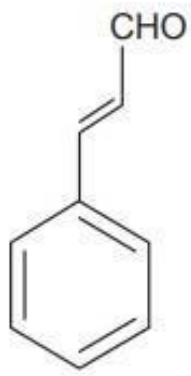
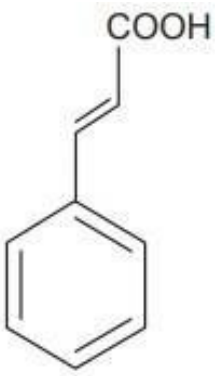
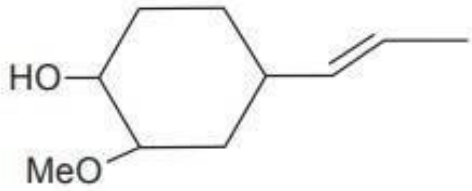
CINNAMON



Cinnamaldehyde



Cinnamic acid



Eugenol

Practical -9

Date: .../..../.....

MORPHOLOGY OF CINNAMON

Aim: To identify the morphological characters of given organised drug.

Reference:……

……..……..……..……

Requirements:…….....……

Biological source: Obtained from dried inner bark of **Cinnamomum zeylanicum.**

Family: Lauraceae

Morphological characteristics (Cinnamon Bark):

S. No.	Morphological Character	Observation
1	Colour	
2	Odour	
3	Taste	
4	Shape	
5	Size	
6	Extra features	

Chemical constituents:

- The major compounds found in the oil are Cinnamyl acetate (41.98%), caryophyllene oxide (7.2 %), and trans-alpha-bergamotene (7.97%).
- It contains volatile oils (0.5 to 1%), phlobatannins (1.2 %), mucilage, calcium oxalate, starch and mannitol (responsible for sweetish taste).
- The cinnamon oil obtained from distillation method which is light yellow in colour and upon storage changes reddish in colour.
- The essential oil (5 to 20 ml/kg) is composed of phenyl propane derivatives.
- Cinnamon oil mainly contains cinnamaldehyde (60 to 70 %), eugenol (5 to 10 %), benzaldehyde, cumin aldehyde and other terpenes such as phellandrene, pinene, cymene, caryophyllene.

Uses:

- The drug is used as aromatic stimulant, antibacterial, antifungal, antiseptic, carminative, stomachic and astringent.
- It is also used commercially as spice, condiment, in candy preparation, dentifrices and perfumery.
- Cinnamon oil is used in urinary infection and food technology.
- Cinnamon oil and cinnamaldehyde are irritating to skin and mucous membranes and can cause allergic reactions like urticaria or edema of the face and lips.

Report: The given organised drug was identified as……

Questions Bank

1. Write the biological source of Cinnamon.
2. Cinnamon oil obtained from ……method.
3. What is Hindi name of Cinnamon?
4. What are the uses of Cinnamon?
5. Write the name of chemical constituent of Cinnamon
6. Cinnamon oil mainly contains cinnamaldehyde…… % and eugenol ……%.
7. Which chemical responsible for Cinnamon sweetish taste?
8. Draw the chemical structure of eugenol.
9. Write the one chemical test for Cinnamon.
10. Paste the one marketed preparation of Cinnamon.