PLANT FACT SHEET

Cinnamomum mercadoi S. Vidal

GENUS *Cinnamomum* **FAMILY** Lauraceae

COMMON NAMES Kalingag

EDIBLE PARTS AND USES

Edible parts: Spice, Bark

The bark is used as a spice.
It has a sassafras odour and is also used in root beers.

DESCRIPTION

A small to large tree. The trunk can be 65 cm across. It is usually straight but not very tall. The leaves are opposite, smooth, leathery and pointed at both ends. They are distinctly 3 nerved and 8 to 20 cm long. The fruit are about 2 cm long and surrounded in the middle by a persistent calyx.

HABITAT

A tropical plant. Widely distributed and well known but rather scarce in the Philippines. Occur in forests at low and medium altitudes from Babuyan Islands and northern Luzon to Mindanao.

NOTES

There are about 250 Cinnamomum species.

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