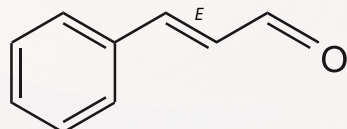
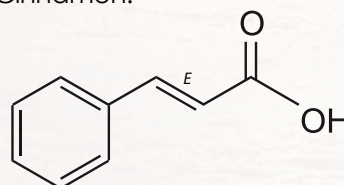


CINNAMON

Cinnamon is used predominately as a flavoring additive and aromatic condiment in a variety of cultures/cuisines; anywhere from sweet and savory dishes to teas, snacks and even cereals/grains. Testing for cinnamon is crucial because most of what we buy usually does not have much of the variety of essential oils that would be present in real Cinnamon.



Cinnamaldehyde, trans- (AS)



Cinnamic acid, trans- (AS)

Biological Activity

- Cinnamon has been used as an anti-infective, gastroprotective, immunomodulation, and anti-diabetic agent since ancient times (first known used ~3000 BC) the active compounds include polyphenols which are known for their antioxidant activities.

Fast Facts

- True cinnamon or Ceylon is harvested from the inner bark of the tree *Cinnamomum verum* it is expensive and only grows in Sri Lanka and Southern India.
- The cinnamon that is consumed regularly is derived from the *Cinnamomum cassia* tree, it has a large amount of cinnamaldehyde (95%) in its oil compared to Ceylon (~50-60%) and is grown in East and South Asia and is typically a lot cheaper than Ceylon.¹
- If you didn't know this already, cinnamon used to be more valuable than...gold. It has been used in many religious practices in Egypt, Europe, for many millennia.

Ordering Information

Check out ChromaDex's best-selling chemical reference standards. We also have a large range of the essential oils that are contained in Nutmeg.

Name	Grade	CAS	Part Number
Cinnamaldehyde, trans- (AS)	AS	14371-10-9	00003654
Cinnamic acid, trans- (AS)	AS	140-10-3	00003655
Cinnamyl acetate (AS)	AS	103-54-8	00003658
Eugenol		97-53-0	00005379

References

1. Rao, Pasupuleti Visweswara, and Siew Hua Gan. "Cinnamon: a multifaceted medicinal plant." Evidence-based complementary and alternative medicine : eCAM vol. 2014 (2014): 642942. doi:10.1155/2014/642942

