

## CONVERSION OF CINNAMON LEAF OIL TO ISO - EUGENOL

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The oils from cinnamon leaf, Clove and *Ocimum gratissimum* contain predominantly Eugenol. While eugenol is itself important as an ingredient in perfumery, it finds greater use in the preparation of the the more widely utilised iso-eugenyl which also serves as a starting material for the synthesis of iso-eugenl esters and esters and of vanillin.

Several methods have been patented for the conversion of eugenol to iso-eugenol. However we find that the conditions as patented rarely give good yields of iso-eugenol. Four methods using materials readily available in Sri Lanka were attempted of these we find treatment with excess caustic soda at 200° to give the best conversion.

Cinnamon Leaf Oil under such treatment gave a product which was distilled to give three fractions (a) pure iso-eugenol (b) fraction with physical constants acceptable for technical iso-eugenol and (c) higher boiling fraction. The latter was found to consist of demethylated compound. The method should find commercial application in Sri Lanka in the manufacture of perfumery ingredients.