



# CINNAMON ISLAND EXPORTS (PVT) LTD

Contact us to get your own  
organic and healthy cinnamon today  
at  
[www.cinnamonislandexports.com](http://www.cinnamonislandexports.com)

Cinnamon Island Exports  
100% True Cinnamon

# HISTORY OF CEYLON CINNAMON

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True cinnamon is native to Sri Lanka. Cinnamon is originally grown wild in central hill country of Sri Lanka. The history of cinnamon dates back to about 2800 B.C where it can be found referenced as "kwai" in Chinese writings.

Cinnamon was a precious spice in the west during 14th -15th centuries and its' primary use was to preserve meat and to retard the growth of bacteria.



The quest for cinnamon was a major factor which led to exploration of the world in 15th century. By that time the real cinnamon was produced in only one place, namely in Ceylon or Sri Lanka.

The best historical evidence about the cinnamon trade in Sri Lanka is found in Up country-Dutch agreement (Hanguranketha agreement) signed on 14th February 1766 between the Sri Lankan king Sri Keerthi Sri Rajasinghe and the Dutch government. By this agreement King had permitted the Dutch to cut and peel cinnamon in certain forest areas of Sri Lanka and Dutch agreed to protect the Kingdom from foreign invasion.



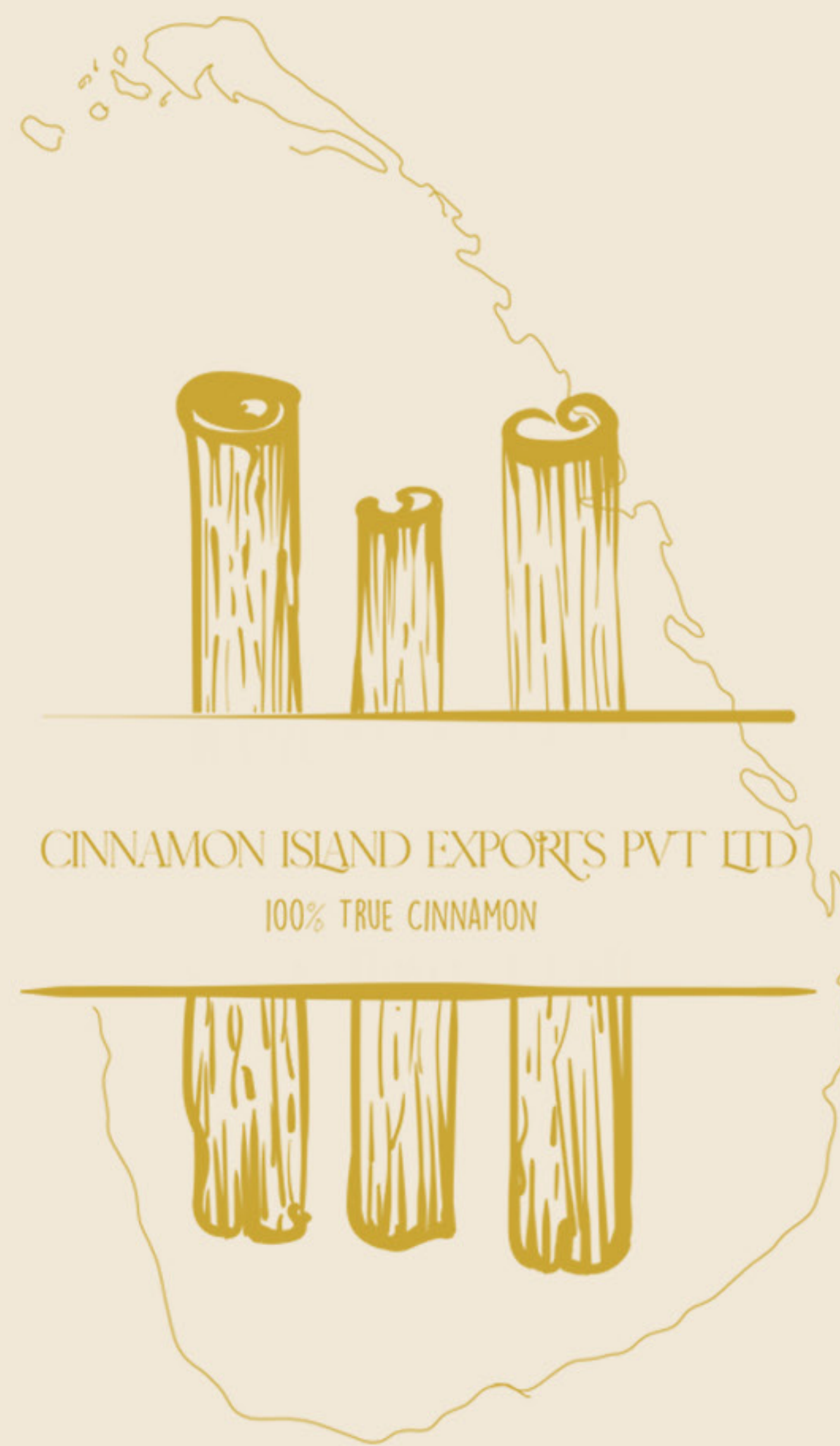
Since 1815 the British took the control of the island and cinnamon trade too was moved to their hands. By this time the relative importance of spices in the world market had been declining due to the emerging plantation crop sector of tea and rubber, which restricted the further expansion of cinnamon.



