VOLATILE AROMA CONSTITUENTS OF CINNAMON FRUIT
(CINNAMONUM ZEYLANICUM) BY COMBINED
GC/MS ANALYSIS

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The volatile aroma constituents of cinnamon fruit has not been
previously studied. Volatile components of the cinnamon fruit
were obtained by the steam distillation with the use of two types
of apparatus described by Shipton and Whitfield\(^1\) and Likens and
Nickerson\(^2\). The solvents used were hexane and isopentane. The
extracts were analysed by capillary GC and GC/MS and \(\delta\)
constituents were identified. The volatile oil contained
sesquiterpene hydrocarbons (67%), sesquiterpene alcohols (17%)
and phenyl propanoides (1%).

Among the sesquiterpenes \(\delta\)-cadinene and \(\gamma\)-cadinene (36%)
and cadinol (7.7%) were found to be the major compounds. Therefor
the major volatile constituent of cinnamon fruit was different
from that of root, leaf and bark where major compounds were
camphor (50%), eugenol (75%) and cinnamaldehyde (65%)
respectively.

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2. Likens S.T. and Nickerson G.B. (1964)