

# Ceylon Spice



Island Eco  
Exports (Pvt) Ltd.

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# About us

Island eco exports (Pvt) Ltd is a Business established by the visionary entrepreneur Mr. A. H. C. Kumarage in the year 1958 to trade in Spices. Based in the city of Ratnapura the business has grown over the decades to become one of the leading suppliers of a wide variety of tropical spices to the international market including Pepper, Clove, Nutmeg, Mace, Betel nut, Garcinia and mainly pure Ceylon Cinnamon. The holding company is also one of the leading suppliers of Natural Rubber and Centrifuged Latex in Sri Lanka.

Thriving based on its founders core business values of Trust and Righteousness the company is constantly striving to meet best quality standards and thereby building a solid reputation among its varied customer base. Now the business has become one of the most respected Spice Houses in the Island nation. Having access to a wide base of small and medium scale local spices growers, large spice estates and company owned estates, Island Eco Exports (Pvt) Ltd provide you the essence of true Ceylon spices at any quantity or specification required.

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# Cinnamon

*Botanical Name - Cinnamomum Zealanicum Blum*  
*Family - Lauraceae*

## Difference Between Cinnamon And Cassia?

Its vital to note that, even though inevitably related, cinnamon and cassia are not obtained from the same plant. They should be treated as separate foods, both from a nutritional and a health standpoint

## Grades

- Alba
- Continental - C5 sp. | C5 | C4 | C3 | C2 | C1
- Mexican - M5 sp. | M5 | M4
- Hamburg - H1 | H2 | H3

## Specifications For Cinnamon Quills

Commercial Designation Of Grades And Qualities	Diameter of Quills Max mm	Number of whole Quills (1050mm) per kg min	Extent of Foxing % max	Minimum Length of Quills in a Bale mm	Pieces of tube & broken pieces of the same quality per bale max %
<b>Alba</b>	6	45	Nil	200	1
<b>Continental</b>					
C5 . Sp	6	35	10	200	1
C5	10	31	10		
C4	13	24	10		
C3	16	22	15		
C2	17	20	20		
C1	19	18	25		
<b>Mexican</b>					
M5 . Sp	16	22	50	200	2
M5	16	22	60		
M4	19	18	60		
<b>Mexican</b>					
H1	23	11	25	150	3
H2	25	9	40		
H3	38	7	60		

# Pepper

Botanical name - *Piper nigrum*  
Family - *Piperaceae*

Pepper, which occupies largest percentage in the international spice trade, commonly known as the "King of spices." It is the most extensively used spice in all over the world. In middle age pepper was often referred as "Black gold". Ceylon Pepper is particularly favoured worldwide as it has highest piperine, the alkaloid which lends it a distinct pungency. Piperine content in Sri Lankan black pepper is 2-6 times higher than in other countries. As a result, Ceylon Pepper from Sri Lanka fetches a premium price in the international spice market. The taste of Sri Lankan black pepper is richly aromatic, with floral and citrus notes, while retaining a strong pungency.

## Grades

- Grade 1 - (Bulk density- 550 g/l minimum)
- Grade 2 - (Bulk density - 500g/l minimum)
- Grade 3 (FAQ) - (Bulk density- 450 g/l minimum)

Standard Quality Specifications	Grade 1	Grade 2	Grade 3
Mouldy berries %	1	1	2
Other extraneous matter % (insects live or dead, stones, sand, plant parts, mammalian fecal matter etc. )	1	1	2
Light berries %	Max. 4	Max. 4	Max. 10
Moisture %	12	14	14

# Clove

*Botanical Name - Eugenia Caryophyllus*  
*Family - Myrtaceae*

Prized for its distinct flavour and aroma, and also for its medicinal qualities, cloves are the immature buds of the evergreen tree *Syzygium aromaticum*, also known as *Eugenia caryophyllus* of the Myrtaceae family.

Clove, one of the most prized and expensive spices from the ancient times, along with nutmeg and pepper. Cloves were traded by Arabs in the Middle ages but in the 15th century, Portugal took over the trade. The Portuguese brought large quantities of cloves to Europe, mainly from Asia and valued it at seven grams of gold per kilogram. Later on, the Spanish, and then the Dutch dominated the trade until the seventeenth century.

