PLANT FACT SHEET

Cinnamomum cassia (Nees) Nees ex Blume

GENUS *Cinnamomum* **FAMILY** Lauraceae

COMMON NAMES Cassia, Cassia bark, Chinese cinnamon

EDIBLE PARTS AND USES

Edible parts: Bark, Spice, Leaves

The bark is used as a spice. It is used in drinks and sweets. It is used as a substitute for cinnamon. It also yields an essential oil. These are used to flavour curries, confectionary, drinks, baked goods, chewing gum, and condiments.
The cassia buds of the unripe fruit are dried and used as a flavouring.
The immature fruit or cassia buds are used to flavour breads, cakes, chocolate and pickles.

DESCRIPTION

A shrub or tree 5-15 m tall. The bark is thicker and darker in colour than cinnamon as the corky outer bark is still attached. The bark is 13 mm thick. The small branches are angular. They have lines along them. The leaves are alternate or almost opposite. They are narrowly oval and 8-16 cm long by 4-5.5 cm wide. They can be larger. The fruit is oval and 10 mm long by 7-8 mm wide.
The bark is more coarse than Cinnamomum verum. It has larger leaves than camphor laurel.

HABITAT

A tropical plant. It grows close to the coast. It grows in tropical regions in southern China. It is best in rich moist soils. It is cultivated in borders areas between China and Vietnam. Yunnan.

PRODUCTION

Cultivation

Plants are grown by seeds.

NOTES

There are about 250 Cinnamomum species.

PICTURES



Credit: Food Plants International (Bruce French)

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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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