinnamon was found in deep canyons guarded by terrifying snakes, and first-century Roman philosopher Pliny the Elder proposed that cinnamon came from Ethiopia, carried on rafts with no oars or sails, powered by “man alone and his courage.”

Struggling to meet increasing demand, European explorers set out to find the spice's mysterious source. Christopher Columbus wrote to Queen Isabella, claiming he had found cinnamon and rhubarb in the New World, but when he sent samples of his findings back home, it was discovered that the spice was not, in fact, the coveted cinnamon. Gonzalo Pizarro, a Spanish explorer, also

sought cinnamon in the Americas, traversing the Amazon hoping to find the “pais de la canela,” or “cinnamon country.”

Around 1518, Portuguese traders discovered cinnamon at Ceylon, present-day Sri Lanka, and conquered its island kingdom of Kotto, enslaving the island's population and gaining control of the cinnamon trade for about a century until the Ceylon kingdom of Kandy allied with the Dutch in 1638 to overthrow the Portuguese occupiers. The Dutch defeated the Portuguese but held the kingdom in their debt for their military services, so once again Ceylon was occupied by European traders, handing the cinnamon monopoly over to the Dutch for the next 150 years. Ceylon then was taken over by the British in 1784 after their victory in the fourth Anglo-Dutch War, but by 1800, cinnamon was no longer an expensive, rare commodity, as it had begun to be cultivated in other parts of the world, and other delicacies such as chocolate and cassia, which has a flavour similar to cinnamon, began to rival it in popularity.

Today, we typically encounter two types of commercial cinnamon: Ceylon and cassia cinnamon. Cassia cinnamon is primarily produced in Indonesia and has the stronger smell and flavour of the two varieties. This cheaper variety is what we usually buy in grocery stores to sprinkle on our apple pies or French toast. The more expensive Ceylon cinnamon, most of which is still produced in Sri Lanka, has a milder, sweeter flavour popular for both baking and flavouring hot drinks such as coffee or hot chocolate

Dayananda cinnamon sticks

....About us...

Business owner.

Mr . Madusha piimal dayananda.

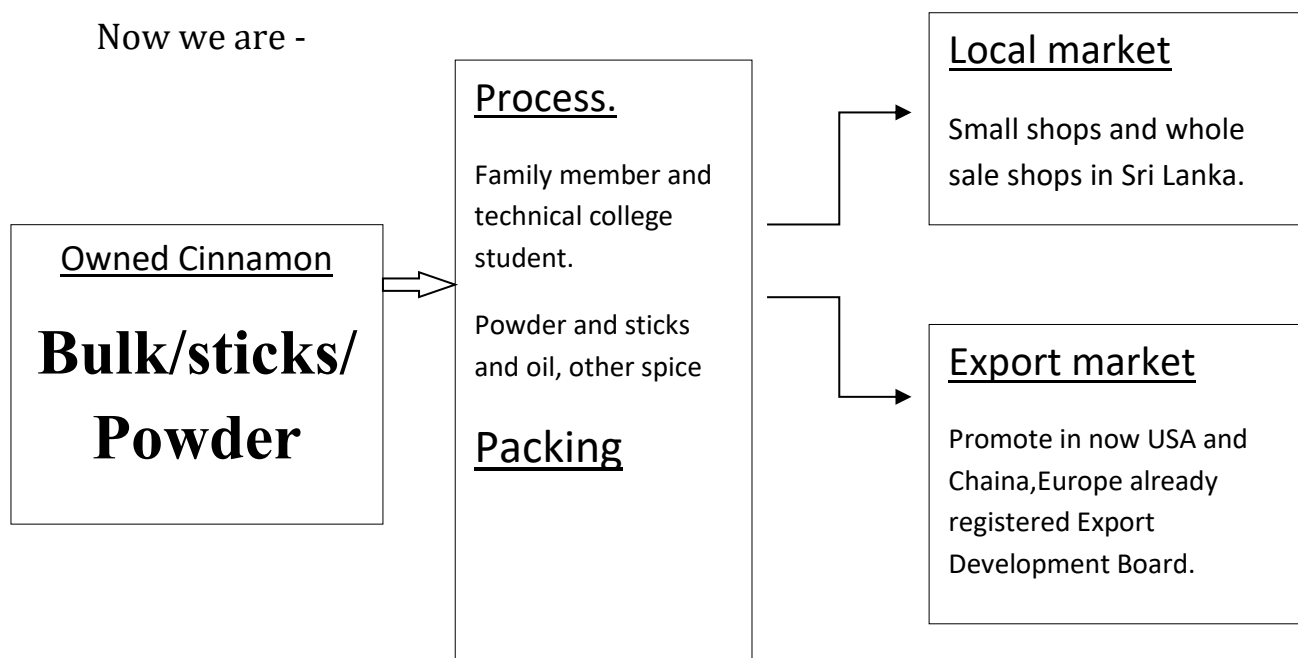
I am civil engineer started my own business cinnamon products. Dayananada cinnamon sticks individual business, its register 2017, before my father and grandfather made all kind of cinnamon in our owned farms, history come from 1973 years

