

Sri Lankan Coconut Products, Spices & Herbs



**MELISTAR
INTERNATIONAL**

Melistar International LLC is specialized in exporting and trading Sri Lankan spices, herbs, and all coconut related food products to the US markets.

The company is committed to provide high quality food products that are environmentally friendly.

The company is existing not only for the sole purpose of generating profits, but also to operate successfully by benefiting the stakeholders in the industry with the key theme of a “Social Entrepreneurship”.

The Proprietors of the company have been involved in the spice industry over 10 years with a strong background of technical and educational skills. The local and international experience and the active involvement of the owner of the company for sales, marketing, processing, purchasing, administration, exporting, freight forwarding and banking will be the guiding path for the success of the project along with the network of stakeholders.



MELISTAR INTERNATIONAL LLC

7305 16th Ave NW, Seattle, WA 98117, USA

001206 3131263-USA / +94701638195-SRI LANKA

Email: ajith@melistar.com

WEB: www.melistar.com

FB: [@melistarinternational](https://www.facebook.com/melistarinternational)

Our mission is to provide the highest quality Sri Lankan spices, herbs, and Organic coconut food products to the US markets with trusted brand names.

We are dedicated to inspire lives of our consumers by supplying the trusted genuine flavors of Sri Lankan spices, herbs and other food products enriched with health benefits to spice up their lives.

Meanwhile, we strive to maintain a “Social Entrepreneurship business model to benefit the Sri Lankan and US stake holders in the industry.



Melistar International LLC consistently strive align with the following values which set the foundation of the company.

- Source and distribute the highest quality genuine natural spices, herbs and food products.
- Adhere to the voice of the customers, learn their likes, adapt to their needs, exceed their expectations.
- Promote health benefits by sharing our knowledge of the wellness value of natural spices, herbs and food products.
- Continuously seek out new opportunities to grow and improve.
- Contribute to the community by practicing a “Social Entrepreneurship” business model.

Products Range

- Sri Lankan Organic Virgin Coconut Oil
- Sri Lankan Organic and Conventional Coconut Milk
- Sri Lankan Creamed Coconut
- Sri Lankan Coconut Flour
- Sri Lankan Desiccated Coconut



- Sri Lankan Pepper
- Sri Lankan Cinnamon
- Sri Lankan Turmeric
- Sri Lankan Cloves
- Sri Lankan Cardamom



Sri Lankan Organic Virgin Coconut Oil

Virgin coconut oil is extracted from fresh coconut from Sri Lanka's coconut plantations, both organic-certified and conventional. Daily consumption of coconut oil has shown multiple benefits. Apart from the health benefits virgin coconut oil is delicious as a flavored oil and suitable for dressing salads, garnishing main meals or for direct daily consumption.

VOC is offered in different sizes of containers to the international market.

Nutrition Facts

(Per 100 ml / pour 100ml)

Energy	882 kcal
Protein	0.00g
Fat	100g
Saturated Fat	93g
Carbohydrates	0.00g



Sri Lankan Organic and Conventional Coconut Milk

Coconut milk is an opaque, milky-white liquid extracted from the grated pulp of mature coconuts. The opacity and rich taste of coconut milk is due to its high oil content, most of which is saturated fat. Coconut milk has become a highlight of many cuisines in the tropical and subtropical countries where the nut is grown.

Nutrition Facts

Per 100g/ Pour 100g	
Energy	197 kcal
Protein (2.1g)	4.2g
Fat (22g /22%)	28g
Saturated Fat (20.3g)	92g
Cholesterol (mg)	0g
Carbohydrates (2.81g)	0.93g
Fibre (0.450)	1.8g
Sodium (32.53 mg)	1.41mg

Percent values are based on a 2.000 calorie diet.
Ingredients: Organic De-Husked Coconut, Water
Guar Gum



Sri Lankan Creamed Coconut

Creamed coconut, also known as coconut butter, is a coconut product made from the unsweetened dehydrated fresh pulp of a mature coconut, ground to a semi-solid white creamy paste. It is sold in the form of a hard white block which can be stored at room temperature. (Coconut oil melts at around 24°C, so in warmer weather it is a liquid paste.) The block is generally packaged in a sealed plastic pouch and some separation of the pure fat and the coconut flesh can be seen. In cookery, it is chopped into pieces or grated before it is added to dishes. By adding warm water, it can be made into coconut milk or coconut cream substitutes. Adding water to creamed coconut in the ratio 5:2 gives coconut cream substitute, 5:1 coconut milk substitute.

Health Benefits

- No Cholesterol
- Contains pure Virgin Coconut oil
- High in dietary fiber
- High in Potassium
- Gluten Free



Sri Lankan Coconut Flour

Coconut flour is obtained from the whitish kernel residue left after the extraction of VCO. And has a potential application in high protein – fiber enriched food products. Coconut flour is known to have a strong sweet coco-nutty aroma.

