### Kayumanis Koerintji (Koerintji Cinnamon)

**Name**
Kayumanis Koerintji (Koerintji Cinnamon)

**Country**
Indonesia

**Date of registration:**
26/05/2016

**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 1600 masl, with a gradient of 30-60 %. Average rainfall is about 1556 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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**Publication in the Official Gazette**
25/02/2016

**Competent authority**

**GI rights holder/GI association**
Geographical Indication Protection Society of Koerintji Jambi Cinnamon

**File number**
IDG 00000043

**Type of product**
Spices/Cinnamon

**Control body**
DGIP

**Websites**