

UNITED REPUBLIC OF TANZANIA
MINISTRY OF AGRICULTURE
CEREAL AND OTHER PRODUCE REGULATORY AUTHORITY



CINNAMON

Tanzania's Premium True Cinnamon:
Fragrant, Delicate, and High-Value

Production & Overview

The Heritage of Tanzanian Cinnamon Cinnamon is a vital spice crop for Tanzania, primarily grown in the lush regions of Tanga, Pwani, Morogoro, and Kilimanjaro.



Premium Quality: Tanzania specializes in True Cinnamon (*Cinnamomum verum*), a high-value variety prized globally for its sweet, delicate flavor and rich aroma.



Culinary Excellence: A staple in both local and international cuisine, Tanzanian cinnamon is a key ingredient in traditional dishes like pilau and biryani, as well as spiced chai.



Market Value: Recognized for its superior profile, it is highly sought after in both domestic and premium export markets.

Consistency in Quality and Supply
Tanzania offers diverse cinnamon varieties to meet various industrial and culinary needs.

PRODUCTION TREND (Metric Tons)

2021	19,983.10	MT
2022	12,439.40	MT
2023	14,820.12	MT
2024	4,054.02	MT

Source: Ministry of Agriculture, Tanzania (2024)

KEY FACTS

Growing Regions

Tanga, Pwani, Morogoro, & Kilimanjaro.

Harvest Season

The harvesting season spans the entire year (January to December), reaching its peak during May and June.

Common Varieties

While Ceylon (True) Cinnamon is the primary high-value crop, Cassia Cinnamon is also cultivated in specific regions.



Investment Opportunities

Capturing Value in the Global Spice Market

Why Tanzania? (Institutional Assurance)

Bankable Trade & Regulatory Excellence
Sourcing cinnamon from Tanzania provides international buyers with institutional assurance that goes beyond the product itself.

Licensed Participants: Only COPRA-authorized exporters and warehouse operators participate in the market to ensure discipline.

Digital Transparency: All transactions are conducted through regulated digital platforms, ensuring end-to-end traceability from farm to export.

Quality Standards: Traded cinnamon must meet national quality standards, supported by rigorous inspection, grading, and certification.

Contract Integrity: COPRA enforces market rules and dispute resolution mechanisms to protect buyer interests.

1. Expansion of Commercial Production

Significant opportunities exist to establish large-scale commercial plantations in Morogoro, Tanga, and Mbeya to meet rising global demand for high-quality True Cinnamon.

2. Value Addition & Industrial Processing:

Investors can capture higher margins by establishing facilities for producing cinnamon quills, ground spices, extracts, and essential oils for export.

3. Organic & Certified Production:

With the growing demand in Europe and North America, investing in organic certification and the Tanzania Spices Label unlocks access to premium, high-value markets.

4. Smallholder Integration:

Investors can add value by organizing smallholders into cooperatives and providing training on Good Agricultural Practices (GAP) to enhance productivity.

5. Infrastructure & Market Growth:

Strengthening export logistics and branding will allow Tanzanian cinnamon to expand its market share in the premium global spice trade.



Kahawa House
Kahawa Road
P.O. BOX 2780 Dodoma,
Tanzania

[in](#) [@](#) [X](#) [f](#) [copra_tz](#) info@copra.go.tz

www.copra.go.tz



Toll Free
0800117777