It has a white cream colour and sometimes a few brown spots from coconut meat brown skin which is natural. It also has a high dietary fiber content which is 3-4 times more than that of wheat flour, soy flour and rice bran.

Health benefits

- Lowers the risk of heart disease
- Helps prevent cancer
- Improves digestive functions
- Helps regular blood sugars
- Improves cholesterol ratios
- Supports your immune system by helping normalize bacteria flora.



Sri Lankan Desiccated Coconut

Ceylon Desiccated Coconut as used to be known then, has remained a popular and affectionate name in the confectionery industry the world over. Sri Lankan desiccated coconut is famous for its unique taste and as a result is rated as a premium quality product globally.



Sri Lankan Pepper

Pepper is known as the “King of Spices” and holds the largest percentage in the International Spice trade. It is considered to be the most used spice all over the world. It is mainly cultivated in Matale, Kandy, Badulla, Moneragala and Rathnapura districts of Sri Lanka. Pepper is offered to the international market in different grades as black pepper 550GL (grams per liter), 520GL, 500GL and also as in different mesh sizes as 24, 28, 32 and powder form. In addition to that White Pepper is also offered to the international market.

Nutrition Facts

Serving Size	100g
Per serve Energy	1067 kj 255 kcal
Protein	10.95g
Fat	3.26g
Saturated Fat	0.98g
Polyunsaturated Fat	1.13g
Monounsaturated Fat	1.01g
Cholesterol	0mg
Carbohydrates	64.81g
Sugar	0.64g
Fibre	26.5g
Sodium	44mg
Potassium	1259mg



Sri Lankan Cinnamon

This particular spice is indigenous to Sri Lanka. It was one of the first traded spices. Ceylon Cinnamon has acquired a reputation in the international market due to its unique quality, color, flavor and aroma. Cinnamon has become the most valuable spice produced in Sri Lanka. With the growing concern on health hazards associated with synthetic flavors used in food industry, there is an increasing demand for natural flavors such as cinnamon.

Cinnamon is mainly cultivated in Galle, Matara, Hambantota, Kalutara and Rathnapura districts of Sri Lanka. Cinnamon is offered in different forms as cut cinnamon, bale cinnamon, powder, chips and quilling to the international market.

Nutrition Facts

Serving Size	1 tsp
Per serve Energy	25 kj 6 kcal
Protein	0.09g
Fat	0.07g
Saturated Fat	0.015g
Polyunsaturated Fat	0.012g
Monounsaturated Fat	0.011g
Cholesterol	0mg
Carbohydrates	1.84g
Sugar	0.05g
Fibre	1.2g
Sodium	1mg
Potassium	12mg



Sri Lankan Turmeric

Turmeric is mainly used as a flavouring and colouring agent in food industry and also used as an ingredient in preparation of curry mixtures. It is mainly grown in Kurunegala, gampaha, kalutara, kandy and Matale districts of Sri Lanka.

Turmeric is available as in a dried form or in a powdered form offered to the international market.

Nutrition Facts

Serving Size	1 tsp
Per serve Energy	33 kj 8 kcal
Protein	0.17g
Fat	0.22g
Saturated Fat	0.069g
Polyunsaturated Fat	0.048g
Monounsaturated Fat	0.037g
Cholesterol	0mg
Carbohydrates	1.43g
Sugar	0.07g
Fibre	0.5g
Sodium	1mg
Potassium	56mg



Sri Lankan Cloves

Clove is a dried unopen flower bud which gives a distinct odor, flavor and oil. Sri Lankan cloves have captured a market worldwide due to the fact that it is found to be richer in oil than those from other growing countries.

Clove is mainly cultivated in Matale, Kandy and Kegalle districts of Sri Lanka. Cloves are offered as hand-pick, number 1, FAQ, powder and stems forms to the international market.

Nutrition Facts

Serving Size	1 tsp
Per serve Energy	28 kj 7 kcal
Protein	0.13g
Fat	0.42g
Saturated Fat	0.114g
Polyunsaturated Fat	0.149g
Monounsaturated Fat	0.031g
Cholesterol	0mg
Carbohydrates	1.29g
Sugar	0.05g
Fibre	0.7g
Sodium	5mg
Potassium	23mg



Sri Lankan Cardamom

Cardamom has ingredients mainly used as a flavoring agent and it is cultivated in central hills in Sri Lanka which is mainly growing in Ratnapura, Kegalle, Matale, Kandy and Nuwara Eliya.

Cardamom is offered as whole or ground form to the US markets.





MELISTAR INTERNATIONAL LLC

7305 16th Ave NW, Seattle, WA 98117, USA

001206 3131263-USA / +94701638195-SRI LANKA

Email: ajith@melistar.com

WEB: www.melistar.com

FB: [@melistarinternational](https://www.facebook.com/melistarinternational)