

A top-down view of various spices and jars. In the center, a white label with a black border contains the text 'TAPROBANE Spice Boutique'. Surrounding it are several glass jars of different sizes and colors (brown, tan, black) containing ground spices. Some jars are labeled 'Turmeric Powder', 'Curry Powder', 'Mustard Seeds', 'Fenugreek', and 'Cumin'. There are also loose spices like green chilies, cinnamon sticks, and a red chili pepper scattered around. A small circular logo in the bottom right corner reads 'TAPROBANE HOME MADE SPICES'.

TAPROBANE
Spice Boutique

Authentic Sri Lankan Spices



CEO'S MESSAGE

The uniqueness of our products mainly lies in its Premium Quality where most of our products are manufactured using handpicked ingredients sourced locally and overseas following best practices and technology from cleaning to drying, grinding, packaging to the distribution of our products to retail outlets. The freshness of the spices we produce is one of the many value additions we carry. While we are confident that we can assure our consumers the true “Homemadeness” in all our premium quality products purely manufactured at Taprobane Kitchen, I kindly request the consumers to try our products to feel the difference of freshly brewed authentic spices in your cuisines.

-MP-

FOUNDER/CEO

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ABOUT US

Many Sri Lankans do not have access to premium quality spices out there in the market, as a solution to this, 3 young enthusiastic entrepreneurs started processing pure authentic spices in late 2020, while the whole country was experiencing the 2nd wave of the global Covid-19 pandemic and named the business Taprobane Spice Boutique. One of the best products that we produce is the spice mixes, especially the Premium Quality Roasted Curry Powder freshly brewed using fresh spices sourced from farmers in the region.

The Company is owned by three individuals who are enthusiastic about entrepreneurship and are currently employed in the corporate sector in Sri Lanka across the fields of Human Resource Management, Finance, and ERP Consultancy, having over many years of experience in the corporate sector we believe that we can make a positive change in this industry and show the world the difference in pure quality fresh spices.

Our primary objective is to deliver premium quality spices at the most affordable prices to all our customers. We are capable of securing an uninterrupted supply of authentic, natural, and food-safe spices. We are confident that we can provide the finest quality spices to all Sri Lankans at affordable rates.

We work hard to deliver our promise to all our consumers!



VISION

To be the leader in the chosen trades while incorporating the best practices and new technology to provide premium quality products and services to our consumers.

AUTHENTIC SRI LANKAN SPICES



MISSION

Producing high-quality products using the best practices and latest technology to cause no unnecessary harm to neither humans nor the environment.

OUR VALUES



C onstant Improvement:

Good enough never is. We drive change with vigour. We will celebrate our success but are relentlessly dissatisfied. We follow strong work ethics throughout the journey

U nique Culture:

We hold ourselves and each other accountable, work well in teams, collaborate, and embrace lean, flat, and horizontal structures.



Customer Focus:

The customer is the key, if we don't support the customer directly, we support those that do and. We will invest in the learning and development of all our distributors and retailers to empower them to provide the best service to our consumers as we strongly believe that Customer Service trumps everything!



Value People:

Our golden rule is to treat all people with courtesy, dignity and respect.

Integrity:

We will ensure honesty and fairness in all our actions, we will always do the right thing.

Passion for Winning:

We have an underlying drive to win yet will always remain humble.



QUALITY PROCESS

We conduct thorough inspecting and sampling of raw materials we source locally as well as overseas from selected regular suppliers those who are registered with Taprobane Spice Boutique. We do review their process of growing and making the products we procure to ensure the overall quality of our end products.

1 | We follow strict quality control measures when sourcing raw materials from farmers



3

Use modern equipment in our manufacturing process

2

The manufacturing process is closely monitored by the leadership

Further, we only use food-grade packing materials to package the products we manufacture. We always follow industry-accepted manufacturing practices under the close supervision of management.

