



CINNAMON ISLAND EXPORTS PVT LTD
100% TRUE CINNAMON

CINNAMON ISLAND EXPORTS (PVT) LTD

Contact us to get your own
organic and healthy cinnamon today
at
www.cinnamon-island.com

Cinnamon Island Exports
100% True Cinnamon

HISTORY OF CEYLON CINNAMON

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.

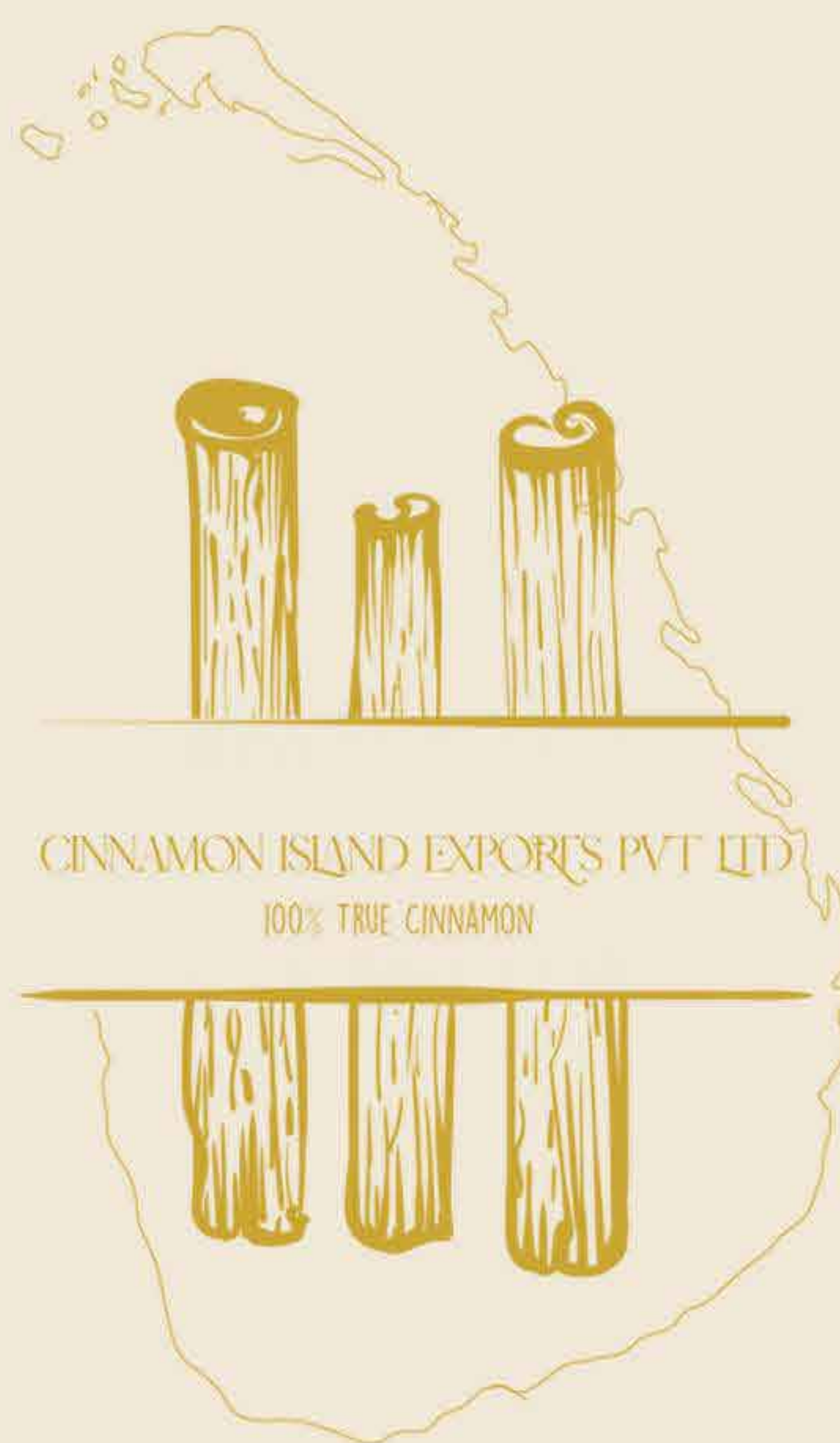


Since 1815 the British took the control of the island and cinnamon trade too was moved to their hands. By this time the relative importance of spices in the world market had been declining due to the emerging plantation crop sector of tea and rubber, which restricted the further expansion of cinnamon.



