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**SPECIFICATION FOR
CEYLON CINNAMON
(*FIFTH REVISION*)**

SRI LANKA STANDARDS INSTITUTION

Sri Lanka Standard
SPECIFICATION FOR CEYLON CINNAMON
(Fifth Revision)

SLS 81: 2021

Gr. 8

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Sri Lanka Standard
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FOREWORD

This Sri Lanka Standard was approved by the Sectoral Committee on Food Products and was authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standards Institution on 2021.07.29

Ceylon cinnamon, which is also known as true cinnamon refers to the cultivated specific species of cinnamon indigenous to Sri Lanka (Ceylon). The term “Ceylon” denotes the geographical origin and the term “cinnamon” denotes the specific species of the plant. Ceylon cinnamon (Sinhala: Kurundu, Tamil: Karuwa, English: Ceylon cinnamon, French: Cannelle de Ceylan, German: Ceylon zimt, Japanese: Seiron Nikkei, Spanish: Canelero de Ceilan, Mexican: Canela).

Ceylon cinnamon is produced from the tree *Cinnamomum zeylanicum* Blume. Botanically Ceylon cinnamon plant belongs to the genus *Cinnamomum* of the Lauraceae family. “*zeylanicum*” in the botanical name indicates that the cinnamon tree is indigenous and native to Sri Lanka (Ceylon).

In addition to the cultivated cinnamon types of *Cinnamomum zeylanicum* Blume, there are seven other species of wild cinnamon reported in Sri Lanka.

- *Cinnamomum dubium* Nees
- *Cinnamomum ovalifolium* Wight
- *Cinnamomum litseafolium* Thwaites
- *Cinnamomum citriodorum* Thwaites
- *Cinnamomum rivulorum* Kostermans
- *Cinnamomum sinharajense* Kostermans
- *Cinnamomum capparum-coronae* Blume

Ceylon cinnamon is one of the first spices traded in the ancient world. Originally it was traded overland between its origin and the Arab world and then by ship to Europe after the opening of the sea routes to the Indian Ocean and the Bay of Bengal in the late 15th century.

Sri Lanka was the first country in the world that commenced systematic cultivation of Ceylon cinnamon since ancient times. Ceylon cinnamon from Sri Lanka was introduced by the Dutch and the British colonists to India and other regions, especially the islands of Seychelles and Madagascar. Sri Lanka by far, ranks the largest among the Ceylon cinnamon growing countries in the world and export of cinnamon in the form of quills has been a unique feature.

This Standard was first published in 1973. First revision happened in 1976, by splitting the Standard in to two parts. Part 1 was for the cinnamon quills. Second part which was for cinnamon quillings, featherings and chips was published in 1978 as the second revision. ISO 6539 was adopted as the national standard in 2001 as the third revision. In 2010, the adoption was lifted and the Standard was converted back to Sri Lanka Standard as the fourth revision by merging all cinnamon types. In this fifth revision, ground cinnamon is also included in the scope and definitions are updated. Chemical requirements are revised to meet the required