

CINNAMON



JAYANATH SPICES (PVT) LTD.

Ceylon Cinnamon in any form - from the Farm to the World
Proudly Produced in Sri Lanka

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COMPANY HISTORY

FROM 1985 TO 2021

2001

Start Processing,
Enter into Contracts
with Exporters Deliver
to Exporter
Warehouses in the
Capital Colombo

2010

Jayanatha Joined the
Business, Processing
Expands. Many Other
Products added to
the List

**1985 To
2001**

Business started but
restricted to the
shop at Warapitiya

1985

Farmer

2015

Started Direct Packing
to Exporters. New
Shop Started at
Deiyandara Town

2016

Direct Loading Started
to Exporters

**2020
2021**

Direct Export Started.



Cinnamon

Cinamomum Zylanicum

True Cinnamon

Ceylon Cinnamon

Real Cinnamon

Cinnamon

This is a plant
indigenous to
Sri Lanka.

Moderately
size bushy
ever green tree.

Cinnamon grown and produced in Sri Lanka has acquired long standing reputation in the international market due to its unique, quality, colour, flavour and aroma. The name Ceylon Cinnamon derived from the former name of Sri Lanka is a very established geographical indication for Cinnamon.

All these Names are for Sri
Lankan Origin Cinnamon.
Only Grows in Sri Lanka or
Ceylon.

Cinnamon Powder

The unique method of processing and curing of cinnamon entices the characteristic Flavour over cassia.

The preparation of Cinnamon quills involves a combination of art and skill unique to Sri Lanka and has been handed down from generation to generation over centuries. Value added Cinnamon products such as Cinnamon oil, Cinnamon powder and Tablets are also produced and exported to large number of countries.

Cinnamon Oil



Ceylon Cinnamon

The Ceylon Cinnamon belongs to the family Lauraceae and it contains about 250 species and sub species. 'Ceylon Cinnamon' (Cinamomum Zeylanicum Blume) and Cassia are the more important ones that are traded in the international market. Cassia is originated from different countries such as China, Vietnam region, Java region, Indonesia and India. 'Ceylon Cinnamon' referred to as "sweet cinnamon" and "true cinnamon" is considered superior to the variety known as Cassia.

Cassia





**Cinnamon is
Used**
Mainly as a
Spice & also in



- Bakery products
- Asian foods
- Flavoured teas
- Food preservation
- Pharmaceutical preparations
- Cosmetic industry





Cinnamon Cultivation Areas in Sri Lanka

Ceylon Cinnamon is one of Sri Lanka's primary exports. Cinnamon originated in the central hills area in Sri Lanka. the areas are Kandy, Matale, Belihull Oya, Haputale, Horton planes and the Sinharaja forest range.

At present Cinnamon, cultivation has concentrated along the coastal belt from Negambo to Matara and Kalutara, Ratnapura area.



Cinnoman Processing

Cinnaman Estates





Processing



more details

GRADES



Alba



H2 FAQ



M4



Chips



H1



Quillings



C4



M5



C5



H2

Specifications of Grades

Grades	Alba	C5 SPL	C5	C4	M5	M4	H1	H2 No 1	H2 FAQ
Diameter (Max - mm)	6	8	12	16	16	20	23	25	32
1,050 mm long Quills/Kg	45	35	27	22	22	15	10	9	7
Foxing (Max %)	10	10	15	15	15	30	25	40	55



Cinnamon Oil

Bark Oil / Leaf Oil

Major compounds in cinnamon oil

cinnamaldehyde | camphor | cinnamyl-acetate | caryophyllene
|trans- -bergamotene | caryophyllene oxide linalool | geraniol | bornyl
acetate | -cubebene | -elemene | -copaene | guaiol | eugenol

**MORE CINNAMALDEHYDE IN THE OIL, MORE EXOTIC
AND CINNAMONY THE OIL WILL SMELL**

French perfume industry will only use Ceylon Cinnamon Bark Oil in some of the most famous perfumes in the World.