# Our Company

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Cinnamon Island Exports is a Private limited liability company, which is equipped with a solid supply value chain consisting of cinnamon growers, mechanized processing, packaging, shipping, and online sales. We process and export only pure Ceylon cinnamon related products. Our product range consists of, cinnamon quills, cinnamon powder, cinnamon essential oils, and cinnamon charcoal.





## Our Products :

Cinnamon Quills  
Cinnamon Powder  
Cinnamon leaf Oil  
Cinnamon Charcoal

## CINNAMON QUILLS

Cinnamon sticks that are traditionally obtained from the outer brown bark of mature cinnamon tree. After dried and rolls into a tubular-sticks, it known as a quill. The quills, native to Sri Lanka, are tightly rolled into long quills and then cut to sizes

Picked from carefully tended Ceylon cinnamon plantations, and hygienically packed under stringent quality control methods, our cinnamon quills are ideal for the food industry as well as for domestic use. The flavour of this beautiful cinnamon is delicate, sweet & subtle and is perfect for use in desserts.







# CINNAMON POWDER

Cinnamon powder is also known as “Ground Cinnamon”, produced by grinding the dried inner barks of the cinnamon trees.

Air cooling grinding machines are used to retain all the natural flavour and aroma. Ceylon cinnamon doesn't bring toxicity risk of cassia.





CINNAMON ISLAND EXPORTS PVT LTD  
100% PURE CINNAMON

Organic  
Ceylon Cinnamon Powder

## CINNAMON LEAF OIL

Cinnamon leaf oil comes from the leaves of the cinnamon tree. The oil is produced by steam distillation from the leaves at our state-of-the-art facility. Cinnamon leaf oil has a musky and spicy scent and a light-yellow colour that distinguishes it from the darker red-brown colour of cinnamon bark oil.

Cinnamon leaf oil is mainly used as a food additive and flavoring agent in the food industry due to its distinct aroma. Eugenol and cinnamaldehyde are the key volatile constituents of this oil.





# CINNAMON CHARCOAL

This is one of our new products introduced into the market. We use the cinnamon stick (after harvesting the bark for quills) to produce cinnamon charcoal employing indirect heat carbonization method, to turn the bark-free cinnamon wood into high quality charcoal.

Since the cinnamon wood is free from bark it has a very low ash content. Experience the difference of cinnamon charcoal with its sweet and warm aroma.





