



# AERA

## SPICES & HERBS (PVT) LTD

### COMPANY PORTFOLIO



*Ceylon Farmers' Authentic Products*



# Discover the Aromatic Treasures of Sri Lanka with Aera Spices & Herbs (Pvt) Ltd

Our company, Aera Spices & Herbs (Pvt) Ltd., is proud to bring you the exquisite flavors of Ceylon spices, straight from the tropical paradise of Sri Lanka. As a high-quality spice exportation business, we are dedicated to providing you with the finest aromatic treasures that our country has to offer.

The history of Ceylon spices dates back centuries, with Sri Lanka being renowned for its rich heritage of spice cultivation and trade. For generations, our island has been known for producing some of the most coveted spices in the world, including cinnamon, cardamom, cloves, and black pepper.

At Aera Spices & Herbs, we continue this tradition by sourcing only the best spices from local farmers and producers, ensuring that each product is of the highest quality. With our commitment to excellence, we guarantee that every spice we export maintains the authentic flavors and aromas that have made Ceylon spices famous worldwide.

Join us on a journey of discovery as we showcase the unparalleled taste and quality of Ceylon spices. Experience the magic of Sri Lankan cuisine with Aera Spices & Herbs as your trusted partner in spice exportation.



The health benefits of Ceylon spices go beyond adding flavor to dishes. They are also rich in antioxidants and have anti-inflammatory effects. Cinnamon, cloves, and black pepper are just a few examples of spices that can protect cells from damage and reduce inflammation in the body.

Additionally, Ceylon cinnamon has been found to improve insulin sensitivity and help control blood sugar levels, making it particularly beneficial for those with diabetes.

Spices like cardamom and black pepper can also aid digestion, alleviate gas, and reduce bloating due to their essential oils.







# AERA VISION & MISSION

## Vision:

Our vision is to become a leading exporter of high-quality Sri Lankan spices and herbs, known for their exceptional taste and authenticity. We strive to promote the rich culinary heritage of Sri Lanka to international markets, while also supporting local farmers and communities.

## Mission:

Our mission is to source the finest spices and herbs from trusted partners across Sri Lanka, ensuring that only the best products reach our customers. We are committed to sustainable and ethical practices, from cultivation to packaging, to preserve the natural flavors and benefits of these ingredients.

Through our dedication to quality, authenticity, and customer satisfaction, we aim to establish long-lasting relationships with buyers worldwide and contribute to the growth of the Sri Lankan spice industry. Join us on this flavorful journey as we bring the taste of Sri Lanka to your kitchen.

AERA  
SPICES & HERBS



**“All our products are natural, organic and authentic”**





# BOARD OF DIRECTORS



**Ajith Priyantha Vithanage**

MSc, MRICS  
Director



**Danadi Vithanage Bandaranayake**

LLB (Hons) UK  
Director  
Operations Manager



**AERA SPICES & HERBS (PVT) LTD**

*Ceylon Farmers Authentic Products*

“Welcome to Aera Spices & Herbs (Pvt) Ltd, your gateway to the rich and vibrant flavors of Ceylon. Our passion for premium quality drives us to bring you the finest spices and herbs, carefully selected from the lush landscapes of Sri Lanka. Each product is a testament to the purity and tradition of Ceylon's renowned spice heritage.

At Aera Spices & Herbs, we are dedicated to enhancing your culinary creations with the authentic taste and aroma of Ceylon. Thank you for choosing us to enrich your kitchen and elevate your dishes.”





At Aera Spices & Herbs (Pvt) Ltd, we take pride in offering an extensive array of Sri Lankan raw and processed items.

## Our product portfolio includes:

- **Spices and Herbs:** Sourced from the finest regions, our spices and herbs are known for their superior quality and rich flavours.
- **Agricultural Products:** Fresh, organic, and sustainably grown agricultural items that cater to diverse culinary needs.
- **Frozen Foods:** Preserved to retain freshness and nutritional value, our freeze foods are convenient and healthy.
- **Dehydrated Vegetables and Fruits:** Perfect for long-term storage and use, our dehydrated products maintain the essence of fresh produce.
- **Herbs and Powders:** We offer a variety of herbs and powders, including curry leaf powders, butterfly pea, and more, to enhance your dishes and health.
- **Arecanut:** Renowned for its traditional uses and benefits, our arecanuts are of the highest quality.

