



mateCeylon

Sri Lanka's natural goodness!

Healthy Foods, for a Wealthy Mood!

mateCeylon is the premier international brand of Thennakoon Oil Mills (Pvt) Ltd. The brand bringing the finest coconut flavors from Sri Lanka to the world!

Experience the true flavor of Ceylon coconut with us!



www.mateceylon.com



Contact Us

Thennakoon Oil Mills (Pvt) Ltd
No 416/1, Weralugama
Kuliyapitiya, NWP
60198, Sri Lanka
info@mateceylon.com
+94 74 072 1180



Highlights

Introduction

Enjoy 100% organic processed coconut products made ethically from the tropical paradise island by implementing and establishing systematic quality assurance and using ultra-modern technologies at our own factory.

mateCeylon offers you bulk and retail-packaged organic coconut products with optimal freshness and nutritional value through private labelling.

Join us on this coconut-filled journey and experience the true essence of Sri Lanka's tropical wonder!

Our Main Product

Virgin Coconut Oil is the purest form, prepared from the fresh meat of the mature coconut. It is extracted from 100% organic white coconut kernels that are dried and expelled under the cold-press method. It does not involve any chemical processing that helps retain the oil's natural qualities.

It is known as the mother of all oils, as it is a treasure trove of vitamins, minerals, and antioxidants that impart good health.

It has a pleasant fragrance and taste and can be used in cooking, deep frying, salads, and cosmetics. It has gained immense popularity in recent years for its innumerable health benefits.

Connect with us today to enjoy the tropical magic!

Private Labelling

Do you plan to sell tropical organic products to the customers in your market? We can customize and label our products for your company.

We make products for your brand names as private label products. This product is sold under your brand name. As a customer, you can specify and customize every single thing about the product: what it is, how it is packaged, what the label will look like, and many more.

Reach out today to discuss private labelling options with us!

Highlights

We Do Care

Organic Farming

During our journey, we have built up an organic farming concept that uses biological fertilizers and pest control for environmental sustainability and ecological balance.

Empowering Community

All of our staff belong to the communities that reside in the villages around our factory. Our successes have benefited both our direct and indirect employees and their families too.

Product Quality

As a practice, we are improving our product quality assurance process through continuous monitoring, regular training, periodic auditing, and evaluating customer requirements.

Social Responsibility

We are integrating social and environmental concerns into our business operations and interactions with our employees, farmers, and customers for sustainable communities.

We are Certified

The mateCeylon brand of products has obtained certifications for quality, safety, and standards from respective organizations and strictly maintains these standards throughout the production process. We are improving our quality assurance process through continuous monitoring, regular training, periodic auditing, and evaluating customer feedback to enhance the brand of "mateCeylon" products.



Highlights

Our Specialty

Premium Quality

Enjoy the best quality coconut products from this tropical paradise island.

100% Organic

Organically grown coconuts are sourced for all products.

12 Years of Trust

Manufacturing and distributing our products locally for 12 years.

Ethical Business

We have an ethical business practice with our communities.

Our Values

Always at customer **FOCUS**

Fair – We will always be ethical and responsible toward both customers and farmers

Optimum – We develop innovative solutions that bring natural products

Culture – Our products export Sri Lankan farmers' livelihoods

Unique – We always try to guarantee the quality of our products

Sustainability – We will sell organic certified natural products



Get to Know About Us

We were established in Sri Lanka 12 years ago as a coconut oil factory. In 2021, the factory registered as a private limited company. We have grown from a small-scale manufacturing business to become the leading producer and marketer of coconut and allied products in Sri Lanka. With a state-of-the-art factory that produces a wide range of products to the highest quality standards and has won the confidence of discerning consumers locally.

Now, in 2023, the company has reached a major milestone by entering the international market and making all arrangements to export our products globally. We mainly focused on Europe, the USA, Australia, and the Middle East markets to achieve our global presence.

The company has established 'mateCeylon' as a premium global brand name for international marketing. mateCeylon will help drive the company's vision by producing and promoting value-added organic coconut products to international customers. The company has already arranged to register the brand name and logo overseas to establish key relationships internationally.

We are currently working with the Sri Lanka Export Development Board to promote products through the trade desks of international fairs and exhibitions.

