PLANT FACT SHEET

Cinnamomum porrectum (Roxb.) Kosterm.

GENUS *Cinnamomum* **FAMILY** Lauraceae

COMMON NAMES Kemangi cinnamon tree

EDIBLE PARTS AND USES

Edible parts: Spice, Bark

The bark is used for flavouring food.
The leaves are eaten raw as a vegetable.

DESCRIPTION

A large tree. It can lose many leaves during the year. It grows 30 m tall. The bark is whitish. It has a aroma and forms cracks. The leaves are narrowly oval and 5-15 cm long by 3-6 cm wide. They have a sharp tip. The flowers have both sexes and are in groups near the ends of branches. The groups are 8-10 cm long. The fruit are a flattened round shape and 8 mm across.

HABITAT

A tropical plant. It grows in hilly country but at low altitudes.

PRODUCTION

Cultivation

Plants can be grown from seeds.

NOTES

There are about 250 Cinnamomum species.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/57d35ca1-1df5-40b1-89fd-348ca555de62