Business partners Family members and technical college students.

We make all kind of cinnamon sticks and cinnamon powder and cinnamon oil and Black pepper, other spice.etc...



Now we are -



Dayananda cinnamon sticks products.

1. Cinnamon sticks (grade)



Cinnamon sticks and Bulk.

Capacity Monthly = 1T – 25T

1. ALBA Ceylon Cinnamon

This is the thinnest, very smooth, and expensive cinnamon grade in the cinnamon family. Therefore, ALBA grade has a top price in the market with its unique characteristics.

Further, the diameter size is 6 – 9 mm (Very thin and similar to pencils). In addition, ALBA grade gives good taste and a fresh pleasant aroma among the other grades.

Further, ALBA has a very light golden brown color and it has a nice texture.



2. C5 Special Cinnamon

The **C5 Cinnamon Special grade** is one of the best **Cinnamon grades**. This real **Cinnamon grade** is second to the Alba **Cinnamon** on the thickness (diameter) and the price. Further, this is a Continental **grade** of **C5 special Cinnamon** diameter is 10 - 13 mm.



3. C5 Cinnamon

The **C5 Cinnamon grade** is one of the best **Cinnamon grades**. This real **Cinnamon grade** is 3rd to the Alba **Cinnamon** on the thickness (diameter) and the price. Further, this is a Continental **grade** of **C5 special Cinnamon** diameter is 13-15 mm



4. C4 Cinnamon

The **C4 Cinnamon grade** is best **Cinnamon grades**. This real **Cinnamon grade** is 4th to the Alba **Cinnamon** on the thickness (diameter) and the price. Further, this is a Continental **grade** of **C4 special Cinnamon** diameter is 15-18 mm



5. H1 Cinnamon

This grade is one of the most popular categories among customers. Further, our H1 grade includes the finest and the most expensive portions of the rough cinnamon bark.

And also, this Hamburg (H) grade diameter size is 20 -24 mm.



4. Cinnamon oil.



Cinnamon Leaf Oil

We have good capacity cinnamon leaf oil.

As a bulk

Monthly 1T – 5T

5. Cinnamon sticks.



Cinnamon Powder

We have different quality in powder

Monthly = 1T – 15T

5. Dried Black pepper.



Black Pepper

100% Dried Black pepper Ceylon Sri Lanka.

Monthly = 1T – 5T

4. Dried curry leaves powder.



100% Dried curry leaves powder
Ceylon Sri Lanka.

4. Dried Pandan leaves.



100% Dried Pandan leaves
Ceylon Sri Lanka.

Responsibility

As a family run operation, firmly established in the Karandeniya village in Galle (in the Southern Coastal Belt of Sri Lanka), we have been able to build a deep connection with the community in which we operate. We believe that successful business means a combination of efforts by our suppliers, workers, staff, and clients and in the case of Cinnamon, the environment as well. We are committed to the community around us, to improve the quality of life of the people whom we share our roots with.