Our current portfolio of products, which include organic virgin coconut oil, organic coconut milk, organic coconut flour, and organic desiccated coconuts, are sourced, manufactured, and packed under stringent hygienic, health, and safety standards that have been recognized by locally and globally accepted quality standard organizations such as HACCP, ISO 22000, USDA Organic, EU Organic, and Kosher, which also ensures that manufacturing staff skills and knowledge are under constant scrutiny and upgrading.

We are located in the Coconut Triangle, North Western Province of Sri Lanka, and our production facilities are ideally located to be in direct contact with the right sources to procure the freshest of produce that meets the main objective of customer stringent requirements.

We have guaranteed the organic quality of the final product, and at the same time, we provide strength to the local economy, the people of the village, and the coconut farmers. We have around 150 local villagers directly employed currently, and we are planning to create more job opportunities as we continue our international market expansion. We are also planning to help female villagers in the countryside by creating job opportunities to work and earn money to uplift their economy.

Now the company is working with more than 100 small-scale organic coconut farmers scattered on the Coconut Triangle to produce quality-certified organic coconuts for our production.

Whether you are seeking nutritious and flavorful tropical coconut products with nature's finest ingredients, mateCeylon Coconut Products is your trusted source. Join us on this coconut-filled journey and experience the true essence of Sri Lanka's tropical wonders!

Get to Know About Us

Our Vision

To become the foremost organic, healthy food processing export company in Sri Lanka by empowering the rural economy and farming community livelihoods to achieve sustainability goals

Our Mission

To provide organically certified healthy foods by using high-quality raw materials and effective technology to exceed customer expectations and ensure customer safety through marketing and sales in international markets

Our Purpose

Bringing happiness to every meal by creating a bond with Sri Lankan nature and your lives

Our Strength

- ✓ We are endorsed and supported by the Coconut Development Authority of Sri Lanka
- ✓ The company registered with the Sri Lanka Economic Development Board to enhance international market opportunities
- ✓ The company has international organic food and safety certifications
- ✓ We have a highly skilled and experienced team in product development and quality control
- ✓ We are located in the Coconut Triangle, where fresh coconuts are in steady supply throughout the year
- ✓ Our plant, with state-of-the-art machinery, ensures the production of 2 tons per day of virgin coconut oil



Our Products

Organic Virgin Coconut Oil

Healthy and delicious virgin coconut oil is one of the most useful foods and ingredients you can use in your day-to-day life. Virgin coconut oil is known for its pleasant fragrance and taste, as well as its nutrient content.

Organic virgin coconut oil is manufactured from certified organic coconuts harvested in Sri Lankan organic coconut estates with extreme quality. Our virgin coconut oil is produced by cold pressing technology without exceeding 55 °C throughout the process to preserve its natural nutritional and health benefits. Hot, air-dried, scraped white coconut meat was mechanically pressed and extracted through pressurized microfilters without chemical refining.

Benefits

Since it is subjected to the cold-pressed method and is extracted from fresh coconuts, virgin coconut oil is certainly richer in benefits than ordinary coconut oil. It is higher in vitamin content, antioxidants, minerals, medium-chain fatty acids, taste, and fragrance.

Organic Coconut Milk

100% organic coconut milk is made of the extracts of the crushed and sieved flesh of the coconut and is an essential food ingredient that gives your food an authentic taste. It is observed as a white, creamy liquid.

Organic coconut milk is manufactured from certified organic coconuts harvested in Sri Lankan organic coconut estates with extreme quality. Our coconut milk is produced by having organic white coconut meat scraped and expelled to extract coconut milk, then blended with water, considering customer perception. Medium to high fat content, then pasteurized, homogenized, filled in the containers, and retorted.

Benefits

Coconut milk contains beneficial fat, which is easily absorbed and used by the body for energy. Interestingly, coconut milk has also been found to lower cholesterol levels, improve blood pressure, and help prevent heart attacks. Coconuts are a rich source of fiber and minerals, including iron, selenium, sodium, calcium, magnesium, and phosphorous, and they contain vitamins C, E, B1, B3, B5, and B6.

Our Products

Organic Desiccated Coconut

Organic desiccated coconut, also known as DC, is made from the fresh meat of the kernel of matured coconuts without oil extraction. Desiccated coconuts are categorized by their cutting size as Fine grade and Medium grade, with the whitest colour.

Organic desiccated coconut is manufactured from certified organic coconuts harvested in Sri Lankan organic coconut estates with extreme quality. Our desiccated coconut is made by hot air drying and shredding carefully selected premium-grade coconut flesh, which retains the oil and protein of the coconut.

