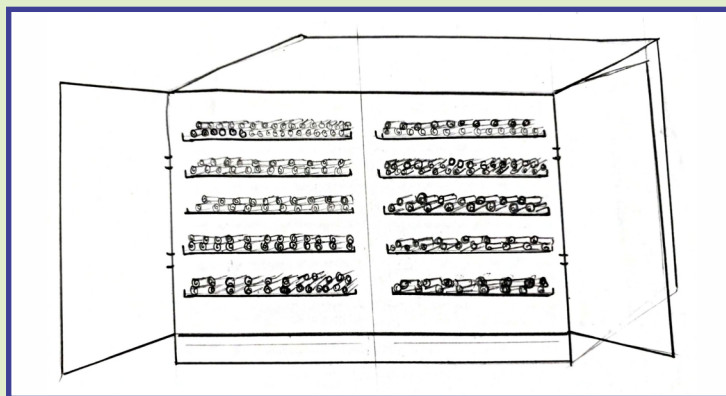


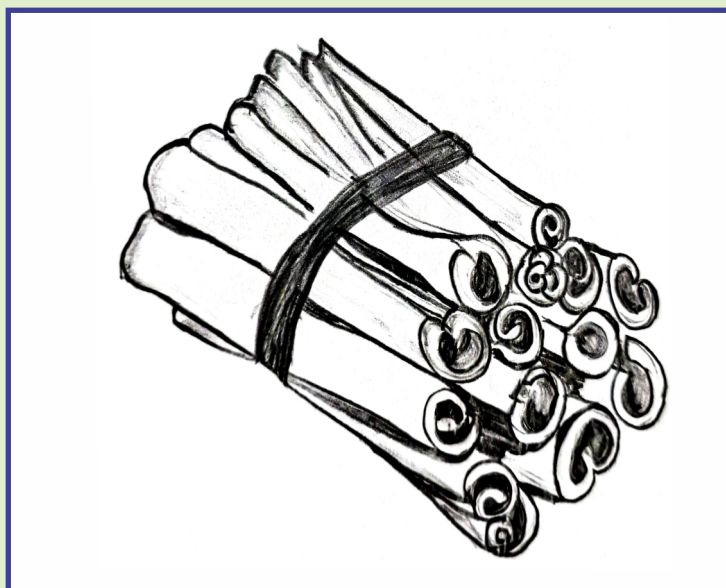


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Sri Vijaya Puram (Port Blair)-744105, Andaman and Nicobar Islands, India

## Harvesting Technique for Cinnamon: A Pictorial Guide



*Shade drying or mechanical drying of the produce till crackling sound*



*Bundles of properly dried quills of true cinnamon ready for marketing*

Following these simple steps, farmers, processors, harvesters and entrepreneurs would be able to harvest the cinnamon bark efficiently and fetch good prices for their produce.

For further details, kindly contact:

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Sketches by: Ms. Sutapa Roy, Shaheed Dweep, Andaman and Nicobar Islands, India.



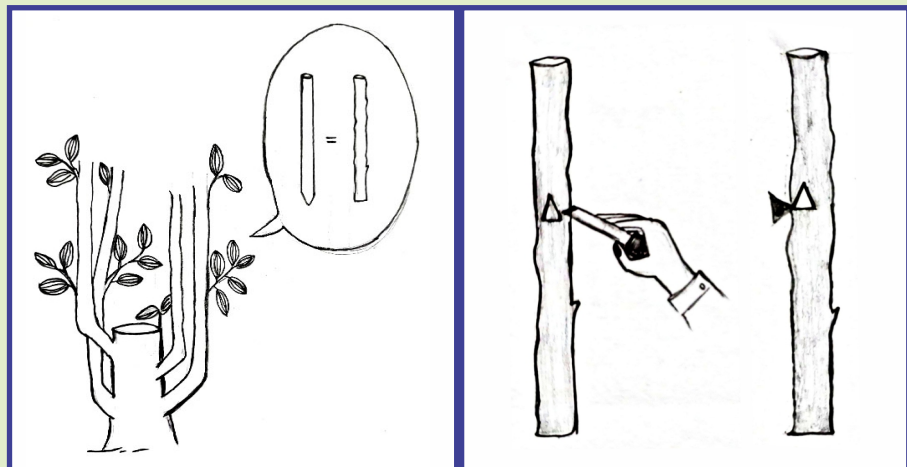
**Ajit Arun Waman**

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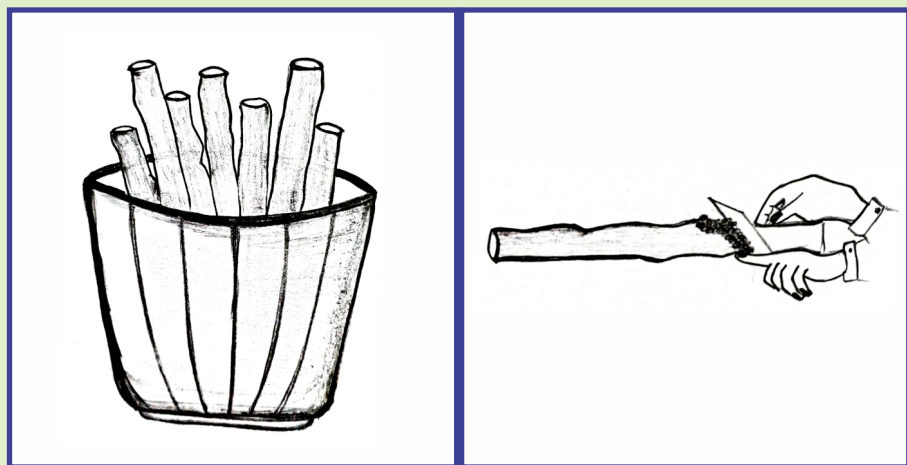
**2025**

