



CEYLON'Z HARVEST

# SRI LANKAN SPICES & COCONUT

UNISTAR INTERNATIONAL (PVT) LTD



## Our Vision

To be the leading exporter of Ceylon Spices and Coconut products and dried fruits and vegetables with the best and exceptional customer service.

## Our Mission

Is to always cater to the wants of the customer with quality products at competitive prices, delivered within the shortest cycle time. Along with this, to ensure that we help and bring up the farmers and others who are Involved in the supply chain.

## Who we are, How we work & Why choose us?

We are Unistar International (Pvt) Ltd, Supplier of Ceylon Spices, Coconut products and dried fruits and vegetables . We hold ourselves up to the highest of standards as Spices & Coconut products exporter and have been part of this industry since 2018. We have an immense amount of experience and knowledge from the time we started as a manufacturer and continue to expand our practices each and every day. We supply many local and global companies with a variety of innovative products, created with the greatest degree of precision and care. We are also members of Export development Board, chamber of commerce and National chamber of exporters of Sri Lanka.

As a full-service spice company, we expertly source top quality ingredients in bulk quantities from Farmers and collectors while maintaining our rigorous standards of safety and quality by processing, grading and manufacturing in our modern facility based in Ratmalana, Sri Lanka. We take great pride knowing that our products have enhanced the flavor of food consumed by people from around the world. We also ensure that we donate a percentage of our profits to social and environmental causes on a regular basis.





## CEYLON'Z HARVEST

We are a supplier of Ceylon Spices, Coconut products, Areca nut and dried fruits and Vegetables . Our main aim is to bring high quality products from Sri Lanka to the global food markets and industries.

We are a brand mainly focused on superior quality and customer satisfaction. All our spices are sourced in bulk from farmers/collectors in Sri Lanka. We process, grade, pack the products to guarantee the freshness and quality of our product. Our products are distributed and available in the local Sri Lankan market and we export to a range of global markets such as India, Singapore, Hong Kong, Russia, Maldives, Europe, Middle East and the USA.

### Why are we a trusted brand?

We are consistently delivering on promises, providing high-quality products or services, prioritizing customer satisfaction, maintaining transparency in business practices, and demonstrating integrity and reliability over time.

### Our Trade Agreements

GSP, GSTP, ISFTA, SAPTA, PSFTA, APTA

### Our Services

Manufacturing | Blending | Bulk Spices | Private Labels | Spice Mixes



PRODUCT OF  
SRI LANKA

### Our Certifications









## Our Services

### Manufacturing

We process a full range of herbs and spices in our facility to match our customer's specifications. We understand that no two customers' needs are the same, we have a flexible custom-process that allows each order to be handled with care and specificity.

### Bulk, Food Services & Retail Packaging

From concept to final delivery, Unistar International (Pvt) Ltd can package your items in the jar, bag, or box perfectly tailored to fit your needs. Our wholesale packaging options range from large bulk sizes ready for industrial use, to a variety of foodservice jar pack sizes, to premeasured, ready-to-use batch sizes. We offer consumer pack solutions as well.

### Private Labels

We make products for companies in their brand names as Private Label products. The Customer can define, specify and customise every single thing about the product – what is it, how it is packaged, what the label will look like, – where they then have to place the order to have it manufactured, produced and delivered to their store, warehouse or address.

### Spice Mixes

From development and formulation of your seasoning concept to tasting in our state-of-the-art lab and test kitchen, to scaling up for production, we will work with you to make it happen. We have an exclusive research and development kitchen that is staffed with flavor experts creating the perfect flavor, just for you. We also have a full library of our proprietary seasoning blends readily available for use or inspiration.



Product Categories





## Ceylon Pepper

Pepper, commonly called “King of spices”, has dominated the international spice market for ages. Despite the fact that most pepper originated from South of India, a variety of wild pepper is native to Sri Lanka. Pepper comes from an evergreen climbing tree called *Piper nigrum*. The woody shrub belongs to the family *piperaceae*. White pepper, is processed when the berries of the pepper plant are ripe. The outer skin of the berry is removed, leaving only the seed inside. The seeds are then dried to make white peppercorns.

