

# SRI LANKA

Rooted in  
Care.  
Ready for the  
World.

**A land shaped by nature, knowledge, and generations of cultivation offering trusted agricultural and marine products to the global marketplace, enriching everyday life and industry alike.**



Sri Lanka's agricultural and marine heritage flows through its landscapes, culture, and cuisine. From verdant lowlands to mist kissed highlands and rich coastal waters, the island nurtures a remarkable range of products grown and harvested through time tested practices and progressive systems.

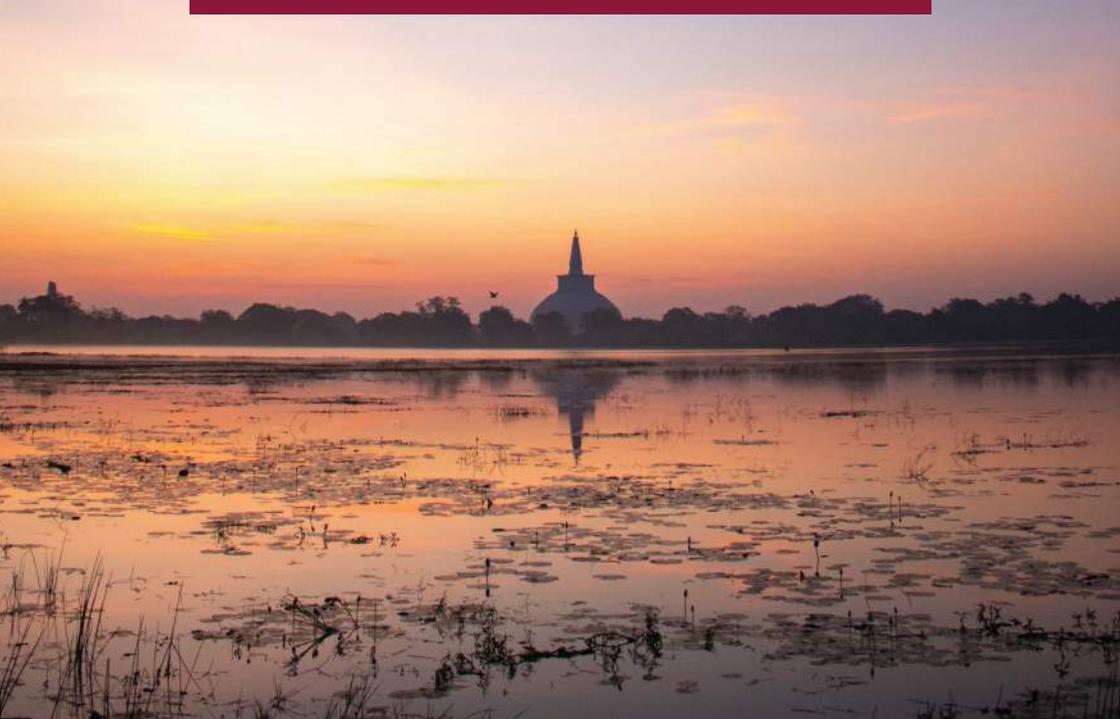
Today, Sri Lanka stands as a reliable sourcing partner for quality focused, responsible agricultural and seafood products that nourish homes, drive industries, and support wellness worldwide.



# Land, Climate & Natural Foundations

Sri Lanka's compact landmass encapsulates diverse agro ecological zones, supported by varying rainfall patterns and fertile soils. These natural foundations allow year round cultivation and diverse harvests, from spices to fruits, while also sustaining coastal ecosystems rich with seafood abundance.

This ecological diversity forms the backbone of Sri Lanka's agricultural and marine productivity.



# Agricultural Knowledge & Continuity

Sri Lanka's agricultural legacy marries ancestral wisdom with modern practice. Traditional cultivation techniques coexist with contemporary agronomy, soil conservation, and climate adaptive farming systems. This continuum fosters sustainable outputs that meet both local nutritional needs and international market demands.