Our Company

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





Our Products :

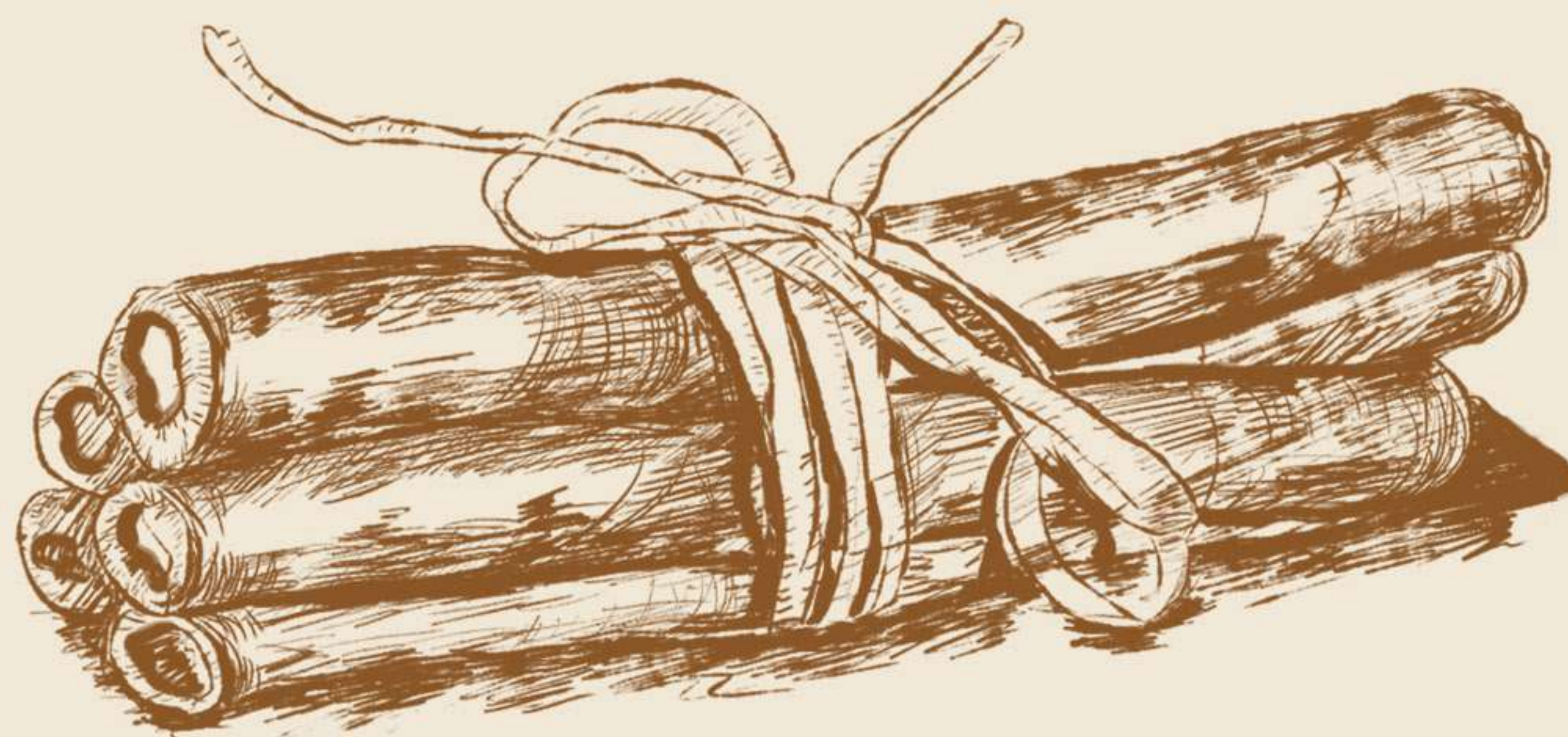
Cinnamon Sticks (Quills)

Cinnamon Powder

CINNAMON STICKS (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.