# Journey of cinnamon

## From collection to finished product

### Cinnamon Quills

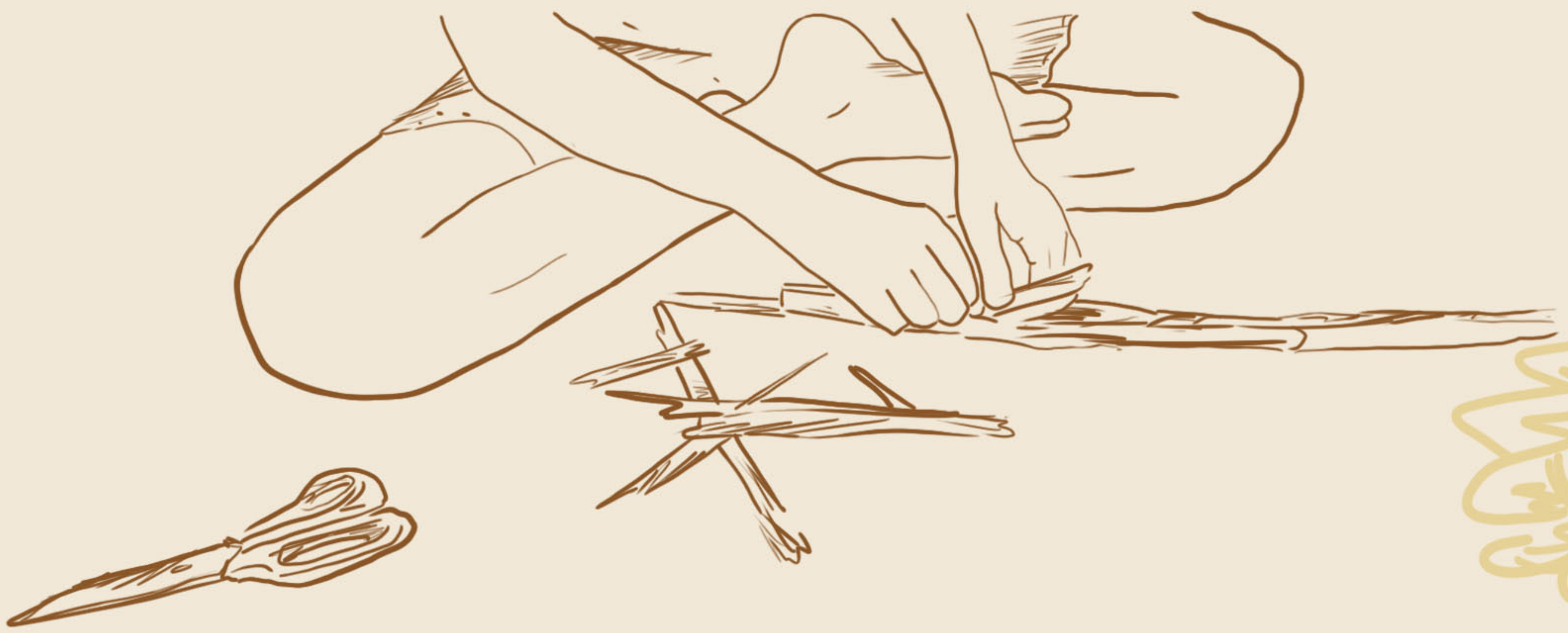
First harvest of cinnamon can be taken after three years of planting and harvesting is done when the bark color of the stem turn in to brown and stick diameter is around 3-5cm. Branches and leaves are removed from harvested sticks before peeling and harvested stems should be peeled on the same day.