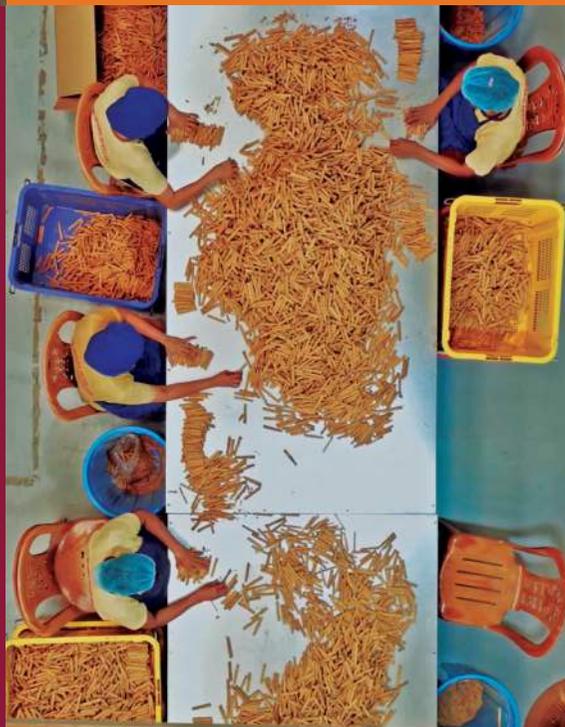




# Spices: A Global Legacy & Everyday Essence

Serendib was an ancient name for Sri Lanka, originating from the Sanskrit Sri haladvipa and later adapted into Arabic as Sarandib, widely used by early Arab and Persian traders. The name later inspired the word serendipity, reflecting the island's historic reputation as a land of rare riches and fortunate discoveries.

Sri Lanka, long celebrated as the "Spice Island," provides world class spices that delight palates and fuel industries across continents.





# Ceylon Cinnamon

Nurtured with care and crafted by hands by special peelers, it is historically prized as “true cinnamon” (*Cinnamomum zeylanicum*) for its delicate aroma, subtly sweet flavour, and ultra-low coumarin content. Ceylon cinnamon carries EU Protected Geographical Indication (PGI) status, recognising Sri Lanka as its sole legitimate origin. Sri Lanka supplies approximately 90% of the world’s “true cinnamon,” widely used in culinary, wellness, and premium applications.



## Other Spices

- Black Pepper, known for bold pungency & flavour
- Cloves, Nutmeg & Mace, robust aromatic staples in savory cuisine
- Cardamom, premium spice for confectionery and beverages
- Turmeric, Ginger & Vanilla, important spices for confectionary and specialty sectors

### Daily Life & Industry Uses

- Staple culinary ingredients in kitchens worldwide
- Ingredients in health and wellness products such as teas, supplements, and herbal remedies
- Aromatic components in cosmetics, perfumes, and natural extracts





# KITHUL: Living Heritage

The centuries-old practice of Kithul (*Caryota urens*) tapping is inscribed on UNESCO's Representative List of the Intangible Cultural Heritage of Humanity. This labour-intensive craft reflects deep ecological knowledge and produces natural sweeteners valued for their low glycaemic properties and cultural significance. This practice, spanning 13 districts across Sri Lanka, has shaped local dietary and economic life, while its deep ecological knowledge and cultural continuity have been passed down through generations.

## Applications & Uses

- Natural sweetener for beverages, desserts, and traditional confections
- Ingredient in health-focused products, including low-GI sweeteners and wellness foods
- Used in baking, sauces, and artisanal preparations as a refined alternative to sugar
- Increasing interest from gourmet food producers, wellness brands, and speciality ingredient manufacturers





# Coconut Based Products

Coconut underpins Sri Lanka's agricultural economy, with every part of the palm used to create valuable products - guaranteeing zero waste.

## **Core Products**

- Desiccated coconut - snack and baking ingredient
- Coconut milk & cream - rich culinary base
- Virgin coconut oil - food, beauty, and wellness use
- Fibre, coir & activated carbon - industrial and environmental applications

These products support sustainable livelihoods and cater to global food and industrial markets.

# Seafood: Coastal Abundance To Global Plates

Sri Lanka's marine resources extend from coastal fisheries to deep-sea harvests, making seafood a valuable part of the nation's export mix. Seafood accounts for a notable share of agricultural trade value, with diverse product categories shipped globally.

## Export Seafood Categories

- Tuna & edible fish varieties - frozen, chilled, processed forms
- Crustaceans: prawns, shrimp, crab
- Molluscs: squid, cuttlefish, octopus, oysters, mussels
- Sea cucumber (beche de mer) - prized in Asian markets

Seafood enriches diets with high quality protein and supports coastal communities through sustainable harvesting and processing.





# Fruits, Vegetables & Value-added Products

Sri Lanka's tropical climate and diverse agro-ecological zones support a rich variety of fruits and vegetables, cultivated with care to meet both local and international standards.

## **Fresh & Processed Outputs**

- Export staples: mango, pineapple, banana, papaya, soursop, rambutan, passion fruit, avocado, jackfruit, mangosteen, alongside vegetables such as okra, gherkins, chillies, and leafy greens widely consumed locally and produced to meet rigorous international quality and safety standards for fresh export markets.
- Value-added derivatives: juices, concentrates, dried fruit and vegetable snacks, purees, pickles, and frozen produce crafted for global beverage, snack, culinary, and specialty food industries.
- Superfood herbs & wellness ingredients: moringa and gotukola, internationally recognised for their health-promoting properties. Moringa is valued for its high nutrient density, antioxidants, and anti-inflammatory compounds, making it a key ingredient in nutraceuticals and health supplements. Gotukola is widely used for its cognitive, circulatory, and skin-supporting benefits, featured in wellness, functional food, and personal care formulations.

