



PRODUCT CATALOGUE

G38, Leelagama, Ussapitiya, Mawanella, Sri Lanka

Phone : +94 7160 11627

www.ceylonpage.lk



CEYLON CINNAMON POWDER

Ceylon cinnamon powder, derived from the bark of the *Cinnamomum verum* tree, is a renowned spice with a rich history and distinct flavor profile. Grown primarily in Sri Lanka, it is often referred to as "true cinnamon" and stands apart from its close relative, Cassia cinnamon. Ceylon cinnamon is celebrated for its mild and sweet taste, marked by subtle notes of citrus and floral undertones. Its delicate and nuanced flavor makes it a preferred choice for enhancing a wide range of culinary creations, from baked goods and desserts to savory dishes and beverages. Beyond its culinary uses, Ceylon cinnamon is also associated with potential health benefits, including antioxidants and blood sugar regulation, making it a valuable addition to both the kitchen and traditional medicine practices.

INGREDIENTS : 100% CEYLON CINNAMON

Available Quantity - 25g | 50g | 100g | 200g | 250g | 500g | 1kg

Delivery Charges Applied



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CEYLON CLOVE POWDER

Ceylon clove powder is a highly aromatic spice derived from the dried flower buds of the *Syzygium aromaticum* tree, primarily cultivated in Sri Lanka, formerly known as Ceylon. It is renowned for its strong, sweet, and spicy flavor, making it a popular ingredient in various cuisines, especially for adding depth to savory dishes, sauces, and desserts. Ceylon clove powder also boasts a rich history of traditional medicinal uses, including pain relief, anti-inflammatory properties, and dental hygiene. Its versatility in both culinary and wellness applications makes it a valuable and cherished spice with a unique profile in the world of flavors and remedies.

INGREDIENTS : 100% CEYLON CLOVE

Available Quantity - 25g | 50g | 100g | 200g | 250g | 500g | 1kg

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CEYLON BLACK PEPPER POWDER

Ceylon black pepper powder is a prized spice crafted from the dried and ground berries of the *Piper nigrum* plant, cultivated primarily in Sri Lanka, once known as Ceylon. It is renowned for its bold and robust flavor, characterized by a pungent, earthy, and slightly fruity taste with a hint of citrus. Ceylon black pepper holds a distinguished place in the global culinary landscape, enhancing the taste of countless dishes, both savory and sweet. Beyond its culinary prowess, it is also treasured for its potential health benefits, including digestive aid and antioxidant properties. This versatile spice, celebrated for its unique flavor profile, is a staple in kitchens worldwide and a testament to Sri Lanka's rich spice heritage.

INGREDIENTS : 100% CEYLON BLACK PEPPER

Available Quantity - 25g | 50g | 100g | 200g | 250g | 500g | 1kg

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CEYLON SANDALWOOD POWDER

Ceylon sandalwood powder is a highly esteemed aromatic substance derived from the heartwood of the *Santalum album* tree, native to Sri Lanka, formerly known as Ceylon. Revered for centuries for its exquisite fragrance and therapeutic properties, Ceylon sandalwood is considered one of the finest sources of sandalwood in the world. Its sweet, woody aroma has made it a prized ingredient in perfumes, cosmetics, and sacred rituals, where it's valued for its calming and meditative effects. Additionally, Ceylon sandalwood powder is sought after in traditional medicine practices for its potential benefits, including skin care, relaxation, and spiritual enhancement. Its rich history and versatile applications make it a cherished and coveted natural resource.

INGREDIENTS : 100% CEYLON SANDALWOOD

Available Quantity - 25g | 50g | 100g | 200g | 250g | 500g | 1kg

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CEYLON CHILI POWDER

Ceylon chili powder is a fiery and flavorful spice crafted from dried chili peppers, predominantly grown in Sri Lanka, once known as Ceylon. Renowned for its intense heat and distinct taste, it is a staple in many global cuisines, infusing dishes with a powerful kick and a vibrant red hue. Ceylon chili powder comes in various varieties, each offering its unique level of spiciness and flavor complexity. Beyond its culinary uses, it's been recognized for potential health benefits, like boosting metabolism and providing antioxidants. This versatile spice not only adds fiery excitement to meals but also embodies Sri Lanka's rich culinary heritage and its love for bold and spicy flavors.

INGREDIENTS : 100% CEYLON CHILI

Available Quantity - 25g | 50g | 100g | 200g | 250g | 500g | 1kg

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CEYLON COFFEE POWDER

Ceylon coffee powder hails from the verdant highlands of Sri Lanka, formerly known as Ceylon, and stands as a testament to the country's burgeoning coffee industry. Grown in lush, mountainous regions, Ceylon coffee is celebrated for its unique flavor profile, characterized by bright acidity, medium body, and fruity undertones. The beans are meticulously harvested, roasted, and ground to create a finely balanced and aromatic coffee powder. Ceylon coffee has gained recognition among coffee connoisseurs for its quality and distinctive taste. Whether enjoyed as a rich, black brew or blended into specialty beverages, Ceylon coffee powder offers a delightful and flavorful experience, reflecting the terroir and expertise of Sri Lanka's coffee producers.

INGREDIENTS : 100% CEYLON COFFEE

Available Quantity - 25g | 50g | 100g | 200g | 250g | 500g | 1kg

Delivery Charges Applied



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CEYLON GINGER POWDER

Ceylon ginger powder is a prized spice produced from the rhizomes of *Zingiber officinale*, primarily cultivated in Sri Lanka, formerly known as Ceylon. This variety of ginger distinguishes itself with its unique flavor and aroma, characterized by a milder and slightly citrusy profile compared to other types of ginger. It is a cherished ingredient in culinary traditions worldwide, adding warmth and depth to a wide range of dishes, both savory and sweet. Ceylon ginger also holds a place in traditional medicine, believed to possess various health benefits, including digestive aid and anti-inflammatory properties. Its versatility and distinctive taste make it a valuable spice in kitchens and holistic wellness practices.

INGREDIENTS : 100% CEYLON GINGER

Available Quantity - 25g | 50g | 100g | 200g | 250g | 500g | 1kg

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