

**Product** : Ceylon Cinnamon Leaf Oil  
**Plant of Origin** : Cinnamomum zeylanicum Blume  
**Country of Origin** : Sri Lanka (Ceylon)  
**Part of the Plant** : Dried Leaf  
**Colour** : Pale yellow to dark yellow or light to dark amber  
**Odour** : Powerful, diffusive, warm, spicy and tenacious  
**Flash Point** : 93 °C  
**Specific Gravity** : 1.0340 to 1.0550  
**Refractive Index** : 1.5250 to 1.5400  
**Optical Rotation** : -2° to +2.5°  
**Sol. In Ethanol** : One volume of oil in two volumes of 70% (v/v) ethanol

COMPOUND	RESULT	METHOD
Safrole	0.5 - 1.5 %	ISO - 7609 (E), GC
Cinnamyl Acetate	1.0 - 2.0 %	ISO - 7609 (E), GC
Eugenyl Acetate	1.0 - 3.0 %	ISO - 7609 (E), GC
Cinnamic Aldehyde	1.0 - 4.0 %	ISO - 7609 (E), GC
Linalool	1.5 - 3.5 %	ISO - 7609 (E), GC
Benzyl Benzoate	2.0 - 4.0 %	ISO - 7609 (E), GC
β - Caryophyllene	4.5 - 4.5 %	ISO - 7609 (E), GC
Eugenol	70.0 - 85.0 %	ISO - 7609 (E), GC



**Product** : Ceylon Cinnamon Bark Oil  
**Plant of Origin** : Cinnamomum zeylanicum Blume  
**Country of Origin** : Sri Lanka (Ceylon)  
**Part of the Plant** : Dried Leaf  
**Colour** : Yellow to amber clear liquid  
**Odour** : Sweet & spicy  
**Flash Point** : 87.7 °C  
**Specific Gravity** : 1.0100 - 1.0300  
**Refractive Index** : 1.5550 - 1.5800  
**Optical Rotation** : -2.5° to +2°  
**Sol. In Ethanol** : One volume of oil in two volumes of 70% (v/v) ethanol

COMPOUND	RESULT	METHOD
Safrole	0.1 - 0.5 %	ISO - 7609 (E), GC
α - Pinene	0.1 - 2.0 %	ISO - 7609 (E), GC
β - Pinene	0.1 - 2.0 %	ISO - 7609 (E), GC
Benzyl Benzoate	1.0 - 2.0 %	ISO - 7609 (E), GC
α - Terpinene	1.0 - 2.0 %	ISO - 7609 (E), GC
Eugenol	3.0 - 5.0 %	ISO - 7609 (E), GC
Linalool	3.0 - 7.0 %	ISO - 7609 (E), GC
β - Caryophyllene	4.0 - 8.5 %	ISO - 7609 (E), GC
Cinnamyl Acetate	4.0 - 10.0 %	ISO - 7609 (E), GC
Cinnamic Aldehyde	50.0 - 75.0 %	ISO - 7609 (E), GC



The oil is produced by steam distillation from the leaves which yield 1.6-1.8%. Well managed plantations allow for sustainable supplies from the region being made available throughout the year, with the exception of during the rainy season (Maha monsoon season October - January). After collection the leaves are left to dry before distillation, as fresh leaves take longer to process.

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Lak Cinnamon  
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SINCE 1991



Cinnamon oil of the highest quality is manufactured in Sri Lanka, using Ceylon Cinnamon the finest of the cinnamon in the world. Ceylon Cinnamon oil is admired for its unique fragrance when compared to other essential oils.

Cinnamon oil is made from the leaves or the bark of the plant. Cinnamon leaf oil carries a musky and spicy aroma along with a light-yellow tinge that differentiates it from the red-brown colour of the cinnamon bark oil. Extracted from the outer bark of the tree, cinnamon bark oil is considered to be expensive for day to day use since they are extremely refined.



# CEYLON CINNAMON ESSENTIAL OIL

We are produced with the bark and the leaf of the cinnamon tree through steam distillation.



**CINNAMON BARK OIL**



**CINNAMON LEAF OIL**

## Cinnamon Bark Oil

Cinnamon leaf oil is obtained by steam distillation of leaves from plants in the genus *Cinnamomum*, whose bark is the source of the spice cinnamon. The oil yield ranges from 0.5 to 1.8%

## Cinnamon Leaf Oil

produced by steam distilling cinnamon sticks that are smashed or broken. The oil is collected through a separator. Cinnamon bark oil has a robust and perfume-like aroma and is reddish brown in colour. In contrast, cinnamon leaf oil has a spicy and musky aroma. It is lighter in colour and mostly happens to be brownish yellow.

## PROCESSING AND PACKING



## BENEFITS OF CINNAMON OIL

- Reduces Cholesterol Level
- Reduces Oxidative Stress
- Reduces The Risk Of Cancer
- Benefits To The Skin
- Supports Hair Growth
- Promotes Weight Loss
- Uses Of Cinnamon Oil