Sri Lanka's fresh and processed produce blends tropical vitality with premium quality, offering international buyers versatile ingredients for high-end retail, gourmet food, health-focused beverages, and innovative snack and wellness solutions.



# Essential Oils & Extracts

Sri Lanka produces high-quality essential oils and oleoresins used globally in flavouring, wellness, aromatherapy, and cosmetic applications. These natural extracts are valued for their consistent quality, controlled aroma profiles, and alignment with international formulation standards and clean-label trends.

## **Uses and Benefits in Ayurvedic and Wellness Applications:**

- Promote relaxation, stress relief, and emotional balance through aromatherapy and massage - Vetiver, Sandalwood, Ceylon Cinnamon Leaf, and Citronella
- Support general wellbeing with anti-inflammatory and antioxidant properties - Turmeric, Ginger, Ceylon Cinnamon Bark, and Clove
- Aid circulation, digestion, and metabolism - Cardamom, Black Pepper, and Ginger
- Enhance skin nourishment, hydration, and hair vitality - Virgin Coconut Oil, Sandalwood, Neem, and Curry Leaf
- Contribute to detoxification and overall holistic health in natural remedies, functional foods, and personal care products - Lemongrass and Vetiver





# Coffee & Cacao: Emerging Sectors

By the 1860s, plantation expansion had placed Ceylon among the world's leading coffee suppliers, with over 275,000 acres under cultivation at its peak and large export volumes to Europe and beyond before the coffee leaf rust epidemic drastically curtailed production later in the century. Today, coffee and cacao are fast-growing speciality sectors in Sri Lanka, thriving under ideal agro-climatic conditions and renewed investment focus.

## **Why They're Emerging**

- The high altitude microclimates of the central highlands create distinct environmental conditions that give rise to unique and nuanced coffee flavor profiles.
- Focus on sustainable production and certification enhances value in premium segments





# Quality, Standards & Traceability

Export oriented production in Sri Lanka aligns with international quality standards, including:

- EU Organic • USDA Organic • JAS Organic
- ISO 22000 • HACCP • BRCS • Halal & Kosher
- National Organic Logo

Robust traceability systems enhance transparency from harvest to final delivery, a key advantage for discerning global buyers. Sri Lanka also hosts internationally accredited testing laboratories, ensuring products meet global safety, purity, and quality benchmarks.





# People & Communities

Sri Lanka's agricultural excellence is driven by its people. Generations of farmers, processors, and artisans apply knowledge refined over centuries, supported by modern training, certification, and technology.

Sri Lanka's agricultural communities — from spice growers to kithul tappers — passed through generations, carrying forward deep knowledge shared over centuries of practice. Their skills, refined and responsive to changing conditions, produce crops that resonate with both cultural authenticity and global relevance.



# Partnerships & Collaboration

**Sri Lanka offers collaborative models in:**

- Strategic sourcing and co-creation
- Joint ventures and product development
- Long-term supply partnerships

Public institutions and private enterprises work together to facilitate export readiness and market connectivity.

# Sustainability & Responsible Growth



**Environmental stewardship underpins Sri Lanka's agricultural and marine practices:**

- Resource efficiency
- Biodiversity protection
- Responsible land and ocean management

Sustainability is embedded in policy and practice.





# Investment & Opportunities

## **Sri Lanka's exporters offer:**

- Flexible volumes from bulk to retail ready
- Custom labelling and regulatory adaptation per destination markets
- EDB facilitation for partnerships, compliance, and long term sourcing stability

## **Sri Lanka offers collaborative pathways for global partners through:**

- Joint ventures
- OEM and private label manufacturing
- Customised sourcing solutions
- Support from the Export Development Board (EDB) and the Board of Investment (BOI)



YOUR  
VITAL  
ISLAND

## Discover Sri Lanka. Engage With Its Producers. Build Lasting Partnerships.

A Trusted Partner for the Long Term Sri Lanka facilities:

- International certifications (EU, USDA, JAS, ISO, BRCGS, Halal, Kosher)
- Strong traceability and export readiness
- Flexible sourcing models bulk, OEM, private label
- Institutional support from the Export Development Board (EDB) and BOI
- National Organic Logo



Visit • Source • Partner • Grow

**Sri Lanka Export Development Board**

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