



PURE SRI LANKAN CINNAMON OIL



Established Year - 1990

Cinnamon to the world.

Our Vision

To be the global benchmark for highest quality cinnamon essential oil and to be the manufacturer and supplier of choice in the global essential oil industry.

Our Mission

To create value for our Clients by providing superior quality essential oils, Ceylon Cinnamon & value added products with assured reliability.



About

K.P SOMADASA & COMPANY (PVT) LTD

It all started in 1990. Back then we were growers of Cinnamon in Batapola, which is situated in the Southern coastal area of Sri Lanka. Our produce of Cinnamon were sold in the markets nearby.

In 1995, our founding father K P Somadasa started diversifying the business in to cinnamon oil which had a demand from the city for the international market. We initiated with Cinnamon Leaf Oil and then progressed to Cinnamon Bark Oil using traditional steam distillation.

Presently we export Cinnamon Leaf Oil, Bark Oil, Cinnamon Chips, Quills, as well as Nutmeg Oil and Clove Oil.

All our products are made to the highest standard and supported with the best of quality at all times.



CINNAMON OIL

Ceylon Cinnamon Oil is derived from the plant of the species named *Laurus Cinnamomum* Tree and belonging to the Lauraceae botanical family native to Sri Lanka and are grown across the southern coastal line of the Island.

There are different methods of extracting cinnamon oil from the various parts of the plant (depending on the parts used and the process in order to maintain the variation in the strength and quality of the oil) The process used to extract oil from Cinnamon Bark and Cinnamon Leaf is by distillation. The bark or leaf will be placed in a steam distiller that is similar to a pressure cooker. The Cinnamon is subjected to a high pressure steam that causes oil globules to get released and then evaporate. The vapours pass through a cooling pipe where they condense and turn in to liquid. The water is separated from this liquid and the cinnamon oil is retained.

While there are similarities in the Cinnamon Bark & Leaf oil, they are different products with somewhat separate uses.

- Cinnamon Bark oil is considered very potent and has a strong “perfume-like” smell and appear a deep re-brown colour.
- Cinnamon leaf oil has a “musky and spicy” smell and tends to have a lighter yellow and murky colour.

Health benefits of cinnamon oil include:

- Decreases inflammation, bad cholesterol, Reduce blood sugar, Fights infections, High antioxidant content, Stimulates the immune system, libido and Fight parasites.



CHIPS & QUILLS

We gather the best of matured barks, branches and stems of the Cinnamen crops to produce the Cinnamon Chips and Quills. Chips are processed by using the un-peelable branches and stems, while we use dried up Cinnamon barks & stems are used to make the Cinnamon Quills Both of which are used as an ingredient to flavour and aroma in assortment of delicacies.



NUTMEG & CLOVE OIL

We process the best harvested Nutmeg & Cloves from the plantation to make Oil. The process of making oil is by placing the Nutmeg & Clove in separate steam distillers and subjected to a high pressure steam that cause oil globules to get release and then evaporate. The vapours pass through a cooling pipe where they condense and turn in to liquid. The water is separated from this liquid and the oil is retained.

Benefits of Nutmeg & Clove oil includes Aroma therapy, Pain-relive and Skin Care





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