PLANT FACT SHEET

Cinnamomum bejolghota (Buch.-Ham.) Sweet

GENUS *Cinnamomum* **FAMILY** Lauraceae

COMMON NAMES Cinnamom tree

EDIBLE PARTS AND USES

Edible parts: Bark - spice, Roots, Leaves - spice, Fruit - spice

The aromatic leaves are used as a spice. They are used with meat and fish.
The young fruit are eaten as chutney.

DESCRIPTION

An evergreen tree. It grows between 5-25 m tall. The bark is green. The leaves are almost opposite. They are narrowly oval and 12-30 cm long by 4-9 cm wide. The flowers are small and have both sexes together. They are yellow and hairy. They are in dense panicles 13-16 cm long and in the axils of leaves. The fruit are narrowly oval and 13 mm long by 8 mm wide.

HABITAT

A tropical plant. It grows in forests between 600-1,800 m above sea level. In Yunnan.

NOTES

There are about 250 Cinnamomum species.

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