



Cinnamon

GALGOTIAS
UNIVERSITY

The logo of Galgotias University is a circular emblem with a stylized 'G' shape in the center. The 'G' is composed of three curved segments in shades of yellow, blue, and red. The background of the circle is a gradient of light blue and white.

DISCLAIMER

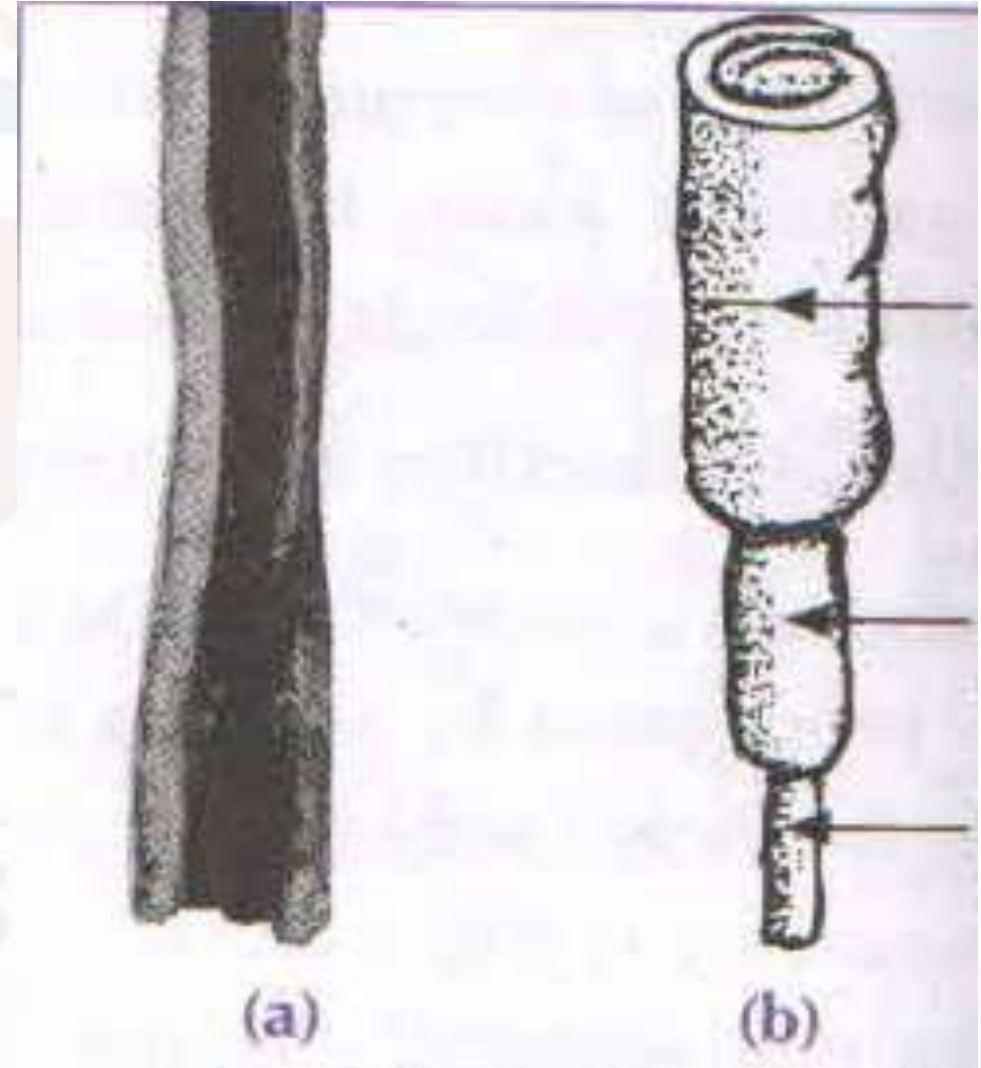
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- Synonyms –
Cinnamon bark, Kalmi-Dalchini, Ceylon cinnamon
- Biological source –
Dried inner bark of the shoots of coppiced trees of
Cinnamomum zeylanicum (*Cinnamomum verum*)
Family - Lauraceae