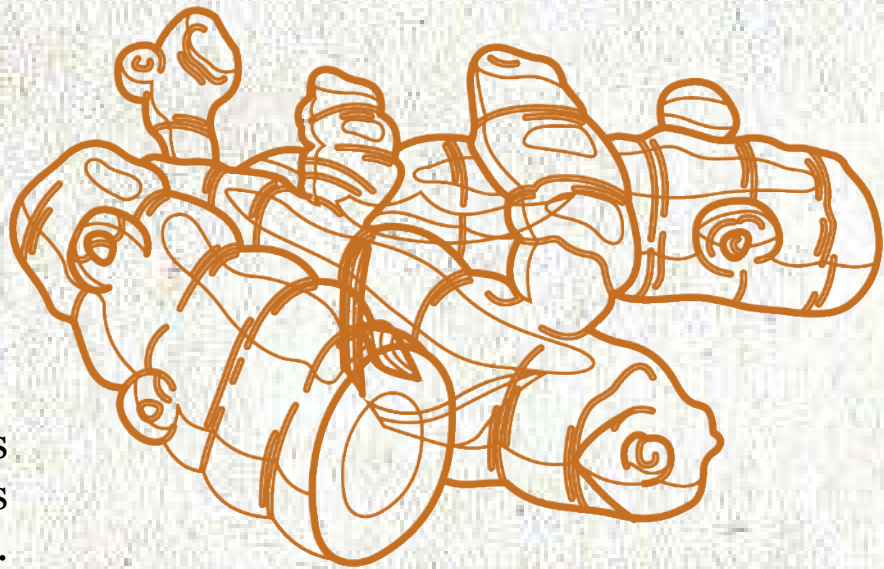


PRODUCTS



- Fenugreek
Tapachote Spice Boutique
- Chili Dices
Tapachote Spice Boutique
- Turmeric Powder
Tapachote Spice Boutique
- Cumin
Tapachote Spice Boutique
- Mixed Seeds
Tapachote Spice Boutique
- Chili Powder
Tapachote Spice Boutique
- Roasted Curry Powder
Tapachote Spice Boutique
- Black Pepper Seed
Tapachote Spice Boutique
- Black Pepper Powder
Tapachote Spice Boutique
- Curry Powder
Tapachote Spice Boutique

Turmeric Powder



Turmeric is a spice that comes from the turmeric plant. It is commonly used in Asian food. You probably know turmeric as the main spice in curry. It has a warm, bitter taste and is frequently used to flavour or colour curry powders, mustards, butter, and cheeses.

Many high-quality studies show that turmeric has major benefits for your body and brain. Many of these benefits come from its main active ingredient, curcumin. Curcumin is the main active ingredient in turmeric. It has powerful anti-inflammatory effects and is a very strong antioxidant.

Available Sizes -

50g

100g

200g

Available Packaging - Polyethene pouch | Zipper paper pouch | Glass bottle.

Chilli Powder | Pieces



Chili powder/pieces is sometimes known by the specific type of chili pepper used. Varieties of chili peppers used to make chili powder/pieces include Aleppo, ancho, cayenne, chipotle, chile de árbol, jalapeño, New Mexico, pasilla, and piri piri chili peppers.

Gochugaru is a variety used in Korean cuisine traditionally made from sun-dried Korean red chili peppers known as taeyang-cho, with spicier varieties using Cheongyang peppers. Kashmiri chili powder is bright red, but mild in heat and used in Indian cuisine, named after the region of Kashmir.



Chilies are an excellent source of Vitamin, A, B, C, and E with minerals like molybdenum, manganese, folate, potassium, thiamin, and copper. Chilies stimulate the appetite, help to clear the lungs, stimulate the digestive system, act as a powerful antioxidant and reduce the risk of heart attacks.



Available Sizes -

50g

100g

200g

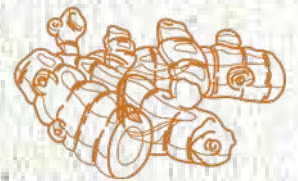
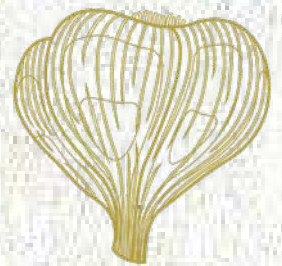
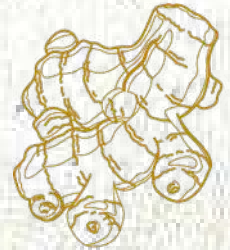
Available Packaging - Polyethene pouch | Zipper paper pouch | Glass bottle.

Curry Powder

| Roasted Curry Powder



Curry powder/Roasted curry powder is a spice mix originating from the Indian subcontinent. These spice mixtures were found to be in use almost 4000 years ago during the days of Indus Valley Civilization using key ingredients like ginger, garlic, and turmeric. Masalas are the spice mixes originating from the Indian subcontinent that are traditionally used for preparing Indian curries.



