# PRODUCT CATALOGUE

Discover the Spices in Ceylon<sub>9</sub>



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# THE IMPERIAL TEAS GROUP

Founded in 1994 by a team of dedicated individuals with the drive and vision for international success, the Imperial Teas Group has made its mark on the global tea landscape. An established brand presence in over 50 countries worldwide including major regions such as Russia, Middle East and Europe and a steady position in the Top Tea Exporters of Sri Lanka have been two major strengths of the company throughout its 29 years in business.

Originating from an island to this date known as the Pearl of the Indian Ocean, also formerly known as Ceylon and now called Sri Lanka, Imperial Teas has grown leaps and bounds. Its unique branding and product offering caters to a wide range of customers in the premium, upper-middle and economy segments. The company has over 1000 SKU's in the form of original teas or blends, value added packaging and tailor-made blends (packaged or in tea bags) to suit various market needs.

The Imperial Teas Group is now a diversified Group of companies with an annual turnover of approximatly USD 50 million. In addition to the Head office situated in Sri Lanka the company also has branch offices in Australia, Russia and Poland, a subsidiary in Kenya and a joint venture in China.

Imperial Teas Group exports from their modern factory complex, comprising 310,000 sq.ft. built on a freehold land. We are equipped with state of the art machinery that comply with customized blending and packaging requirements of international standards.

Our tea bagging facility is able to manufacture tea bags of all types; double chamber, single chamber and pyramid with or without string and tag as well as staple free tea bags and our packeting facility is fully automated.

Our blending, packeting and tea bagging operations are carried out under the direct supervision of trained staff and conform to internationally accepted and recognized quality systems of manufacture.

The company is certified with GMP, HACCP, ISO 22000 (2005), FSSC 22000, ISO 14001 (2015), NASAA, USDA Organic and Rainforest Alliance.

Since the year 2000, Imperial Tea Exports have won over 64 National and International Awards for excellence in tea exports including the "Most Outstanding Exporter" award for 3 times and Best Brand Exporter – Gold Award 11 times.

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#### IMPERIAL SPICES (PVT) LTD A Subsidiary of the Imperial Teas Group of Companies

Exotic Spices from Sri Lanka were famed the world over luring the Arab and Persian merchants as far back as the 5th Century. Other merchants followed from China, Portugal, Holland, and England, making Sri Lanka formally known as Ceylon, synonymous for Premium Spices. To this day Ceylon Spices are renowned for their excellence and continue to lure spice connoisseurs from around the world. At Imperial Spices we source some of the finest local Spices, offering superior quality, fragrance, potency and most importantly freshness. From Cinnamon and Cloves to natural Nutmeg and strong flavored Black Pepper, we simply offer the best spices available. Our careful sourcing and efficient packaging has led us to be amongst the leading Spice exporters from Sri Lanka winning many national awards such as, the Best Performer - Emerging Markets and Gold Award for Export Sector awarded by the National Chamber of Exporters and the National Chamber of Commerce Sri Lanka.

Our warehouse division, which spans over 10,000 square feet, ensures the efficient and effective storage, movement, and picking of the necessary products to fulfill requests. The stock is managed through multi-warehouse utilization to fulfill what inventory needs to be stored whereby ensuring the quality of the product.

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We have separate oil Extraction Unit and the oil preservation and it should be well maintained during the spice manufacturing process to ensure the quality standard levels, we execute the extractions once the spices were ground to the correct consistency. Furthermore The harvested spices are transported to the clean threshing flow by containing the required standard. Besides with our weighbridge facility, we are capable of weighing goods to a

capacity of 20ft. This facility enables the smoothness of the procedure and offers immense time-saving. Our value addition team ensures to contribute extra value to the product using new technologies and newly updated machines and coming up with innovative designs to ended up to offer what the customer needs. Meanwhile We are glad to claim that we have succeeded in having a skilled team and in initiating new innovative technologies to provide the finest possible output to the market. Our trained workers support our production facilities and work swiftly so that we can take on any difficult requirements within a limited timeframe.

Our Certified laboratory is well known for its expertise in all Spice analysis to ensure quality standards and is highly concerned about the use of pesticides. By utilizing Separation techniques, we can assess the status and condition of the product held and produced.