## Grades

- Hand picked
- Grade 1
- FAQ

## Standard Quality Specifications

	Hand picked	Grade 1	FAQ
Khuker cloves max. % by mass.	3	5	10
Cloves below 10mm length max % by mass	15	25	N. A
Extraneous matter max % by mass	1	2	3
Moisture max. % by mass	12	12	14

# Nutmeg and Mace

*Botanical name - Myristica Fragrans*  
*Family - Myristicaceae*

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.

From ancient times, Nutmeg has been a most prized spice. There is some evidence to support the claim that the Roman priests may have burned nutmeg as a form of incense. It is also believed to have been used as a prized and costly spice in medieval cuisine, used as flavorings, medicines, preserving agents and that was at the time highly valued in the European markets.

Nutmeg and mace are mainly used for culinary purposes to flavor curries, other food products, confectionaries and bakery products. It is also used in preparation of beverages and drinks. Oils are extracted from both nutmeg and mace. Powdered nutmeg and mace is used in curry powders. Nutmeg is also used as an ingredient in Ayurvedic and Chinese medicine.

## Grades

### Nutmeg

- With shell
  - Grade 1
  - FAQ
- Without shell
  - Grade 1
  - FAQ

### Mace

- Grade 1
- FAQ

# Nutmeg

## Standard Quality Specifications

	With Shell		Without Shell	
	Grade 1	FAQ	Grade 1	FAQ
Number Per KG	220 Max	221 TO 275 Max	160 Max	160 To 225 Max
Internal Mouldiness	10% Max	10% Max	10% Max	10% Max
Internal Insect Damage	Practically Free	Practically Free	10% Max	10% Max
Mouldiness and Insect Damage	Practically Free	Practically Free	Practically Free	Practically Free
Extraneous Matter	1% Max	1% Max	1% Max	1% Max
Nutmeg Shells and Dust	0% Max	0% Max	0% Max	0% Max

# Mace

## Standard Quality Specifications

	Grade 1	FAQ
Mold and Insect Infestation	3% Max	8% Max
Moisture Content	10% Max	10% Max
Total Ash	2% Max	2.5% Max
Acid Insoluble Ash	0.5% Max	0.75% Max
Crude Fibre	8% Max	8.5% Max
Volatile Oil ml/100g Min	15%	11%

# Garcinia

*Botanical name - Garcinia quaesita*

*Family - Clusiaceae*

Garcinia quaesita, known as Goraka (Sinhala) is 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

Traditionally, it is harvested from the wild as a local source of food. Nowadays Garcinia is becoming a popular spice in the world because of its potential as a dietary supplement for weight loss and appetite control.

Garcinia fruit is a small yellow, purple or reddish berry. When it is raw, it gives a distinctive sweet acid taste. The flesh is mild to distinctly acid and is acclaimed to be exquisitely luscious and delicious. The dried fruits are widely used as a spice in the preparation of curries.

The fruit rind and extracts are used in traditional medicinal recipes especially in the Ayurvedic system. The dried rind is stomachic. It is used as a metabolic regulator to treat obesity, and also as a remedy for anorexia and chronic dyspepsia. A decoction of the fruit rind is taken as a treatment for rheumatism and bowel complaints.

Used in conjunction with chromium picolinate, the rind curbs the appetite, leading to a reduced food intake. This makes it a powerful ingredient of weight loss therapy.



# Betel Nut

*Botanical name - Areca catechu*

*Family - Palmae*

Betel nut is the seed of the fruit of the areca palm. It is also known as areca nut. It is mainly used for chewing with betel leaf in almost all South Asian Countries and in Many South East Asian and Oceanic countries. Usually for chewing, a few slices of the nut are wrapped in a betel leaf along with calcium hydroxide (slaked lime) and may include clove, cardamom, or other spices for extra flavoring. It is a mild stimulant which cause a mild hot sensation to the body

Betel Nut is commercially available in dried, cured, and fresh forms. When the husk of the fresh fruit is green, the nut inside is soft enough to be cut with a typical knife. In the ripe fruit, the husk becomes yellow or orange, and as it dries, the fruit inside hardens to a wood-like consistency. At that stage, the areca nut can only be sliced using a special scissors-like cutter.

The major alkaloid in betel nut is Arecoline. Besides, there are other compounds such as Arecaidine, Guvacine, Isoguvacine, guvacoline, Arecolidine and Homoarecoline.



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