Available forms: Whole, Crushed and Powder

**Black Pepper | White Pepper | Green Pepper | Red Pepper**



## Ceylon Cinnamon

Cinnamon is the dried bark of the perennial tree of *C.zeylanicum* of the Lauraceae family. True cinnamon is native to Sri Lanka. Cinnamon is originally grown wild in central hill country of Sri Lanka. The history of cinnamon dates back to about 2800 B.C where it can be found referenced as "kwai" in Chinese writings. Cinnamon is even mentioned in the Bible when Moses used it as an ingredient for his anointing oil in ancient Rome. Cinnamon is said to have a variety of health benefits.

Available forms : 3" cut, 5" cut, 21" cut, Bail and Powder

**Cinnamon Sticks - Alba | C5 - S | C5 | C4 | H1 | H2 | Quills | Powder**





## Ceylon Clove

Cloves are the unopened flower buds of a tree in the Myrtaceae family. The evergreen tree is called *Eugenia caryophyllus*. The clove tree is of medium size and has a smooth bark. Cloves are found in both whole and ground forms. It is a staple spice in Indian Cuisine, and can be used to season pot roasts, add flavor to hot beverages, and bring spicy warmth to cookies and cakes.

Available forms: Whole and Powder

[Lal Pary](#) | [FAQ](#) | [Hand Picked](#)



## Ceylon Mace & Nutmeg

Nutmeg and Mace are two separate spices derived from the fruit of tree *Myristica fragrans* of the family *Myristicaceae*. *Myristica fragrans* is, in fact, the only tree in the world that produces two separate spices. The fruit contains a hard pit, which is a nutmeg, while the lacy red membrane which surrounds it is called mace. Nutmeg, a perennial evergreen spice tree, is native to the Moluccas in East Indonesia. From ancient times, Nutmeg has been a highly prized spice for its numerous culinary and other applications. Sri Lankan nutmeg and mace suppliers export whole nutmeg, nutmeg essential oil, and ground nutmeg and mace to global markets. Nutmeg and mace powder are primarily used for culinary purposes to flavour curries, confectioneries and bakery products as well as beverages including eggnog, tea and coffee. Mace powder has a distinct spicy-sweet taste and is used to add flavour to food, domestically and commercially. It is a widely used ingredient in desserts and baked products like desserts, confectionaries, baked food.





## Ceylon Coffee Beans

Our Coffee Powder is rich in flavour and aroma. It is made from a a perfect blend of Arabica beans. The beans are hand picked in the highlands. The beans are then roasted carefully and made into powder.

Arabica | Robusta



## Ceylon Cardamon

Cardamom comes from the seeds of several different plants that belong to the same family as ginger. It has a distinctive flavor that complements both sweet and savory dishes. People may use cardamom seeds and pods in curries, desserts, and meat dishes, as well as in beverages, such as coffee and chai tea. Cardamom pods are spindle-shaped and have a triangular cross-section. The pods contain a number of seeds, which are small and black, while the pods differ in colour and size by species.

Available forms: Whole and Powder

**Cardamon Whole** - 6.5mm, 7mm, 8mm





## Garcinia

*Garcinia quaesita*, known as Goraka (Sinhala) and Kodukkaippuli (Tamil) belongs to family Clusiaceae. It is a medium evergreen, shade-loving, relatively slow growing tree naturally found in the local tropical rainforests of Sri Lanka. The tree is small to medium sized with horizontal or drooping branches. In Sri Lanka goraka has been used for culinary and medicinal purposes. Now goraka is becoming a popular spice in the world because of its potential as a dietary supplement for weight losses and appetite control. Goraka is not cultivated as a fruit tree, but seen growing in wet and intermediate zone homegardens as a cash crop.