Discover the richness and diversity of Sri Lanka's natural treasures through our premium product offerings. Whether you are looking for raw ingredients or processed items, Aera Spices & Herbs is your trusted partner in delivering excellence.





## CARDAMOM



**Ingredients**  
Natural Ceylon Cardamom

### Cardamom

Cardamom, often referred to as the "Queen of Spices," is a highly aromatic spice derived from the seeds of plants in the genera Elettaria and Amomum, belonging to the ginger family. Native to the Indian subcontinent and Indonesia, cardamom pods are small, spindle-shaped, and can be green, black, or white.

Known for their intense, slightly sweet flavour with hints of citrus and floral notes, cardamom is a versatile spice used in both savoury and sweet dishes, as well as in beverages like chai tea and coffee. It is also prized for its medicinal properties, including aiding digestion and providing antioxidant benefits.

## BLACK

## PEPPER

PURE CEYLON SPICES



**Ingredients**  
Natural Ceylon Black Pepper

### Black Pepper

Ceylon black pepper, also known as Sri Lankan black pepper, is a premium variety of black pepper renowned for its robust flavour and aromatic qualities. Grown primarily in the lush regions of Sri Lanka, this pepper is distinguished by its pungent, spicy taste with subtle floral and citrus notes.

It's harvested from *Piper nigrum* plants, sun-dried to perfection, and commonly used to enhance the flavour of both savoury and sweet dishes. Ceylon black pepper is prized in culinary circles for its high piperine content, which contributes to its distinct heat and depth of flavour.



## WHITE PEPPER

PURE CEYLON SPICES



### Ingredients

Natural Ceylon White Pepper

## White Pepper

Ceylon white pepper, originating from Sri Lanka, is a refined and milder alternative to black pepper. Made from fully ripened peppercorns (*Piper nigrum*) with the outer black husk removed, it possesses a clean, earthy flavour with subtle heat and a slightly fermented aroma.

This pepper is valued for its ability to impart a delicate spiciness without overpowering dishes, making it ideal for light-coloured sauces, soups, and gourmet cuisine where aesthetics are important. Ceylon white pepper is celebrated for its smooth, rich taste and high quality.

## CLOVES

PURE CEYLON SPICES



### Ingredients

Natural Ceylon Cloves

## Cloves

Cloves are aromatic flower buds from the clove tree (*Syzygium aromaticum*), native to the Maluku Islands in Indonesia. They are renowned for their strong, sweet, and spicy flavour with a warm, slightly bitter undertone.

Used extensively in culinary dishes, cloves enhance both sweet and savoury recipes, including baked goods, meats, and marinades. Additionally, they are a key ingredient in various spice blends, such as garam masala and pumpkin spice.

Beyond their culinary uses, cloves possess medicinal properties and are used in traditional medicine for their antiseptic and analgesic qualities.



## CINNAMON

### STICKS

PURE CEYLON SPICES



Ingredients

Natural Ceylon Cinnamon

### Cinnamon

Ceylon cinnamon, also known as "true cinnamon," is a highly prized spice derived from the inner bark of the *Cinnamomum verum* tree, native to Sri Lanka. Renowned for its delicate, sweet flavour and complex aroma, Ceylon cinnamon is lighter in colour and possesses a more subtle, citrusy taste compared to its cassia counterpart.

It is widely used in both sweet and savoury dishes, including desserts, beverages, curries, and stews. Ceylon cinnamon is cherished for its fine texture, mild yet distinctive taste, and potential health benefits, making it a sought-after ingredient in culinary and wellness practices worldwide.

## TURMERIC

### POWDER

PURE CEYLON SPICES



Ingredients

Natural Ceylon Turmeric

### Turmeric Powder

Ceylon turmeric powder, derived from the rhizomes of the *Curcuma longa* plant native to Sri Lanka (formerly Ceylon), is renowned for its vibrant yellow color and potent medicinal properties.

