PLANT FACT SHEET

Cinnamomum japonicum Siebold

GENUS *Cinnamomum* **FAMILY** Lauraceae

COMMON NAMES Japanese cinnamon

EDIBLE PARTS AND USES

Edible parts: Bark - spice, Fruit - flavouring, Seeds - oil

The bark is used as a substitute for cinnamon and cassia in flavouring foods.
The fruit are used as a substitute for cacao beans.
The seed oil is used for flavouring.

DESCRIPTION

An evergreen tree. It grows 10-15 m tall. The branches are smooth and brown. The leaves are almost opposite. They are oval to sword shaped and 7-10 cm long by 3-4 cm wide. The base is wedge shaped. The flowers are small and have both sexes. They are hairy. They are in groups in the axils of leaves or at the ends of branches. The groups are 3-5 cm long. The fruit are oblong and 7 mm long by 5 mm wide.

HABITAT

It is a subtropical plant. It grows in forests at 1,000 m above sea level.

NOTES

An illegitimate name.

Different authorities Siebold and also as Siebold ex Nakai

REFERENCES

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