At Taprobane Kitchen we try to create a good balance of all the flavors, complementing, rather than rivaling the each other.

This carefully crafted curry powder will give your food a remarkable depth and complexity of flavor and we're confident you're going to love it as much as we do.



Available Sizes -

50g

100g

200g

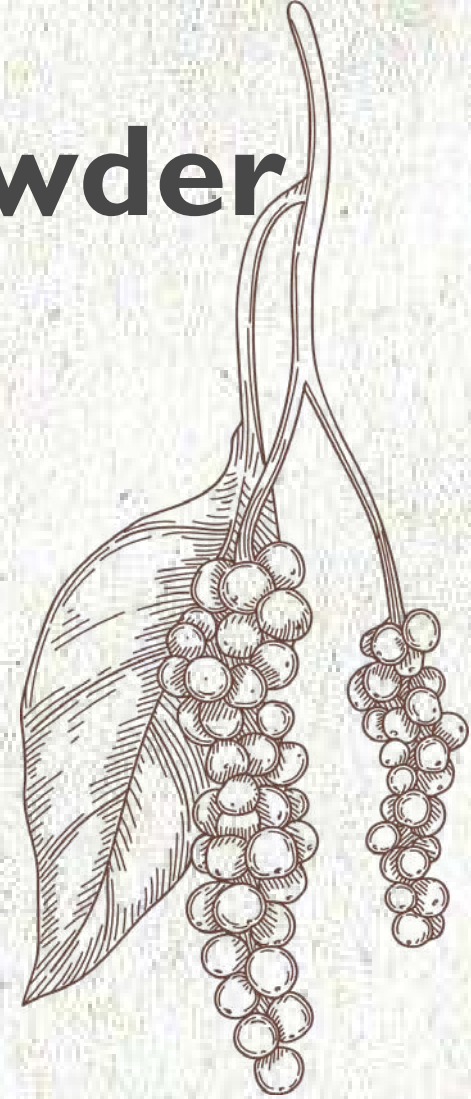
Available Packaging - Polyethene pouch | Zipper paper pouch | Glass bottle.



Roasted
Curry Powder
Taj Mahal Spice
Boutique

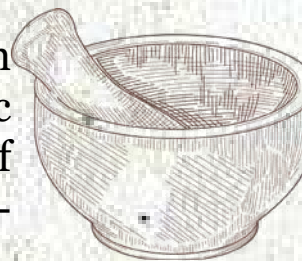
Roasted
Curry Powder
Taj Mahal Spice
Boutique

Black Pepper Powder



Black pepper is a flowering vine in the family Piperaceae, cultivated for its fruit, known as a peppercorn. Black Pepper is usually dried and used as a spice and seasoning. When fresh and fully mature, the fruit is about 5 mm in diameter, dark red, and contains a single seed, like all drupes.

But black pepper is more than just a kitchen staple. It has been deemed the “king of spices” and used in ancient Ayurvedic medicine for thousands of years due to its high concentration of potent, beneficial plant compounds such as antioxidants, anti-inflammatory properties, and improve brain functions.



Available Sizes -

50g

100g

200g

Available Packaging - Polyethene pouch | Zipper paper pouch | Glass bottle.

Cardamom

Cardamom, sometimes Cardamon or Cardamum, is a spice made from the seeds of several plants in the genera Elettaria and Amomum in the family Zingiberaceae. Both genera are native to the Indian subcontinent and Indonesia.

Also, it is popularly known as ‘Queen of Spices’ as opposed to Black Pepper hailed as ‘King of Spice’, is a spice made from the seeds of several plants in the genera Elettaria and Amomum in the family Zingiberaceae. Both genera are native to the Indian subcontinent and Indonesia. The cardamom plant is a perennial herbaceous plant with a pseudostem and thick irregular-shaped rhizomes. Dried fruit or cardamom pod is traded as a spice.



In Sri Lanka, cardamom is mainly cultivated in the districts of Kandy, Matale, Kegalle, Nuwara Eliya, Ratnapura, and a part of Galle. Three types of Cardamom are found in Sri Lanka and they're categorized based on the shape of the inflorescence.

Available Sizes -

25g

50g

100g

200g

Available Packaging - Polyethene pouch | Zipper paper pouch | Glass bottle.