The proess of peeling the bark

## Cinnamon Quills

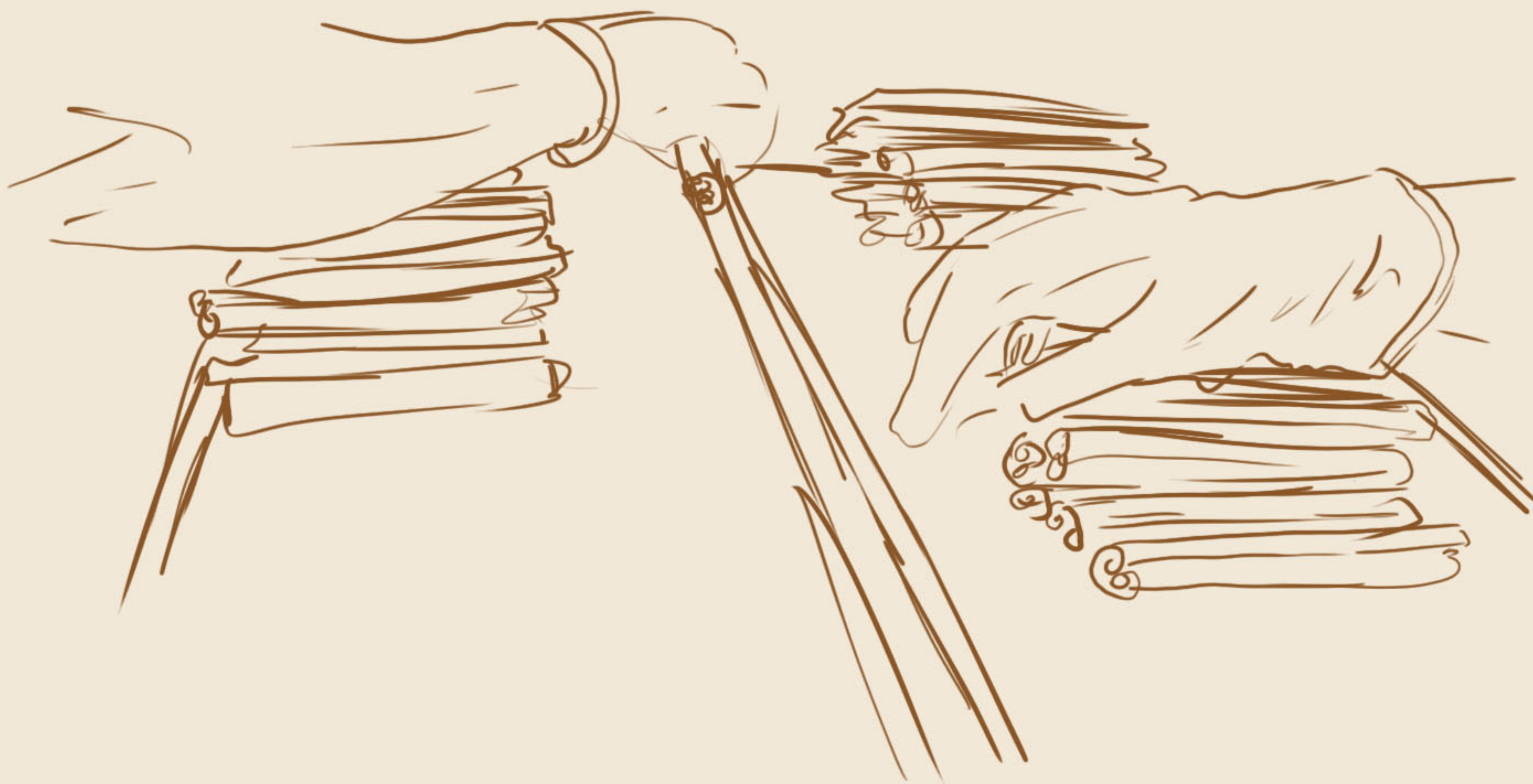
Traditional skilled cinnamon peelers peel the bark from the stems and is usually done by hand. The quality of cinnamon depends on how well the bark is removed from the stems. These slim and delicate layers of bark are packed in layers, one inside the other and overlapped from one end to the other to produce rolled and layered quills of Ceylon cinnamon. Drying is also an important stage of the processing of cinnamon. It contributes to the quality of the final product.





## Cinnamon Quills

At Cinnamon Island Exports (Pvt) Ltd. we rigorously check the quality of incoming cinnamon barks, before cutting them in to the required lengths. At our cinnamon processing facility, we grade the cinnamon quills as specified by the Sri Lankan grading system in to four sizes: Alba, which is 0.2 inches (6 millimeters) or less in diameter; Continental, which is around 0.6 inches (16 millimeters); Mexican, which is nearly 0.8 inches (19 millimeters); and Hamburg, which is about 1.3 inches (32 millimeters). These are then packed with high quality standards and sent to the market.



## Cinnamon Powder

Traditional grinding processes generate heat which degrades the quality of the spices by stripping away essential oils, moisture and fats that give spices their aroma and rich flavours. Hence, we use cold grinding process that lowers the temperature of the machines, maintaining as much as 99% of all essential oils, colours and micronutrients. This process also allows to get a uniform powder compared to usual (hot) grinding.