The Company is certified with BRC, ISO 9001, Organic EU and USDA NOP Organic Certifications.



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#### OUR VISION

"To be the supplier of first choice to the global food industry for organic and non - organic Spices.

#### OUR MISSION

To meet the aspirations of all our stakeholders including Growers, Staff and the Customers. To supply quality products which meet the expectations of our customers. To maintain long term business relationships with our customers.



#### IMPERIAL SPICES FOOD SAFETY POLICY

We at Imperial Spices (Pvt) Ltd are committed to satisfy our customers with hygienically packed spices of the specific quality, at affordable prices and at agreed delivery terms.

In achieving this, we take every necessary step to fully comply with the quality and food safety requirements of our customers, any applicable statutory and regulatory requirements and it is intended to meet obligations to produce safe and legal products with full responsibility to our customers.

We maintain effective communications with our management supervisory staff and all relevant external bodies of the importance of meeting saturator, legal and customer requirements. We shall continually improve this Quality management system and shall committed in meeting the emerging requirements of our buyers.

Thus, we strive to increase our market share and provide a friendly and a healthy working environment for our employees who are our greatest resource.

The processes and practices are described in a Food Safety Manual together with other documents which are adhered to by all employees. Objective evidences are provided to demonstrate that the system is maintained and processes are being effectively operated.

The company continually improves the effectiveness of the Food Safety Management system and the objectives are appraised at management reviews at which this policy is examined for continued suitability. All employees are made aware of this policy and its objectives and are committed to its implementation.

The system is maintained by ongoing verification activities together with appropriate training and education of those involved and the overall improvements sought are monitored as part of the regular management review of the system.



#### **Quality Policy**

#### **Policy Statement:**

Imperial Spices Laboratory Division Commitment is to provide high level of services for testing and analysis to its customers, help them to meet their requirements on time and ensure satisfaction for them.

Imperial Spices Laboratory division serves its customers' requirements of testing and analysis of different agricultural products in compliance with the ISO/IEC 17025, client's specific standards and the standards set out by the local legislative authorities by maintaining high level of quality and accuracy.

#### Quality Objectives:

- To create value for customer by providing best in class services for testing and analysis.
- To adopt documentation and implementation of procedures in compliance with ISO/IEC 17025:2005 and to continually improve the customer service and overall effectiveness of the laboratory (Management) system.
- To achieve high levels of technical expertise, reliability and consistency in testing and analysis by imparting adequate training to all personnel.
- To evaluate competency and qualitative benchmark from time to time by participating in proficiency testing programs for continual improvement.



# Imperial Bulk Products

Our extensive assortment of Ceylon spices, including pepper, cloves, nutmeg, ceylon mace, and ceylon cinnamon, is ready to serve you in bulk amounts for 20 FT / 40FT containers while maintaining high quality standards.

#### i ) Ceylon Cinnamon

The Ceylon cinnamon or true cinnamon, is the dried bark of Cinnamomum zealanicum, belongs to the family Lauraceae. It is indigenous to Sri Lanka. Cinnamomum zealanicum is an evergreen perenial plant with spirally arranged, broad laminated dark green leaves having palmate venation.

Available Products :

- ALBA : Diameter of quills (6mm 7mm)
- C5 SPECIAL :Diameter of quills (8mm 9mm)
- C5 : Diameter of quills (10mm 12mm)
- C4 : Diameter of quills (13mm 14mm)
- M5 : Diameter of quills (15mm 17mm)
- M4 : Diameter of quills (18mm 20mm)
- H1 : Diameter of quills (21mm 22mm)
- H2 : Diameter of quills (23mm 25mm)
- · CINNAMON QUILLING'S
- CINNAMON POWDER

Cinnamon bark is used as a spice. It is principally employed in cookery as a condiment and flavouring material. It is also used in Turkish cuisine for both sweet and savoury dishes. Cinnamon can also be used in pickling. Cinnamon powder has long been an important spice in enhancing the flavor of Persian cuisine, used in a variety of thick soups, drinks, and sweets.



# ii ) Ceylon Pepper

Incredibly popular black pepper known as the "King of spices" and it accounts for the largest percentage in the international spice trade. It is most widely used spice all over the world. Black pepper of commerce is the mature dried berries of the woody perennial evergreen climbing vine, Piper nigrum. Pepper is cultivated over an area of 37,500 ha of Sri Lanka and Matale, Kandy, Kegalle, Kurunegala and Nuwara Eliya are accounted as major districts of cultivation.

