





Cinnamon is used as an aromatic condiment and flavoring addictive in wide variety of food for over many hundreds of years. It has countless health benefits such as reducing blood cholesterol and supporting natural production of insulin. Spice World brings the cinnamon with its 100% natural form to the users, by assuring no artificial flavors or chemicals are added through processing. Spice World cinnamon sticks are prepared using same traditional methods learnt from forefathers and traditional workers after skillfully cutting from the scrubs, sundried and hand rolled. Experience our cinnamon sticks the scent of which would stir the appetite, refresh and warm the senses and produce a feeling of joy.



Cinnamon is a miracle cure added to a wide variety of food items to preserve flavor, to enhance its taste and appearance. Cinnamon that has been used over centuries has many health benefits as it is loaded with antioxidants, anti-inflammatory properties, and high with powerful medicinal properties. Spice World cinnamon is 100% natural with no artificial flavors or chemicals added through processing. Spice World cinnamon powder are prepared using same traditional methods learnt from forefathers to create a mix that is soft, sweet and warm. Cinnamon powder adds extraordinary sense of taste, warmth and depth to all your baked delicacies, desserts and curries.



Pepper is a universal table condiment used to flavor all types of dishes. From ancestry, it has also been used as a customary medicine and is believed to be a treatment for hernia, gangrene and diarrhea to name a few. Pepper is magical spice that contains vitamin K, iron, manganese and small amounts of other essential nutrients. Spice World brings the pepper with its 100% natural form to the users, by assuring no artificial flavors or chemicals are added through processing. The pepper berries grown on bushes are carefully plucked and processed by cleaning, grinding, and packaging. Our product adds spice and extra flavor to all meals prepared by all super cooks over there.



are added through processing. Our product is made using the best quality pepper seeds found from best grown bushes. Enjoy the real sense of pepperiness by serving it on your dining tables with little salt.

Clove Clove

The clove tree is a medium sized symmetrically shaped tree with smooth grey bark. It is believed to be originated in Maluku Islands in Indonesia. Clove along with nutmeg and pepper were highly prized in Roman Era. 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 Malku Islands and valued it at seven grams of gold per kg. Later the Spanish then the Dutch dominated the trade till the seventeenth century. The French introduced clove to Mauritius in the year 1770 subsequently the cultivations were introduced to Guiana, Zanzibar, West Indies and most of the Brazil. It is not known how and when clove was introduced to Sri Lanka but may be the Arab traders or Colonial rulers may have brought the plant to the country as Sri Lanka was a major trading hub for spices during that time.





Moringa Powder is made from naturally-dried moringa leaves. It has a delicious spinachy green flavour, perfect for boosting curries, stews, casseroles, soups, salads, green smoothies and more. Moringa is: 25% plant protein including all 9 essential amino acids. 100g of Moringa Superleaf Powder contains 5 vitamins & minerals at source or rich source levels as well as high levels of the macronutrients fibre and protein. This means that per 10g serving, Moringa Powder is a rich source of iron and vitamins E & K and a source of vitamin E, protein, fibre and calcium. When added to water, the light powder dissolves easily, providing a distinctly "green" flavor that is bitter and slightly sweet. Dried Moringa leaf powder can also be sprinkled into smoothies, yogurts, and juices. The leaves are chock-full of vitamin C, calcium, potassium, and amino acids.

King Coconut

The King Coconut is indigenous to Sri Lanka, an island known as The Pearl of the Indian Ocean for its natural beauty. This special nut is aptly named 'King' for not only it's richer taste, but also for being a coconut variant with naturally occurring electrolyte levels that is very similar to our blood plasma, making it the perfect hydrating drink. Boldly boasting a golden husk, the King Coconut is widely known in the native country to be vastly superior to the green coconut in its reputation as a refreshing and rejuvenating drink

Prized for millennia for its nutritive and curative (Ayurvedic) powers, the King Coconut water is perhaps nature's most healthful essence. It is truly a labor of love from Mother Earth.

12 per Box Product Code SW18





Sri Lankans would like to eat spicy foods. So this roasted curry powder is an unavoidable ingredient in any Sri Lankan kitchen. Most of the time, people use different types of curry powder for seafood, red meats, vegetables, but this Sri Lankan roasted curry powder recipe is common for any Sri Lankan dishes. It is very easy to make Sri Lankan roasted curry powder at home.

Some people instantly make the curry powder for their day to day cook, but who is ready to spend extra time in the kitchen for making instant curry power every day? So, these days people make a large quantity of curry powder and store it in an airtight bottle. As a result, simply they can use it whenever they need for their cook. Alright, let's see how to make Sri Lankan roasted curry powder at home. If you follow my same quantity of ingredients, you will get exactly 1 kg of roasted curry powder.



About us

S M Lanka Spices (PVT) LTD is a company incorporated to continue the legacy of authentic Ceylon spices that has been used and highly valued around the whole world since hundreds of years. Well-understanding the health benefits and its magical powers in refining color, fragrance and flavor of food, we believe organic spices should be accessible to everyone. Our company's talented entrepreneurs have flourished and succeeded in amalgamating the brand 'Spice World' that brings in 100% organic spices with high standards and authenticity. The company catering to both domestic and international markets is capable to fulfill any tailored customer requirements, could it be for wholesale and valueadded/private labeled seeking buyers. We also have the facility to produce high quality whole spices and spice blends to export according to the requirements of the international customers.

Vision

Produce and Process high quality organic spices to maintain the healthy society around the world.

Mission

Focus to provide the assurance to our customers around the world that the organic spices produced and processed by us are of 'high quality and safety'.













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