Macroscopic characters

- Colour – Outer surface is dull yellowish brown, inner surface is dark yellowish-brown.
- Odour – Fragrant
- Shape – compound quills
- Size – 1m in length and 1 cm in diameter
- Taste – Aromatic and sweet followed by warm sensation
- Fracture - splintery



Microscopic characters

- Cork and primary cortex – absent
- Prominent sclerenchymatous pericycle
- Stellar part – phloem, phloem fibres, biseriate medullary rays and secretory cavities containing volatile oil
- Cortical parenchyma – starch grains
- Medullary rays, calcium oxalate crystals and parenchymatous cells

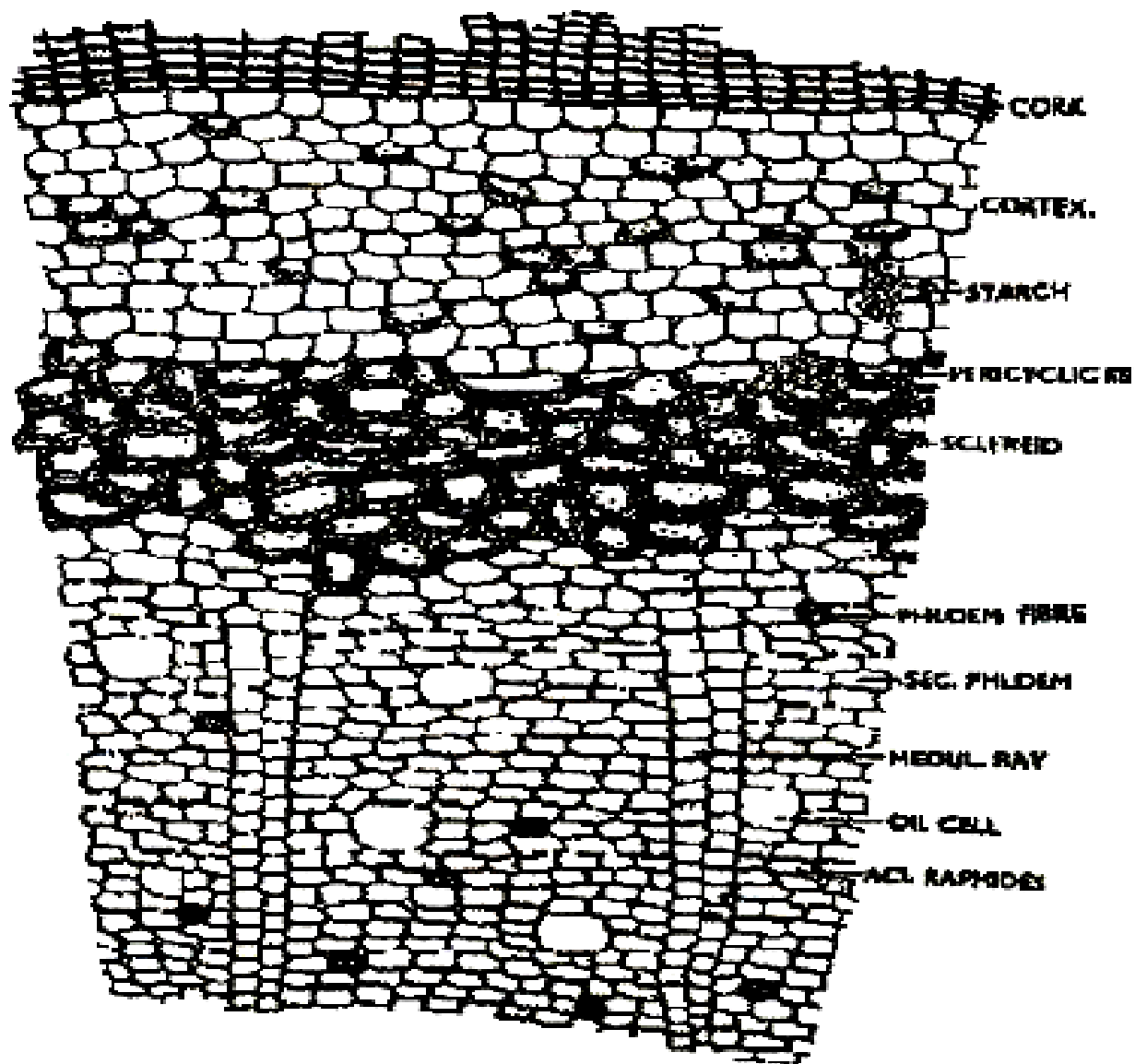
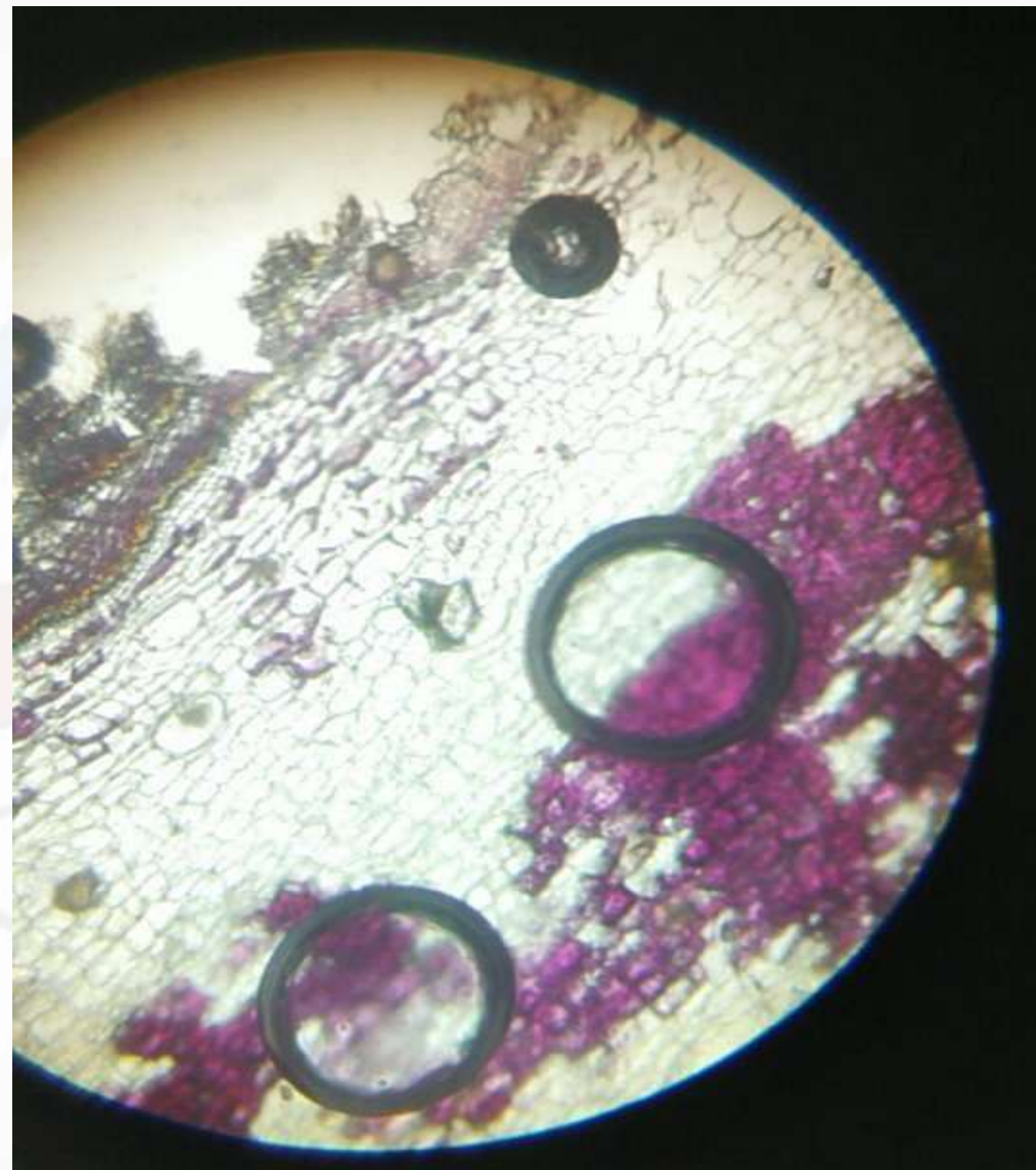
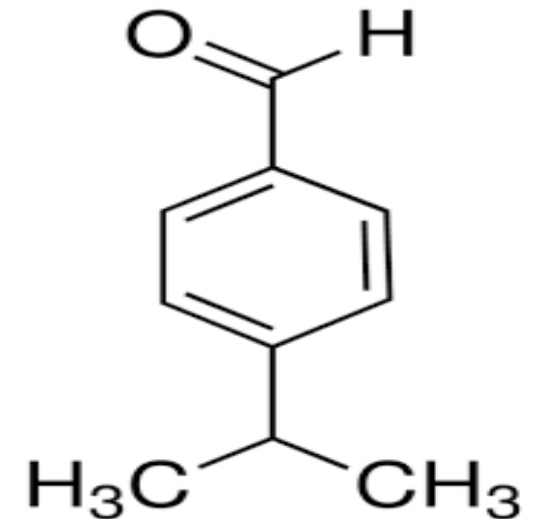
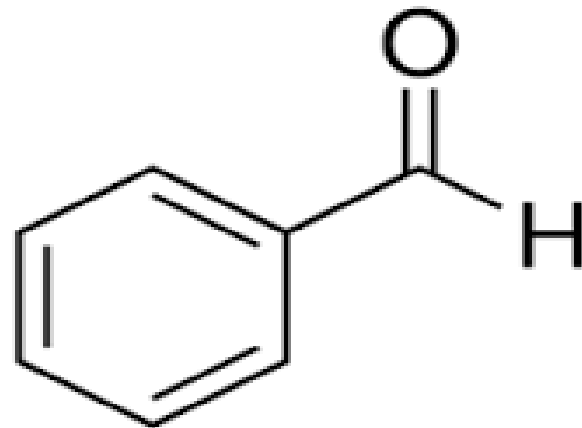
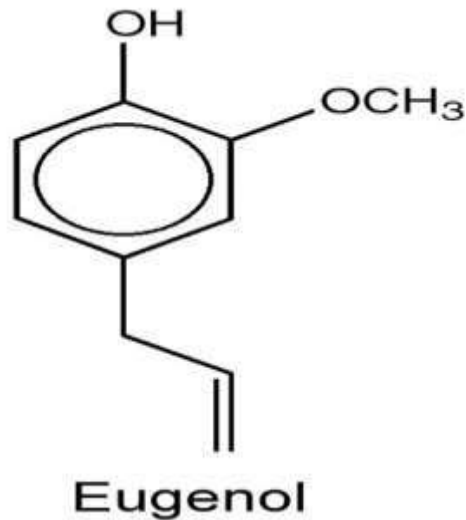


Fig. 4: T. S. of cinnamon



Chemical constituents

- 0.5-1% volatile oils, 1.2% tannins (phlobatannin), mucilage, calcium oxalate, starch and mannitol
- Cinnamon oil – Eugenol, benzaldehyde, cuminaldehyde and other terpenes.



Uses

- Carminative, stomachic and mild astringent
- Flavouring agent, stimulant, aromatic and antiseptic
- Spice and condiment

SUBTLE DIFFERENCES

■ CASSIA BARK COMPRISES SEVERAL LAYERS IN BETWEEN THE ROUGH OUTER AND INNERMOST SMOOTH LAYERS

■ CINNAMON BARK IS THIN AND CAN BE ROLLED AROUND A PEN OR PENCIL

■ IT HAS AN INTENSE AROMA

■ IT HAS A DELICATE FLAVOUR

■ CASSIA POWDER IS REDDISH BROWN AND COARSE

■ ITS POWDER IS TAN AND SMOOTH



Marketed preparations of Ceylon cinnamon

- It is used to flavour cookies, cakes, stewed fruits, puddings and breads – as well as curries, sauces and vegetable dishes.
- Cinnamon capsules – promote sugar metabolism, heart and circulatory health,



References :

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