It is distinguished by its high curcumin content, which is the active compound responsible for its anti-inflammatory and antioxidant effects.

Ceylon turmeric is commonly used in cooking to add flavor and color to dishes, as well as in traditional medicine and wellness practices for its health benefits. Its quality and purity often make it a preferred choice over other varieties.



## NUTMEG

PURE CEYLON SPICES



Ingredients  
Natural Ceylon Nutmeg

### Nutmeg

Ceylon nutmeg, sourced from Sri Lanka, is renowned for its superior quality and distinctive flavour. This spice, derived from the seeds of the *Myristica fragrans* tree, boasts a warm, sweet, and slightly spicy taste with a rich, aromatic profile.

Used in both sweet and savoury dishes, Ceylon nutmeg enhances the flavour of baked goods, desserts, curries, and sauces.

It's also a key ingredient in various spice blends and traditional remedies. Celebrated for its high essential oil content and potent aroma, Ceylon nutmeg is a prized addition to gourmet kitchens around the world.

## NUTMEG

### MACE

PURE CEYLON SPICES



Ingredients  
Natural Ceylon Nutmeg Mace

### Nutmeg Mace

Ceylon nutmeg mace is the lacy, reddish-brown outer covering of the nutmeg seed, sourced from the *Myristica fragrans* tree in Sri Lanka. Known for its delicate yet aromatic flavour, mace offers a warm, spicy, and slightly sweet taste with hints of pepper and citrus.

It is used to enhance both sweet and savoury dishes, including baked goods, sauces, soups, and stews. Ceylon nutmeg mace is particularly valued for its ability to impart a refined and complex flavour profile, making it a favoured ingredient in gourmet cooking and traditional recipes.

Its unique, fragrant quality also adds depth to various spice blends.



## MORINGA

### POWDER

PURE CEYLON HERBS



#### Ingredients

Natural Ceylon Moringa leaf

### Moringa Powder

Moringa powder is derived from the dried leaves of the Moringa oleifera tree, often referred to as the "drumstick tree" or "miracle tree." Renowned for its nutritional benefits, moringa powder is rich in vitamins, minerals, and antioxidants.

It contains significant amounts of vitamin C, vitamin A, calcium, potassium, and protein. Known for its anti-inflammatory and immune-boosting properties, moringa powder is commonly used as a dietary supplement to enhance overall health and well-being. It can be added to smoothies, teas, or various dishes for a nutritional boost.

## SOURSOP LEAF

### POWDER

PURE CEYLON HERBS



#### Ingredients

Natural Soursop Leaf

### Soursop Leaf Powder

Soursop leaf powder is derived from the dried leaves of the soursop tree (*Annona muricata*), also known as graviola or guanabana. This tree is native to tropical regions of the Americas. The leaves are finely ground to produce a green powder that is rich in bioactive compounds, including acetogenins, which are believed to contribute to its potential health benefits.

Soursop leaf powder is often used in traditional medicine for its purported anti-inflammatory, anti-cancer, and immune-boosting properties. It can be consumed in teas, smoothies, or capsules, and is valued for its antioxidant content and potential to support overall wellness.



## DRIED BUTTERFLY

## PEA FLOWER

PURE CEYLON SPICES



### Ingredients

Natural dried butterfly pea flower

### Dried Butterfly Pea Flower

The butterfly pea flower (*Clitoria ternatea*), also known as Asian pigeonwings or blue pea, is a vibrant flowering plant native to Southeast Asia. Recognized for its striking deep blue to purple petals, the butterfly pea flower is commonly used in herbal teas, natural food coloring, and traditional medicine. The flowers are rich in antioxidants, particularly anthocyanins, which give them their distinctive color.

When added to beverages, the flowers can create a mesmerizing color-changing effect, turning from blue to purple with the addition of acidic ingredients like lemon juice. Additionally, butterfly pea flowers are known for their potential health benefits, including improving cognitive function, reducing inflammation, and providing anti-aging properties.





# THANK YOU



**Exporters**



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**Processor**

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