PLANT FACT SHEET

Cinnamomum culitlawan (L.) Kosterm.

GENUS *Cinnamomum* **FAMILY** Lauraceae

COMMON NAMES Culilawan cassia

EDIBLE PARTS AND USES

Edible parts: Bark, Spice, Bud

The bark smells of cloves and has been used as a spice. The bark and bud is used for flavouring.

DESCRIPTION

A tree. It has slender small branches. The leaves are opposite. The leaf stalk is 1 cm long. The blade is sword shaped and 9-12 cm long by 2.5-4.5 cm wide. It is rough but without hairs. The flower panicle is 6 cm long and in the axils of leaves. There are only a few flowers.

HABITAT

A tropical plant.

NOTES

There are about 250 Cinnamomum species.

REFERENCES

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PROVIDED BY **Food Plants International**

French, B.R. & Maynard, A.R. Food Plants International Database. Food Plants International

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/9413eea6-4523-4eec-8e48-adcfb1d4dbc0