SPICES TO THE WORLD Our daily passion!

Tropical Island Commodities (PVT) Ltd (TIC) started its success story more than 100 years ago with the venture into cinnamon plantations. With four generations of experience in Ceylon Cinnamon and spices from production to retail packaging. The Wickramasinghe family made TIC an international company by expanding into spice exports in 1976. Today, TIC managing as a subsidiary company under LOLC Management.

TIC is recognized for its high quality and authenticity and now serves wholesale and retail buyers around the world. TIC exports pure Ceylon Cinnamon and Ceylon Spices to Japan, Spain, Switzerland, USA, Malaysia, Latin America, Mexico, India, Peru, UK, UAE, Australia. TIC plans to continues to grow by expanding in to new markets and expanding its portfolio to value added pure Ceylon based products.

Our highly skilled, vastly experienced team ensure quality by adhering to strict current GMP guidelines. We are an ISO 22000 Accredited company geared to delivering a quality product to our customers.

FROM FARM TO FORK









Our cinnamon is grown and harvested in our own plantations at Mathuratha, Uda Pusselawa and Hapugastenne plantations ensuring complete control over the entire process. This farm-to-fork approach ensures transparency and traceability and that we deliver the highest quality cinnamon, bursting with flavor and aroma, to your kitchen.

Cinnamon grown in the perfect climates and soil, ensures the highest potency and aroma. We use sustainable and organic farming methods, not only for the health of the trees but for the health of the environment as well. Our experienced growers are passionate about producing only the best, and our strict quality control processes guarantee that every batch meets our high standards. Experience the difference in flavor that comes from having control over the entire supply chain, from farm to fork.



EXPORTING TO MEXICO, JAPAN, SWITZERLAND, SPAIN, USA, LATIN AMERICA, MALAYSIA AND INDIA

CINNAMON PRODUCTS



Alba



Continental C5 Special, C5, and C4



Mexican M4, M5



Hamburg



Off cuts



Powder



Quillings



Chips

OTHER PRODUCTS



Cloves

Cloves are the unopened flower buds of a tree called Eugenia caryophyllus. Ceylon cloves are sweet and spicy with a pungent aroma, dark brown in color and smoky and peppery taste. Available in different grades such as Lalpari, FAQ, No 1& Stems.



Pepper

Sri Lankan pepper is said to have a highest piperine content which gives it a superior quality and pungency. Pepper corn is usually dried and used as a spice and seasoning. Available in different grades such as Black, White & Powder.



Nutmeg

Nutmeg is a spice made from the seed of the nutmeg tree (Myristica fragrant), that is the source of two popular spices: nutmeg and mace. Nutmeg is the inner seed, while mace is the red, lace-like substance that covers the seed. Available in with shell and without shell.



Garcinia

Gorcinia Combogia is a small fruit that has some traditional usage to enhance the culinary experience of a meal, but beyond that it has limited medicine usage as well.



Mace

Mace is a delicate, aromatic & versatile spice that grows on the tropical nutmeg tree (Myristica drag rans). This fragrant evergreen tree produces two spices from its fruits: mace and nutmeg.