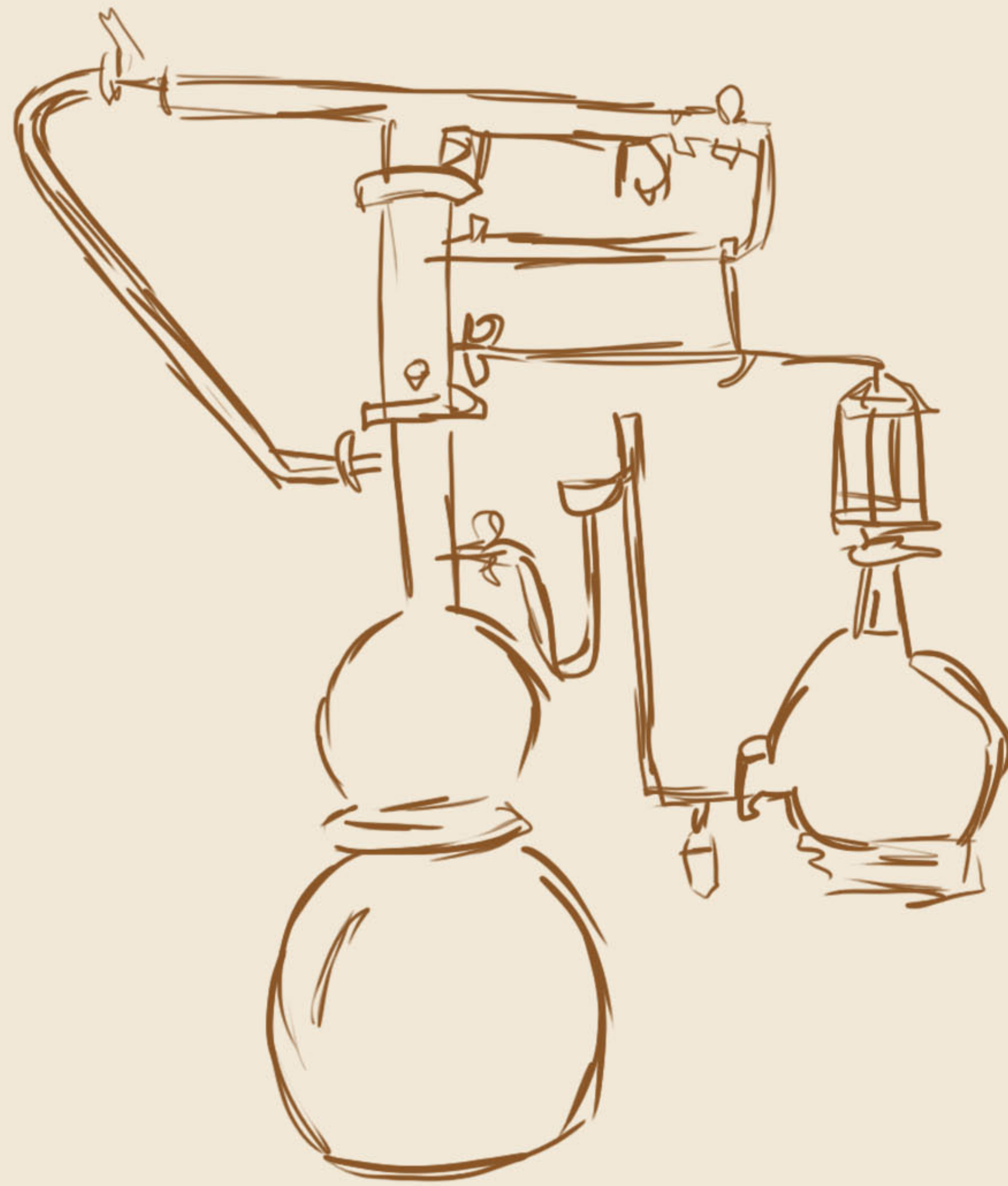
## Cinnamon Leaf Oil

The Cinnamon Leaf oil is extracted by steam distillation from the leaves. The leaves left after trimming the cut stems, as well as those obtained from pruning operations, provide the raw material for production of cinnamon leaf oil. The oil is produced by steam distillation from the leaves.