Mustard Seeds



Mustard is a condiment made from the seeds of a mustard plant. The whole, ground, cracked, or bruised mustard seeds are mixed with water, vinegar, lemon juice, wine, or other liquids, salt, and often other flavourings and spices, to create a paste or sauce ranging in colour from bright yellow to dark brown.

Mustard seeds are often kept whole and fried (or toasted) before adding to a dish or including in a stir-fry along with other aromatic ingredients. Mustard seeds can also be ground to make homemade mustard condiments.

Available Sizes -

50g

100g

200g

Available Packaging - Polyethene pouch | Zipper paper pouch | Glass bottle.

Fenugreek



Fenugreek is an annual plant in the family Fabaceae, with leaves consisting of three small obovate to oblong leaflets. It is cultivated worldwide as a semiarid crop. Its seeds and leaves are common ingredients in dishes from the Indian subcontinent and have been used as a culinary ingredient since ancient times.

Fenugreek is one of the oldest medicinally used plants, with roots in both traditional Indian and Chinese systems of medicine. Health benefits of Fenugreek include the ability to slow absorption of sugars in the stomach and stimulate insulin. Both of these effects lower blood sugar in people with diabetes.

Available Sizes -

50g

100g

200g

Available Packaging - Polyethene pouch | Zipper paper pouch | Glass bottle.

Cinnamon



Cinnamon, (*Cinnamomum Verum*), also called Ceylon cinnamon, is a bushy evergreen tree of the laurel family (*Lauraceae*) and the spice derived from its bark.

The spice, consisting of the dried inner bark, is brown and has a delicately fragrant aroma and a warm sweet flavour. Cinnamon is used to flavour a variety of foods, from confections to curries to beverages. Essential oil is distilled from the bark fragments for use in food, liqueur, perfume, and drugs.



Cinnamon grown and produced in Sri Lanka, referred to as both sweet cinnamon and true cinnamon has acquired a long-standing reputation in the international market due to its unique quality, colour, flavour, and aroma.

Available Sizes -

50g

100g

200g

Available Packaging - Polyethene pouch | Zipper paper pouch | Glass bottle.



PURE
COCONUT OIL



Taprobane Spice Boutique (Private) Limited
Contact Us
Local: +91 117 772 828 | International: +91 117 772 888
Email: sales@taprobanspiceboutique.com
www.taprobanspiceboutique.com
Net Volume:
PRODUCT OF INDIA

PREMIUM QUALITY
VIRGIN
COCONUT OIL



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Email: sales@taprobanspiceboutique.com
www.taprobanspiceboutique.com
Net Volume:
PRODUCT OF INDIA

Pure Coconut Oil

Coconut oil is extracted from the kernel of matured coconuts harvested from the coconut palm derived from the wick, meat, and milk. Coconut oil produced by crushing copra and has been consumed in tropical countries for thousands of years. World coconut oil production has been increasing over the past decade mainly because of greater global demand for the important characteristics of coconut oil, such as, touted health benefits. Fueling the coconut oil trend, celebrity endorsements have claimed the ingredient to help blast away belly fat, curb appetite, strengthen the immune system, prevent heart disease, and stave off dementia and Alzheimer's disease.

Virgin Coconut Oil



Virgin coconut oil preserves the virtues of coconut milk and does not let it get harmed by the heating processes that regular coconut oil undergoes. This is made possible via cold-processed technology, which exterminates the need for heating elements in the coconut milk extraction process and ensures its natural goodness remains intact.

Available Sizes -

375 ml

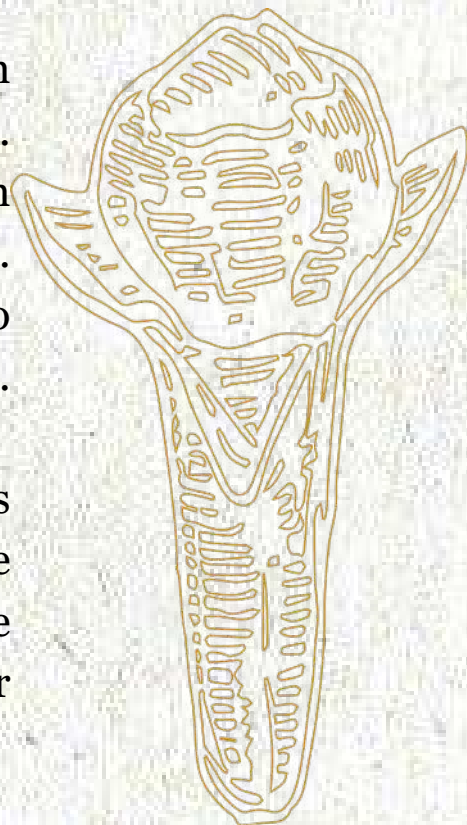
750 ml

Available Packaging - Plastic Bottle | Glass Bottle.