Black peppers have a strong pungent flavor that comes to them from volatile-oils, such as piperine. In case of ground peppercorns, these volatile oils may disappear because of evaporation of these compounds if kept open in the air for extended periods.

Available Products :

- Black Pepper Light Berries
- Black Pepper Heavy Berries
- Black Pepper Heavy Berries 5mm
- White Pepper
- Light White Pepper
- Dehydrated Green Pepper



# iii ) Ceylon Clove

Clove of commerce is the dried, fully grown but still unopened flower buds of the evergreen tree Eugenia caryophyllus of the family Myrtaceae. Clove oil obtained by the distillation of flower buds, inflorescence branches left after the buds have been removed, and the leaves is the other product of commercial value. It is a colourless or slightly yellowish liquid, becoming darker with age and exposure to the light. The clove tree is a medium sized symmetrically shaped tree with smooth grey bark. Fully grown trees are usually 15 - 20m tall.

Available Products :

- Clove Hand Picked Black
- Clove Hand Picked Lalpari
- Clove FAQ Black
- Clove FAQ Lalpari
- Clove Head Less Black
- Clove Head Less Lalpari
- Baby Clove Black
- Baby Clove Lalpari



#### iv ) Garcinia

Used in Nutraceutical Industries in making herbal medicines and beverages. Used as a food ingredient to add sour.



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# v ) Ceylon Nutmeg & Mace

Nutmeg is one of two spices - the other being mace - derived from several species of tree in the genus Myristica. The most important commercial species is Myristica fragrans, an evergreen tree grows in hill country.

Nutmeg is the seed of the tree, roughly egg-shaped and about 20 to 30 mm (0.8 to 1.2 in) long and 15 to 18 mm (0.6 to 0.7 in) wide, and weighing between 5 and 10 g (0.2 and 0.4 oz) dried, while mace is the dried "lacy" reddish covering or aril of the seed.

Available Products :

- Nutmeg ABCD Grade
- Nutmeg BWP
- Nutmeg with shell
- Nutmeg without shell
- Nutmeg Mace



#### vi ) Cardamom

Cardamom (sometimes called Cardamon (mostly in the UK)), is a spice made from the seeds of several plants in the genera Elettaria and Amomum in the family Zingiberaceae. They are recognised by their small seed pods, triangular in cross-section and spindle-shaped, with a thin, papery outer shell and small black seeds.



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# Imperial Spices Value Added Collection

Our Ceylon Spices which are pepper, cloves, nutmeg, cinnamon, curry powder, spice mix powder, and other spices are available to serve you in zipper pouch packaging, Printed bags or Customized packaging as you preferred while maintaining quality standards.