## Harvesting Technique for Cinnamon : A Pictorial Guide

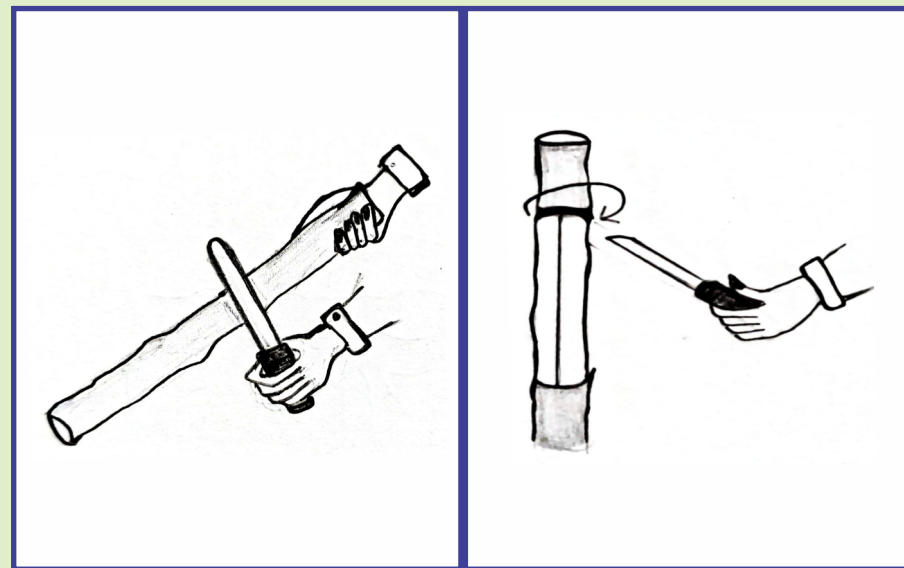
Cinnamon is an important spice crop that has great potential for cultivation in the Andaman Islands as well as warm and humid parts of our country. The crop has multiple advantages such as hardy nature, wider adaptability, low incidence of pests and diseases, suitability as monocrop as well as intercrop etc. However, the harvesting process of the bark is tedious, slow and labor demanding process. Lack of awareness about the scientific harvesting process adds to the problem and thus, the spice has not been a crop of choice to the farmers. Here, a simple pictorial presentation of the harvesting process has been given to facilitate the users.



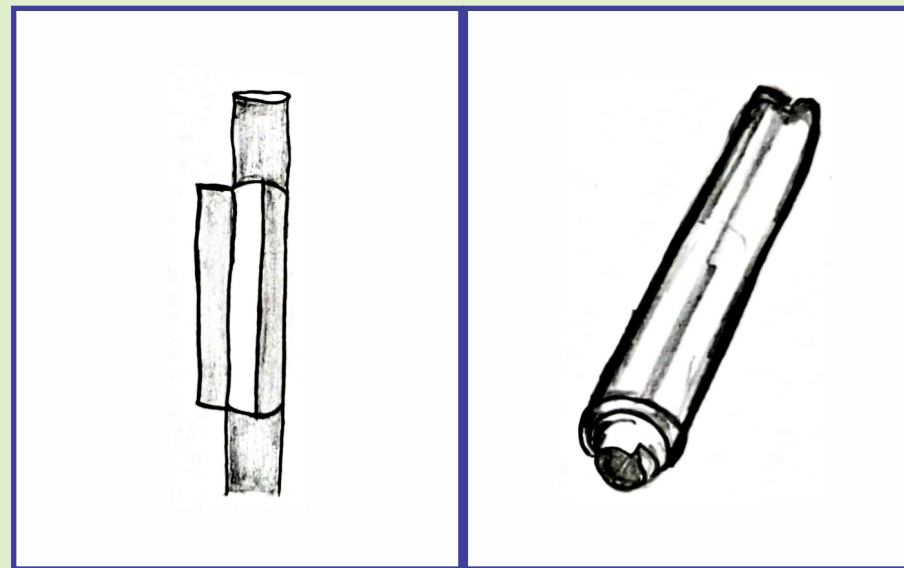
1. Selection of stems of cricket stump thickness      2. Giving a test cut to know the peeling readiness



3. Holding of stems in water till further processing      4. Careful scraping of the outer layer of bark till green layer is removed



5. Rubbing of the stem using Dweep CinnRub to facilitate loosening of bark      6. Circular cuts about 20 cm apart and vertical incision connecting these cuts



7. Using a sharp knife, careful peeling of inner layer of bark      8. Carefully removed bark with inward curling ready for drying