Cloves

Cloves are the aromatic flower buds of a tree in the family Myrtaceae, *Syzygium aromaticum*. They are native to the Maluku Islands in Indonesia and are commonly used as a spice. Cloves are available throughout the year owing to different harvest seasons in different countries.

It is not known how and when clove was introduced to Sri Lanka, but it may be that the Arabian traders or Colonial rulers brought the plant to the country, as Sri Lanka was a major trading hub for spices during those times.



Cloves are best known as sweet and aromatic spices, but they have also been used in traditional medicine.

In fact, animal studies have found that the compounds in cloves may have several health benefits, including supporting liver health and helping stabilize blood sugar levels.



Available Sizes -

50g

100g

200g

Available Packaging - Polyethene pouch | Zipper paper pouch | Glass bottle.

Fennel



Fennel is a flowering plant species in the carrot family. It is a hardy, perennial herb with yellow flowers and feathery leaves. It is indigenous to the shores of the Mediterranean but has become widely naturalized in many parts of the world, especially on dry soils near the sea coast and on riverbanks.



Aside from its many culinary uses, fennel and its seeds offer a wide array of health benefits and may provide antioxidant, anti-inflammatory, and antibacterial effects.

Fresh fennel bulb is a good source of vitamin C, a water-soluble vitamin critical for immune health, tissue repair, and collagen synthesis. Both the bulb and seeds contain the mineral manganese, which is important for enzyme activation, metabolism, cellular protection, bone development, blood sugar regulation, and wound healing.



Available Sizes -

50g

100g

200g

Available Packaging - Polyethene pouch | Zipper paper pouch | Glass bottle.

Cumin



Cumin is a flowering plant in the family Apiaceae, native to a territory including the Middle East and stretching east to India. Its seeds – each one contained within a fruit, which is dried – are used in the cuisines of many cultures in both whole and ground form.



In some regions of the world, cumin is thought to aid in digestion. Ayurvedic medicinal practices incorporate the use of dried cumin seeds. Often processed with ghee (clarified butter), cumin may be applied externally or ingested to aid in appetite, digestion, vision, strength, fever, diarrhea, vomiting, edema, and even for breastfeeding mothers to facilitate lactation.

Available Sizes -

50g

100g

200g

Available Packaging - Polyethene pouch | Zipper paper pouch | Glass bottle.

Coriander



Coriander is an annual herb in the family of Apiaceae. It is also known as Chinese parsley, dhanian, or cilantro. All parts of the plant are edible, but the fresh leaves and the dried seeds (as a spice) are the parts most traditionally used in cooking.



Coriander offers several antioxidants, which prevent cellular damage caused by free radicals. Its antioxidants have been shown to fight inflammation in your body.

These compounds include terpinene, quercetin, and tocopherols, which may have anticancer, immune-boosting, and neuroprotective effects.

Available Sizes -

50g

100g

200g

Available Packaging - Polyethene pouch | Zipper paper pouch | Glass bottle.

Daiya Meat Curry Powder



Authentic Sri Lankan meat dishes bring hot and spicy flavours to the dining table. These wonderful flavours are brought out not just with ordinary spices but with special mixtures to bring out the true tastes.

At Taprobane Kitchen, we have leveraged the flavours of multiple essential spices combined into one spice mixture to give you the experience of an easy and hassle-free preparation of chicken and all types of meat.



Available Sizes -

50g

100g

200g

Available Packaging - Polyethene pouch | Zipper paper pouch | Glass bottle.



Taprobane Spice Boutique (Private) Limited

Thalangama North,
Battaramulla.
Sri Lanka, 10120

 info@taprobanespiceboutique.com



+94 117 772 626
+94 117 738 860
+94 712 769 834



www.taprobanespiceboutique.com