#### i ) Regular Spices Collection



TURMERIC GROUNDED



GINGER GROUNDED



CINNAMON STICK



ROASTED CURRY POWDER



CHICKEN CURRY POWDER



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CINNAMON GROUNDED



CURRY POWDER



FISH CURRY POWDER



GARLIC POWDER

~ ~ ~ ~



CLOVE GROUNDED



NUTMEG WHOLE



CHILLI PIECES



CLOVE WHOLE



NUTMEG GROUNDED



CHILLI POWDER



BLACK PEPPER GROUNDED



BLACK PEPPER WHOLE



BBQ SEASONING

# ii ) Exclusive Caddy Collection



#### CLOVE HAND PICKED WHOLE 50g / 200g



#### WHITE PEPPER WHOLE 50g/ 200g



GREEN PEPPER WHOLE 50g/200g



#### CLOVE LAL PARI HAND PICKED WHOLE 50g



#### BLACK PEPPER WHOLE 50g



GARLIC POWDER 50g

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MACE BLADE WHOLE 25g



GINGER POWDER 50g



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NUTMEG WHOLE 25g



CINNAMON WHOLE 50g / 250g

#### iii ) Bestever Caddy Collection



BLACK PEPPER WHOLE 50g



GINGER POWDER 50g



CINNAMON WHOLE 50g



GREEN PEPPER WHOLE 50g



NUTMEG WHOLE 50g



CLOVE HAND PICKED WHOLE 50g

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WHITE PEPPER WHOLE 50g



CARDAMOM WHOLE 50g



MACE BLADE WHOLE 25g

# iv ) Special 10g Spices Pouch Collection



Ceylon Cinnamon Powder 10g x 30 Pouch



Ceylon Clove Whole 10g x 30 Pouch



Ceylon Black Pepper Grounded 10g x 30 Pouch



Ceylon Dehydrated Green Pepper Seeds 10g x 30 Pouch



Ceylon White Pepper Seeds 10g x 30 Pouch



Ceylon Black Pepper Seeds 10g x 30 Pouch



Ceylon Ginger Powder 10g x 30 Pouch



Ceylon Nutmeg Powder 10g x 30 Pouch







#### v) Special Bottle Collection



**GREEN PEPPER** CRUSHER BOTTLE 100g

WHITE PEPPERCLOVEBLACK PEPPERCRUSHER BOTTLE 100gCRUSHER BOTTLE 100gCRUSHER BOTTLE 100g



BBQ CRUSHER BOTTLE 100g



**BBQ BOTTLE** 50g



PEPPER BRINE 250g

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#### vi ) Canned Fruit & Coco Collection



MANGO 480g



PAPAYA 480g



PINEAPPLE 480g



ORGANIC COCONUT MILK 400ml



CONVENTIONAL COCONUT MILK 400ml

# vii ) Ceylon Cinnamon Collection



CEYLON TRUE CINNAMON C-4 50g CEYLON TRUE CINNAMON ALBA 50g

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CEYLON TRUE CINNAMON C-5 50g CEYLON TRUE CINNAMON C-5 SPECIAL 50g

#### viii ) Regular Herbs Collection



GINGER POWDER 100g



LEMONGRASS POWDER 100g



GINGER SLICES 100g



MORINGA POWDER 100g

#### viii ) Spice Powder Bottle Collection





GINGER POWDER 40g



POWDER 40g

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BLACK PEPPER POWDER 40g



#### ix ) Herbal Range



LEMONGRASS TEA BAG CUT & PYRAMID CUT



MORINGA TEA BAG CUT & PYRAMID CUT



CURRY LEAVES TEA BAG CUT & PYRAMID CUT



CHAI MASALA TEA BAG CUT & PYRAMID CUT



LEMON PEEL TEA BAG CUT & PYRAMID CUT



ORANGE PEEL TEA BAG CUT & PYRAMID CUT



BAEL TEA BAG CUT & PYRAMID CUT



RANAWARA TEA BAG CUT & PYRAMID CUT



IRAMUSU TEA BAG CUT & PYRAMID CUT

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TULSI TEA BAG CUT & PYRAMID CUT



NELLI TEA BAG CUT & PYRAMID CUT



GOTUKOLA TEA BAG CUT & PYRAMID CUT



CORINDER TEA BAG CUT & PYRAMID CUT



HIBISCUS TEA BAG CUT & PYRAMID CUT



CINNAMON TEA BAG CUT & PYRAMID CUT



GINGER TEA BAG CUT & PYRAMID CUT



TUMERIC TEA BAG CUT & PYRAMID CUT



CUMIN SEED TEA BAG CUT & PYRAMID CUT

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#### ix ) Savory Selections



SAVORY SELECTIONS 4 X SPICES CRUSHER BOTTLES



GARAM MASALA POWDER 100g



RAS EL HANOUT SPICES MIX 100g

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#### x ) Dehydrated Collection



DEHYDRATED JACKFRUIT



DEHYDRATED SWEET POTATO



DEHYDRATED KATHURUMURUNGA



DEHYDRATED BEETROOT



DEHYDRATED OKRA



DEHYDRATED RED ONION



DEHYDRATED MORINGA LEAVES



DEHYDRATED CARROT



DEHYDRATED CABBAGE



DEHYDRATED RADISH



DEHYDRATED BITTER GOURD



DEHYDRATED LEEKS



DEHYDRATED PUMPKIN



DEHYDRATED LASIA SPINOSA



#### xi ) Essential oil Range



CINNAMON BARK OIL



CINNAMON LEAF



CITRONELLA OIL



CLOVE OIL



NUTMEG OIL



ORANGE PEEL OIL



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