Proven to be a safe, effective, and non-chemical additive alternative that can be used to preserve products and increase their shelf life.

Description	Leaf Oil	Bark Oil
1. Aroma	Musky/Spicy	robust and perfume like, warm and soft exotic
2. Colour	Light - yellow tinge	reddish brown
3. Plant part used for extraction	leaf and twigs	bark
4. Most active chemical compound	Eugenol	Cinnamaldehyde
5. Method of extraction	Steam/water distillation	Soxhlet extraction
6. Smell	Not quite nice as bark oil	very refined and sophisticated compared to leaf oil
7. Eugenol content	High (40% - 75%)	Low (10% - 20%)
8. Cinnamaldehyde content	Low (10% - 15%)	High (40% - 77%)
9. Price	Cheap	Costly

Bark Oil

- Aroma therapy
- Ingestion
- Food Flavoring
- Beverages
- Cosmetics
- Massage
- Mouthwash
- Candles
- Baked foods
- Scenting Pine Cones

Primary Uses



Leaf Oil

- Garbage bin odor
- Kitchen sink odor
- Vehicle odor
- Wipe kitchen counters
- Wipe inside refrigerator
- Massage
- Mouthwash
- Black Ants
- Musty shoes
- Nail cleaning

- Now the Question is whether it is Leaf Oil or Bark Oil???
- Which is Right for You?
- Which Decision to take is Little Confusing...

-Both these Oils can be used Interchangeably for, aromatherapy / odor control / food flavoring / cosmetics / massage / ants and headlice shampoo / plants / kitchen cupboards and smelly shoes

-Decision depends on, need for aroma / cost / taste / purpose of use

-What if put it like this,
Bark oil is for **SPECIAL NEEDS AND SPECIAL OCCASIONS**
Leaf oil is for **everyday life**

Health Benefits

-As a massage oil and liniment (should be mixed with a carrier oil)

Anti bacterial | Anti fungal | Analgesic | antiseptic | antibiotic | astringent

-Due to these properties cinnamon oil is used in medications for infections | arthritis | general aches and pains gastrointestinal disorders and conditions such as diarrhoea | nausea | flatulence | vomiting

-Mental health benefits

Aromatherapy to Relieve stress/improve alertness/Positive perception/ Improved concentration. Cinnamon oil can Stimulate relaxation of mind/ Reduce depression.

-In cosmetic industry

Cinnamon oil reduces, Development of certain protein biomarkers on the skin rashes and acne / occurrence of dandruff thinning of hair / hair fall



03 Protects
Against
heart
Disease

Health Benefits of Cinnamon

Ultra Low Coumariin
Levels- so no Damage
Your Liver



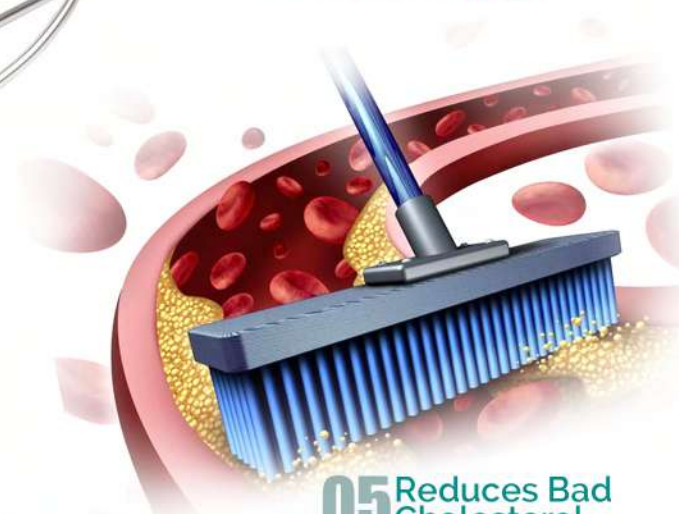
02 Boosts Brain
Function



01 Control
Blood Sugar



04 Improves Colon
Functioning



05 Reduces Bad
Cholesterol



06 Prevents
Cancer



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