Available forms: Whole and Powder



## Areca nut

Areca nut is the fruit of the Areca palm. Nut is used both in fresh and dried forms. In Pakistan and India fresh nut are cut and flavored to produce different products. One main use is for chewing with betel leaf in almost all South Asian Countries. It is a mild stimulant which causes a mild hot sensation to the body. In China and India Areca nut is used in the preparation of Ayurvedic and traditional Chinese medicines. In India powdered areca nut is used as a constituent in certain tooth pastes.





## Beverages

Coffee Powder | Cinnamon Coffee Powder | Ceylon Tea | Spice Tea  
Spice Coffee | Cardamon Tea | Cardamon Coffee | Cinnamon Tea





## Essential Oils

Essential oils, which are obtained through mechanical pressing or distillation, are concentrated plant extracts that retain the natural smell and flavor of their source. Each essential oil has a unique composition of chemicals, and this variation affects the smell, absorption, and effects on the body. The chemical composition of an essential oil may vary within the same plant species, or from plant to plant.

**Cinnamon Bark Oil | Cinnamon Leaf Oil | Clove Oil**

# Coconut Products

Extra Virgin Coconut Oil | White Coconut Oil | Desiccated Coconut  
Coconut Flour | Coconut Sugar | Coconut Milk Powder | Coconut Cream  
Coconut Chips - Toasted Chips | Coconut Water | King Coconut Water  
Fresh Coconut | Fresh King Coconut







Sri Lankan coconuts are recognized for their unique taste, nutritional value, and versatility. The coconuts from Sri Lanka are often praised for their sweet, refreshing water and rich, creamy meat. They are used in various culinary preparations, including traditional dishes, beverages, desserts, and curries. King coconut (*Cocos nucifera*), a variety of coconut that is native to Sri Lanka. King coconut water is one of the fastest growing export commodities in Sri Lanka during the last decade. Rich nutritional profiles of sugars, vitamins, minerals and amino acids with profound therapeutic values have made king coconut water a popular functional beverage worldwide. This paper highlights the importance of optimum pre-harvest factors (variety, maturity) along with systematic processing, packing, transporting and storage; to maintain a consistent quality of the king coconut water



## Herbs & Seasonings

Seasonings include herbs and spices, which are themselves frequently referred to as "seasonings". However, Larousse Gastronomique states that "to season and to flavor are not the same thing", insisting that seasoning includes a large or small amount of salt being added to a preparation.[1] Salt may be used to draw out water, or to magnify a natural flavor of a food making it richer or more delicate, depending on the dish. This type of procedure is akin to curing. For instance, sea salt (a coarser-grained salt) is rubbed into chicken, lamb, and beef to tenderize the meat and improve flavour. Other seasonings like black pepper and basil transfer some of their flavors to the food. A well-designed dish may combine seasonings that complement each other

Ginger Powder | Garlic Powder | Onion Powder | Turmeric Powder | Dry Lime  
Cassava Flour | Moringa Powder | Gotukola Powder | Curry Leaves Powder  
Tomato Powder | Mango Powder





## Others Spices

Herbs and spices are commonly bind with the name of Sri Lanka. Sri Lankan people used spices since long time ago. During the past and still in the present our country exports spices to the world. Even in the colonial time, we were famous around the world for spices. European countries identified us by the name of “Spice Island”. Ancient European people used spices for food preservations. Because, at that time they did not have refrigerators to Therefore, we found a good demand for our herbs and spices from Europe. Hence, the European tried to sail to Sri Lanka and India for spices