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





Journey of cinnamon

From collection to finished product

Cinnamon Sticks (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

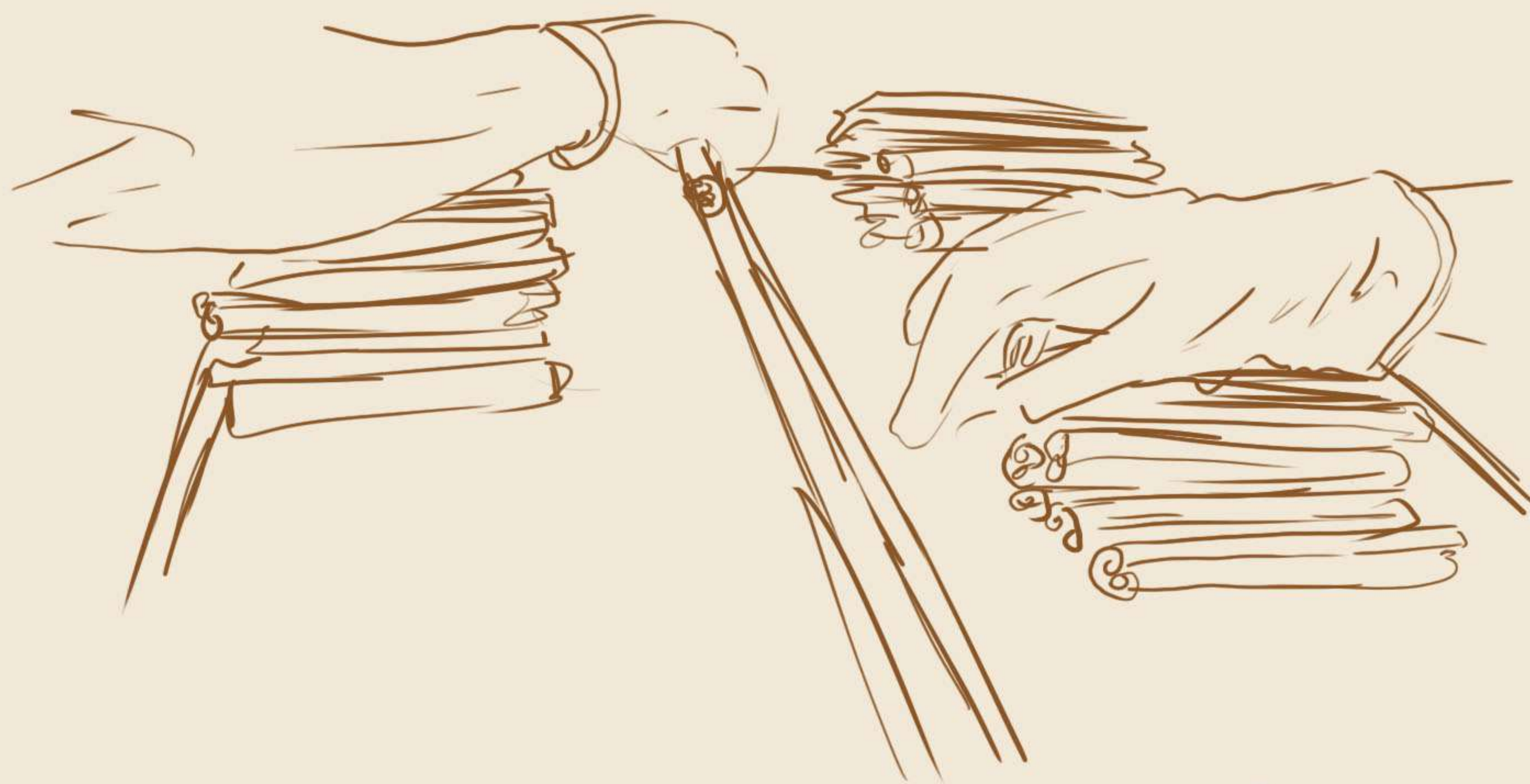
Cinnamon Sticks (Quills)

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 Sticks (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 proper 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 grinding.





Cinnamon Island Exports (Pvt) Ltd.

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