



Name **Kayumanis Koerintji
(Koerintji Cinnamon)**
Country **Indonesia**

Date of registration:
26/05/2016



Source: DGIP, Google

Main characteristics/features

Koerintji cinnamon (Kayumanis Koerintji) has light to dark brown bark and an earthy, fragrant, tangy, sweet and rather spicy aroma. It contains over 90 % cinnamaldehyde. As a cinnamon tree ages, its bark becomes thicker, darker brown, tangier and spicier.

Geographical area

The Kerinci Regency geographical area is topographically hilly to mountainous and ranges between 500 and 1 600 masl, with a gradient of 30-60 %. Average rainfall is about 1 556 mm/year, with an average of 169.2 rain days and relative humidity of 80-90 %.

Production and processing

Cinnamon trees are harvested at the age of 10-15 years for quality cinnamon with medium-dry bark. Cinnamon trees aged over 15 years produce high and superior quality cinnamon. The bark is scraped using a peeler, graded according to its quality and rubbed clean of fungi, algae and other impurities attached to the surface. It is then dried in direct sunlight on tarpaulin or plastic for 3-4 days, or until it is easily broken. This means that the cinnamon is ready to be packed and marketed.

Link between product and territory

The dominant soil type in the Kerinci regency is andosol, which covers an area of 275 755 ha, or 65.65 % of the region. Other soil types include latosol (88 704 ha or 21.12 %), podzolik, alluvial, inceptisol, oxisol and vertisol. The Gunung Raya, Batang Merangin and Bukit Kerman sub-districts have andosol soil with a pH of 6.30-6.76 and a sandy and dusty texture. The soil with the sandiest texture (26.39 %) is found in Gunung Raya, while Bukit Kerman soil has the dustiest texture (69.91 %). These andosol soils are chemically very fertile and provide excellent physical conditions to support the growth of cinnamon.

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Competent authority Directorate General of Intellectual Property,
<http://www.dgip.go.id/>
GI rights holder/GI association Geographical Indication Protection Society of
Koerintji Jambi Cinnamon
Contact information

Type of product Spices/Cinnamon
Control body DGIP
File number IDG 00000043
Websites