Red Chili | Cumin | Fennel | Coriander | Fenugreek | Mustard



## Dried Fruits & Vegetables

Dehydrated fruits & vegetables project is a new product of value addition series where the shelf life is increased & space for storage is reduced along with easy transportation. This leads to export avenues in international market especially to UAE, Saudi Arabia, Central Asian Republics where these products are already well known and fetch high price. If dehydrated fruits and vegetables plant is managed efficiently, we can earn good revenue in the form of foreign exchange by exporting dehydrated fruits & vegetables which will indirectly improve the status of farming community. Although dehydration is an energy intensive process yet fruits and vegetables can be converted into value added products by using the solar energy options and exploiting the remote area labor force. Dehydrated products have potential market nationally and internationally. There is a wide range of agricultural products, which can be dehydrated and marketed locally or internationally. The overall aim of this project introduction in Pakistan is to bring about a change in the traditional farming practices and to diversify the NBP Agriculture products so as to achieve self-sufficiency to enlarge our exports and to build up the economic strength of rural population. The feasibility is a humble effort to establish such processing unit & serving national and international community as well.

**Dried Mango | Dried Banana | Dried Pineapple | Dried Papaya-Dried  
Water Melon | Dried Egg Plant | Dried Ladies Fingers | Dried Jack Fruit  
Dried Spinach Leaves | Dried Bitter Guord | Dried Broccoli | Dried Cabbage  
Dried Carrot | Dried Pumpkin | Dried Mushrooms**





Established in  
**2018**



We Employ  
**200+**  
Workers



Work with  
**500+**  
Farmers Locally



Export to  
**20+**  
Countries

**1**



## SOURCING

Spice sourcing involves finding and procuring quality spices from trustworthy supplies.

**2**



## CLEANING/SORTING

Spice cleaning and sorting involve the removal of impurities such in stones twigs, as well as the grading of spices by size and quality to ensure uniformity and consistency in flavor.

**3**



## DRYING

Spice drying is process of removing moisture from fresh spices to improve their shelf life and concentrate their flavor.

**4**



## STERILIZATION

Spices are sterilised to eliminate microorganisms, increase shelf life, and ensure their safety for use in food products.

**5**



## GRINDING

Spice grinding is the process of crushing or pulverizing whole spices to create a powder or paste, which enhances their flavor and aroma.

**6**



## ANALYZING

Spice analyzing evaluates quality, purity and authenticity through various methods such as chromatography and microbiological testing.

**7**



## PACKING

Spice packing involves packaging and labeling spices to ensure their freshness, quality, and safety during storage and transportation.

**8**



## EXPORT

Spice export involves complying with international regulations and organizing logistics.

## Our Network

As a full-service spice company, we work with customers from the basic curation of an idea all the way through packaging and delivery. With our experience and expert team, we can take care of your spices requirement without any hassle.

### Head Office and Showroom

63, Jaya Mawatha, Ratmalana,  
Tel: +94 112 635 185

### U.A.E Office

Villa 1, Block A, 71 street, Mirdif,  
Dubai, UAE. Tel: +97 158 945 6184

### Factory

53, 3rd Lane, Ratmalana,  
Tel: +94 112 635 185

### Jaipur Office, India

3rd floor, Tikkiwal bhawan,  
M1 Road, Jaipur.