Our members.

1. INTRODUCE OUR MEMBER.

All are Technical college student

Because student is the best quality checker, and they have good technical knowledge and new ideas. They are civil engineer and auto-mobile engineer and software engineer in future. Both days we are work time is night. And weekend days. And my payment helps to them for study.



Here am I, before I introduce myself. I am the creator of this dayananda cinnamon company. My Ambition is to give our goods for world. Ceylon real test.

USA BUSINESSCOORDINATOR



Here is the Sadun sameera and his wife. They are promoting our cinnamon company in America. And searching good byres and process all our American business. And he is very creative and active partner.

(BUSINESS PARTNER AND AMERICAN BUSINESSCOORDINATOR)



Here is Miss. Wasana Gamage doing our cinnamon spice tours programme. To promote our product in world.

Health Benefits

Cinnamon is a powerful spice that has been used medicinally around the world for thousands of years. It is still used daily in many cultures because of its widespread health benefits, not to mention its distinctly sweet, warming taste and ease of use in recipes. Find Out The Top Benefits Of Cinnamon [HERE](#). According to researchers, out of twenty-six of the most popular herbs and medicinal spices in the world, cinnamon actually ranks #1 in terms of its protective antioxidant levels! The unique smell, colour and flavour of cinnamon is due to the oily part of the tree that it grows from. The health benefits of cinnamon come from the bark of the *Cinnamomum verum* (*Cinnamomum zeylanicum*) tree. The *Cinnamomum verum* tree can also be synonymously referred to as a *Cinnamomum zeylanicum*. These scientific terms simply refer to a true cinnamon tree. This bark contains several special compounds which are responsible for its many health-promoting properties, including cinnamaldehyde, cinnamic acid and cinnamate. Researchers have concluded that cinnamon health benefits can be obtained in the form of its pure bark, essential oils, in ground spice form (which is bark powder) or in extract form when its special phenolic compounds, flavonoids and antioxidants are isolated. These compounds make cinnamon one of the most beneficial spices on earth, giving it antioxidant, anti-inflammatory, anti-diabetic, anti-microbial, immunity-boosting and potential cancer and heart disease-protecting abilities.

Valuable Benefits of ORGANIC CINNAMON STICKS

1. **Healthy, Energizer, Rich and Delicious.**
2. **High in Antioxidants**
3. **Boost your immune system**
4. **Relieves Inflammation**
5. **Improve Overall Well Being**
6. **Increases Metabolism**
7. **Balance the cholesterol Levels**
8. **Reduces Allergy Symptoms**
9. **Prevents Candid**
10. **Prevent Chronic Diseases**

Buying Directly from the Local Farmers

**WITH WELL INFORMED GUIDANCE FROM THE DIRECTOR MADUSHA
PIUMALA DAYANANDA**

We buy only from our 1000 registered farmers and traders who are regularly monitored for the maintenance of farming and harvesting standards. Our purchasing office is located in Karadeniya (Down South, Sri Lanka) where our operations are centered. Every single purchase is conducted under the supervision of the Director to ensure that only the high quality spices are purchased and delivered to our worldwide clientele.

Processing Through Our Own Factories

WITH ATTENTIVE QUALITY ANALYSIS BY THE DIRECTOR K.DAYANANDA

With over three decades of experience, Dayananda's processing is a careful combination of traditional techniques and modern equipment to ensure that the right aroma, flavour and softness of authentic Ceylon spices is preserved. We currently own three processing centers with more than 1000 sq. ft. processing and storing area in which more than 30 skilled and well experienced labourers concentrate on producing the finest quality Ceylon spices is delivered to our worldwide clientele.

We have Sri Lankan business registration 1/3/30/2018-03-28/22
Export development board registration E19050007412

We are always giving to people good spice