



since1987

**GNANAM GROUP
OF COMPANIES**

No. 180/1/123, Peoples Park Shopping
Complex, Colombo 11, Sri Lanka

exports@vignaintl.com
+94 112449244



Our History

We, Gnanam Group of Companies, are one of the largest pulses, rice and spices trader in Sri Lanka having its focal business interest in importing and wholesale distribution of essential commodities supplies. We have been operating in the local trading milieu for more than 35 years and have prevailed as the market leaders for dried chilies, cumin, fennel seeds, pulses, spices, and canned fish.

We recently began exports of high-quality spices from Sri Lanka i.e. Cloves, Black Pepper, cinnamon, and beetle nut to various countries. Our export operations are now steered through our new subsidiary, Vigna International Pvt.Ltd. Our understanding of the crop seasons and long-standing relationship with our farmers have enabled us to offer the highest quality of products for a reasonable price.



History of Sri Lanka Spice

Sri Lanka historically renowned under names such as Tabrobane, Serendib and Ceylon, was famous for its high-quality spices. Ceylon spices are traditionally used in herbal, cosmetics, and ayurvedic medicines. In ancient times, Sri Lanka maintained an established trade relations with the Greeks, Romans, Indian Territories, China, and Arabs through its finest spices. Tropical Sri Lanka with its diverse microclimates and fertile soil has abundant spices grown in the island, which has been the cause for their lucrative spice trade throughout the ages. Taking this one step further, growing these spices using organic methods significantly adds to the value of our Sri Lankan spices and has helped us achieve fair trade certification.

Cinnamon, pepper, cloves, Nutmegs, Mace and Areca Nut are the main crops of spices, produced and exported from Sri Lanka



Ceylon Betel Nut

The Areca nut (also known as betel nut) is the seed of the Areca palm. It is mainly used in the preparation of Ayurveda and traditional Chinese medicines. The powdered form is used as a constituent in some tooth powders. In the recent times, Areca nut is utilized for chewing or mixing with pan masala and gutka.

The quality of the Areca nuts is determined by number of good cuts. The grades of good cuts we supply are 65/35, 70/30, and 80/20



Ceylon Cinnamon

Cinnamomum verum called true cinnamon tree or Ceylon Cinnamon tree is a small evergreen tree belonging to the family Lauraceae native to Sri Lanka. Among other species its inner bark is used to make cinnamon. Cinnamon refers to *Cinnamomum Verum* or “true Cinnamon”, which is a plant endemic to Sri Lanka. Most cinnamon (from other countries) is from related species of plants and called “Cassia”. It is a spice obtained by making shavings (also known as quill) of the inner bark of the cinnamon plant. Cinnamon trade from Sri Lanka has a very long history and records show cinnamon in the spice trade of Egypt as early as 2000BC. Cinnamon is often used to spice up chocolates, desserts, and beverages but also for alcohol flavoring and medicine. More than 90% of the true cinnamon traded around the world comes from Sri Lanka

Cinnamon is sold generally as quills. In addition to this, Cinnamon is also exported as featherings, chips, and quislings. We export all forms of Cinnamon ranging from quills, chips, and featherings.



Clove Reddish

Ceylon clove (*Sygium Aromaticum*) are the flower buds of a form of evergreen tree. Cloves grown in Sri Lanka are believed to have a higher oil content compared to cloves from other parts of the world. Cloves are used in traditional Chinese and Ayurvedic medicine. For culinary purpose, cloves are consumed in Asian, African, Mexican, and Middle Eastern cuisine. Clove Reddish is the first best grade in cloves. This grade contains good size full bud cloves with beautiful color.

90% Headcount

Moisture 12%

Admixture/Foreign Matters 1-2%

Clove Grade No 01

Cloves No. 1 is the second-best grade in cloves. This grade is mostly full bud cloves with small percentage of headless cloves.

90% Headcount

Moisture 12%

Admixture/Foreign Matters 1-2%



Clove Stems

Clove stem (*Eugenia caryophyllata*) oil are obtained from the clove tree, which is grown mainly in hill country of Sri Lanka. The oil extraction is based on the steam distillation with the use of clove stem as raw materials

Cloves HPS is the most superior grade of cloves. This grade contains good size full bud cloves with beautiful color. This grade contains no headless cloves or stems.

99% Headcount

Moisture : Max. 21%

Admixture/Foreign Matters 0.2%

Stems : Below 0.1%



Ceylon Pepper

Pepper is known as the “king of spices”. It is the perennial crop of the tropics, is economically the most important and the most widely used spice crop of the world. The Sri Lankan pepper has higher piperine content which gives it a superior quality and pungency. Generally pepper is sold as black, white, and green pepper. Black pepper is the unripe fruit of the pepper plant, *Piper nigrum*, cooked and dried.

Green pepper refers to the dried, but uncooked unripe fruit of the pepper plant. White pepper, on the other hand, is the seeds from the ripe pepper fruit.

It is used for its strong aroma and as a replacement to Chilli. In addition, pepper has medical value and is also used for preparation of oil. We supply the following grades

Pepper Grade

GL 500

GL 550

GL 600



Ceylon Nutmegs

The Nutmeg tree belongs to the family Myristicaceae and its species name is *Myristica fragrans*. It is evergreen and grown to a maximum height of about 20m. The flowers are unisexual while the leaves are dark green and alternate. Nonetheless, bisexual flowers also exist. They are most often used to add depth to meat, curries, and marinades.

The Nutmeg tree produces two commercial products i.e. Nutmeg and mace. We export nutmeg's with and without shell.



Mace flower

Mace is the red lacy coating (Called the aril) that encases the nutmeg seed. When the tree's fruit reaches maturity it splits open and reveals the aril and seed. The fruit is harvested, and the aril is removed by hand, flattened, and left to dry outside for 10 to 14 days. The red aril takes on an amber-, yellow- or orange-brown color as it dries and when left whole, is called a "blade" of mace. The blades are sold as is or processed into a ground spice.

Our understanding of the crop seasons and established relationships with Nutmeg and Mace cultivators in Sri Lanka have enabled us to supply high quality grades to our Customers.





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