## Cinnamon Leaf Oil

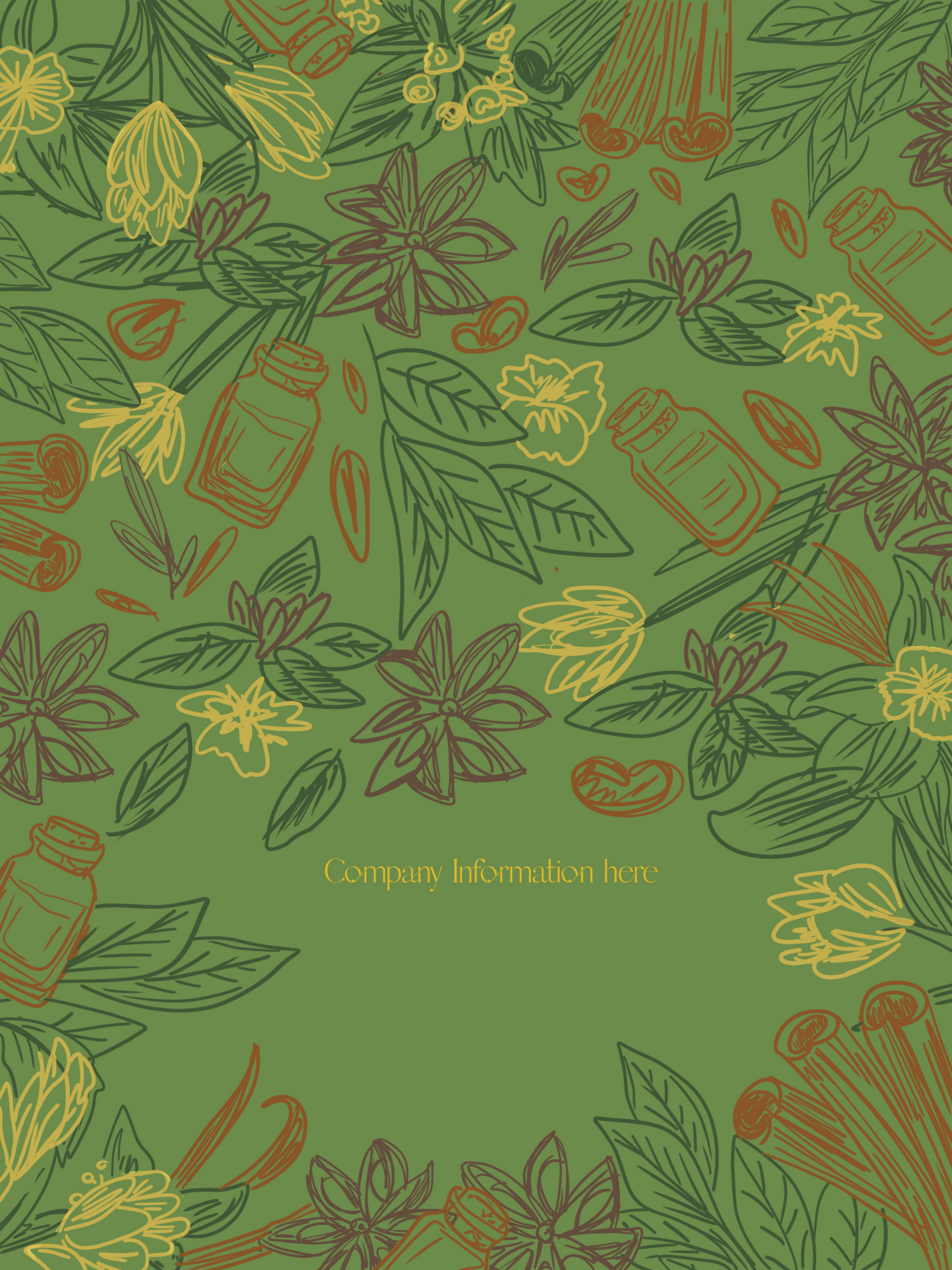
At Cinnamon Island Exports (Pvt) Ltd, we segregate the cinnamon leaves those are suitable for the oil extraction process. After this process, the leaves are left to dry before distillation, as fresh leaves take longer to process. We use state of the art metal vessels for steam distillation for cinnamon leaf oil production



## Cinnamon Charcoal

Once the bark is removed from the cinnamon wood the cinnamon wood becomes a waste. At Cinnamon Island Exports (Pvt) Ltd, we convert this waste into a useful product “Cinnamon Charcoal”. Because of the very low ash content of cinnamon wood, we use indirect heat carbonization method, to turn the bark-free cinnamon wood into high





Company Information here