



Ceylon vs Cassia Cinnamon



	Ceylon Cinnamon	Cassia Cinnamon
Other Names	True Cinnamon	Chinese Cinnamon
Scientific Name	Cinnamomum Zeylanicum	Cinnamomum Cassia
Physical Appearance	Soft texture. Fold well like a cigar. Light Brown	Hard texture. Doesn't fold well. Reddish Brown
Flavour & Aroma	Subtle taste with hints of sweetness. Soft aroma	Pungent & zesty flavor. Strong aroma
Availability	Indigenous to Sri Lanka (Ceylon), GI Protected	China, Vietnam, Indonesia
Coumarin *	0.004% (non bioavailable)	1% or higher. May causes liver damage by prolong use
Usage	Safe for prolonged and daily use	Not recommended for prolong or daily use
Health Benefits	Antioxidant, Anti-Diabetic Anti-Inflammatory qualities	Antioxidant, Anti-Diabetic Anti- Inflammatory qualities

^{*} Coumarin is a substance that can cause liver damage. Ceylon Cinnamon's negligible amounts of coumarin is well known through studies that are published in journals such as ACS' Journal of Agricultural and Food Chemistry and Institutes such as Germany's Bundesinstitut für Risikobewertung, or Federal Institute for Risk Assessment., etc.