

Organoleptic quality of true Cinnamon (*Cinnamomum verum* Presl.) and the relationship with yield and quality characteristics

Local growers in Sri Lanka have recognized several pungency types of true Cinnamon based on the taste of the bark but those types can not be identified on morphological characters and not yet been described on any scientific basis. Therefore, this study was conducted at the Cinnamon Research Station Palolpitiya, Matara during the year 2001 to investigate the relationship between bark pungency (taste) of true cinnamon (*Cinnamomum verum* Presl.) with yield and quality of bark and leaf.

Five hundred Cinnamon bushes were randomly selected for uniform size and brownish stem colour. On the basis of bark and leaf petiole pungency (taste) of true Cinnamon, five different types were identified. The pungency types and their distribution in cinnamon population were Panimiris (Sweet Pungent) 51.2 %, Kahata (Astringent) 31.6 %, Thitta 16.4 %, Sewel (Slimy) 0.6% and Kapuru (Camphor) 0.2%. According to the strength of the bark taste Panimiris can be divided in to three groups such as "Panimiris high" (1.8%), "Panimiris medium" (9.2%) and "Panimiris low" (40.2%).

Results showed that non-of the leaf character is significantly related with the pungency types. Panimiris pungent type had highest bark dry weight, percentage of bark oil (1.59 - 2.54 %) and content of Cinnamaldehyde (62.8 - 79.6 %) in bark oil. The type with Kapuru pungent had high content of 1.8 Cineole (6.8 %), Eugenol (59.0 %), Benzyl benzoate (4.24 %) and Linalool (7.70 %) in the bark oil. Leaf weight was positively correlated with stem characters. From the overall results of this study, "Panimiris high" and "Panimiris medium" types are the best selections to replace the existing Cinnamon plantations with genetic diversity.