

# CASSIA CINNAMON

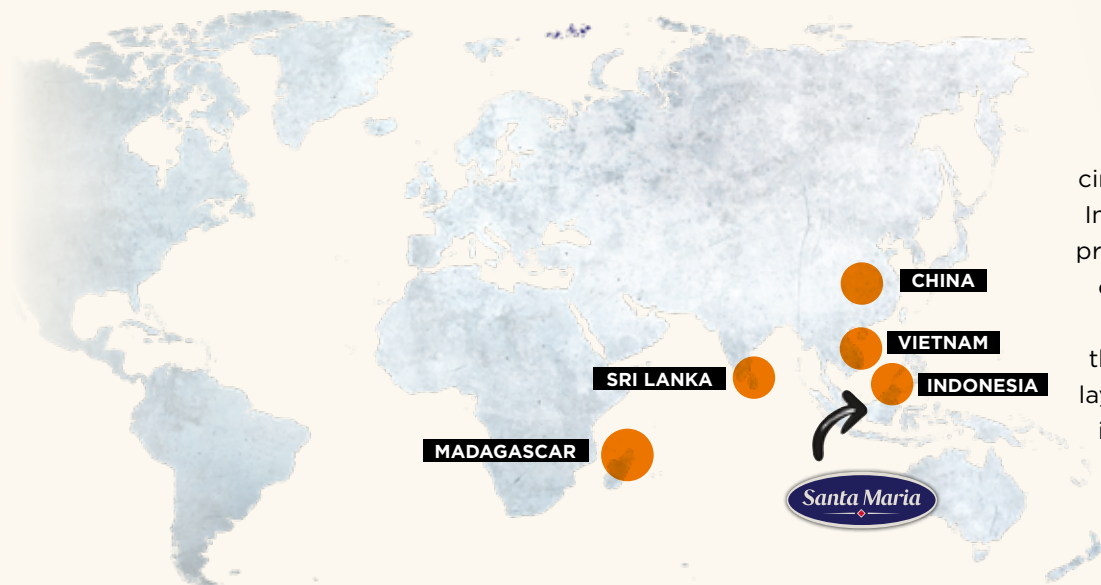
[*Cinnamomum cassia*]



## Description

Cinnamon and Cassia come from the bark of tropical evergreen trees that is a member of the laurel family, they both look, taste and smell different. Where cinnamon is grown will also affect the flavour profile and content of aromatic oils. Cassia is rolled and has a scroll like appearance, hard and slightly rugged in texture. There are four main varieties of cinnamon, Sri Lankan cinnamon (*cinnamomum zeylanikum*), Chinese cassia (*cinnamomum cassia*), Vietnamese or Saigon cassia (*cinnamomum loureirii*) and Indonesian or Batavian cassia (*cinnamomum burmannii*).

.....



## Origin Story

The majority of Cassia cinnamon is grown around China, India and Indonesia. Madagascar produces a significant quantity of cinnamon. Harvesters cut down the cinnamon tree and peel-off the outer bark to reach the good layer of inner bark, this inner bark is then peeled off and dried into cinnamon sticks. Santa Maria sources Cassia cinnamon from Indonesia, it contains a great balance of sweet and bitter.



## Flavour Profile

Cinnamon and cassia get most of their flavour from cinnamaldehyde, which creates a sweet, spicy, warm and woody aroma. Eugenol adds notes of cloves and allspice, while linalool provides a scent of rose and citrus fruit, not forgetting Caryophyllene which gives a pepperiness. Santa Maria Indonesian cassia has a sweet, rich, nutty, menthol aroma with sweet, almond and marzipan notes to taste with a hint of pepper.

---

## Perfect Pairings



Cardamom



Tellicherry peppercorns



Thyme



Coriander



Star anise



Vanilla

---

## Go on, your Gin deserves it!

For decades we have been working closely with the local farmers and suppliers growing and buying the highest quality spices and herbs to provide a life full of flavour, consistency and provenance. We are experts in spices so you can be the master of Gin.



---

## GET THE FULL SPICE EXPERIENCE

Get the full spice experience by requesting samples or a masterclass by emailing us at [customerservices@chefsdrystore.co.uk](mailto:customerservices@chefsdrystore.co.uk).

For more information visit [www.santamariaworld.com/uk/foodservice/concepts/Gin](http://www.santamariaworld.com/uk/foodservice/concepts/Gin)

Can't wait to try our amazing spices, buy now at [www.chefsdrystore.co.uk](http://www.chefsdrystore.co.uk)

Cheers!