### Warehouse

781, Galle Road, Ratmalana.  
Tel: +94 779 662 165

### Unistar International Singapore (Pvt) Ltd

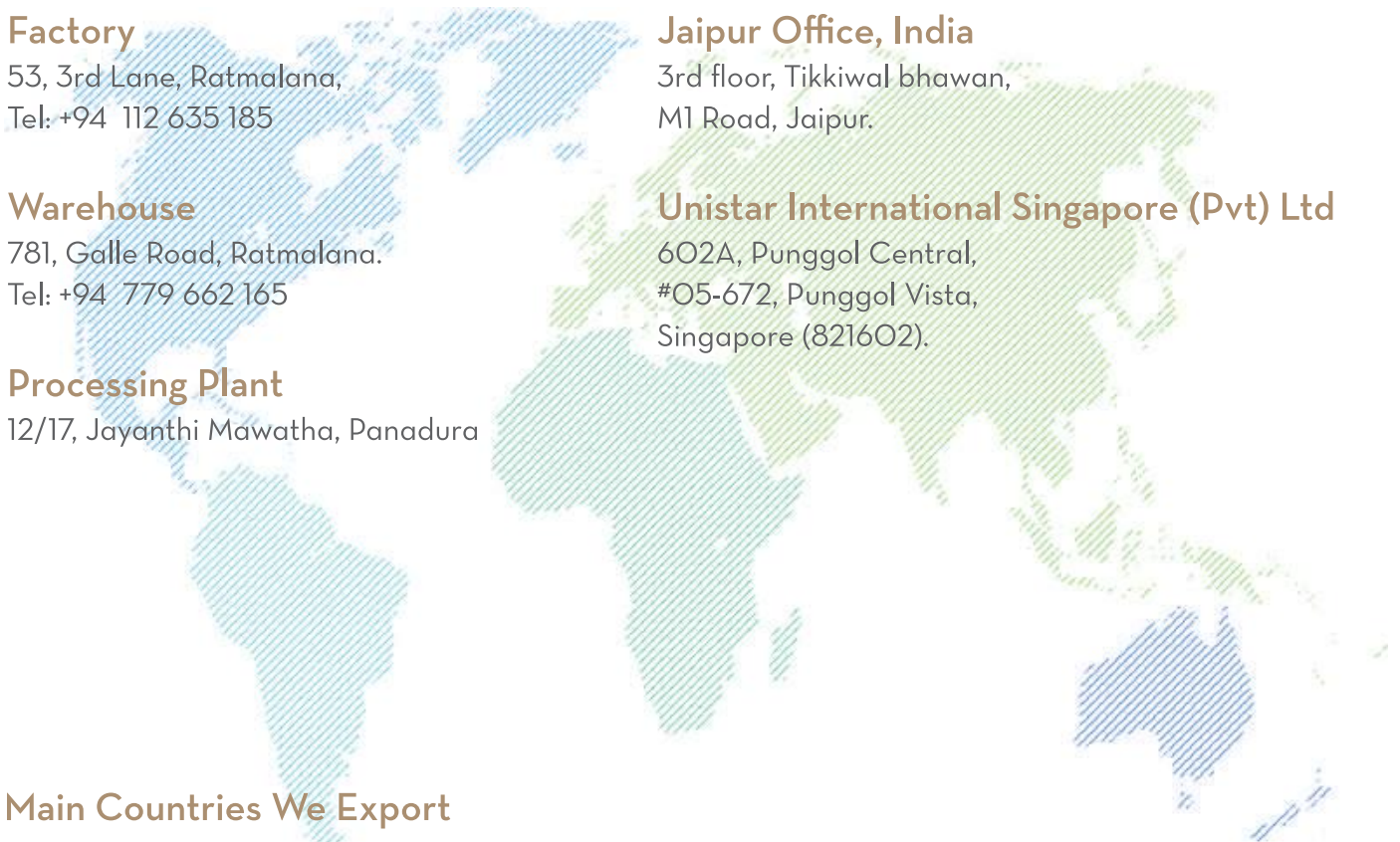
602A, Punggol Central,  
#05-672, Punggol Vista,  
Singapore (821602).

### Processing Plant

12/17, Jayanthi Mawatha, Panadura

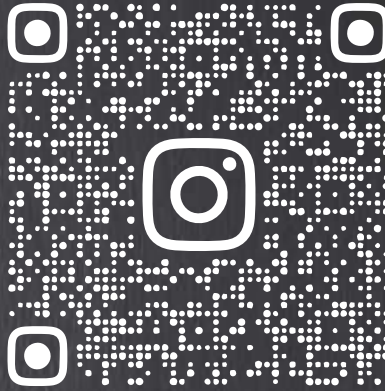
### Main Countries We Export

India | Pakistan | Russia | Japan | Malaysia | Singapore | Hong-Kong  
Poland | Canada | Maldives | China | Australia









## Unistar International (Pvt) Ltd

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