Benefits

It's sweet, light, and crisp. It has all the natural flavour and aroma of the coconut retained, as the coconut flesh is basically dried and ground into tasty, flexible, finely parched coconut without the addition of sweeteners.

Organic Coconut Flour

Coconut flour is made by drying and defatting coconut meal after the extraction of virgin coconut oil. It is perfect for those who want to lead a healthy lifestyle. It's better in baked foods and splendid in smoothies.

Organic coconut flour is manufactured from certified organic coconuts harvested on Sri Lankan organic coconut estates with extreme quality. After separating the rich, white coconut meat, we shred and press it to reduce fat and moisture, then mill it into a fine flour.

Benefits

It is a low-carb, gluten-free baking alternative to wheat flour. And it provides a good source of protein and fibre.



What We Do

Collecting Coconuts

The freshest of the coconuts are harvested from the organic plantations, which are grown in the most conducive environment for healthy growth in the Coconut Triangle. Most of the harvest is collected from farmers around the factory. Also, we are always trying to build up our community through these collections.

Processing

The processing of the coconuts is carried out according to the best hygienic standards, from the point of harvesting to manufacturing. In this stage, we are sorting, deshelling, and pairing coconuts to get the white kernel for manufacturing products by our skilled employees.

Manufacturing

The processing of the white kernel is carried out according to the best hygienic standards, from the point of processing to packaging. In this stage, we are producing desiccated coconut, expelling virgin coconut oil and grinding coconut flour in our plant by using modern technological machines with international food safety standards.

Quality Control

Our well-trained quality control staff, strict guidelines, and immaculate procedures are strictly monitored before the final products are packaged. In this stage, we ensure that our products are produced according to our hygienic quality standards.

Private Labelling and Packaging

Our well-thought-out, attractive packaging guarantees the quality of the product. Also, our private labelling facility enables us to ensure international market requirements to attract the product beyond the customer's requirements.

Direct Exporting

We direct export our product to customers without any hassle at the customer's choice. It ensures on-time delivery and after-sales service for better customer relationships.



Our Quality

Food Safety Management and Quality Assurance Policy

mateCeylon is committed to satisfying our customers by producing hygienically safe organic coconut-based products without any microbiological, chemical, or physical food safety hazards, selling them with consistency, conforming to quality and food safety standards, and focusing on customer requirements. We create awareness among all our employees and stakeholders about quality control programs to successfully implement a food safety culture.

We have implemented well-structured quality control criteria required by international quality standards like ISO 22000, HACCP, and Kosher from international quality management bodies. We have also engaged in organic farming and production practices and proved that organic farming and production meet internationally recognized organic standards such as EU Organic and USDA Organic. We have introduced advanced production technology to enhance our quality assurance process.

We are improving our quality assurance process through continuous monitoring, regular training, periodic auditing, and evaluating customer feedback to enhance the brand of "mateCeylon" products.



We are Certified



Organic is a labelling term that indicates that the food or other agricultural product has been produced through approved methods. The organic standards describe the specific requirements that must be verified by a USDA-accredited certifying agent before products can be labelled USDA organic.

USDA-certified organic foods are grown and processed according to federal guidelines that address, among many factors, soil quality, animal raising practices, pest and weed control, and the use of additives. Organic producers rely on natural substances and physical, mechanical, or biologically based farming methods to the fullest extent possible.

Overall, organic operations must demonstrate that we are protecting natural resources, conserving biodiversity, and using only approved substances.



LK-BIO -149
Non EU Agriculture

The European Certificate of Organic Agriculture allows our organic produce to be commercialized within the European Union. The European certificate and EU regulation on organic production and labelling of organic products ensure that the same high-quality standards are respected all over the EU. The rules refer to agriculture and aquaculture farming practices, food processing and labelling, and certification procedures for farmers.

Organic farmers in the EU use energy and natural resources in a responsible way, promote animal health, and contribute to maintaining biodiversity, ecological balance, and water and soil quality.

We are Certified



ISO 22000 is an internationally recognized certification scheme that specifies the requirements for a comprehensive food safety management system. It incorporates elements of Good Manufacturing Practice (GMP) and HACCP (Hazard Analysis Critical Control Points) and covers all processes in the food chain, from farming, food processing, and packaging to transportation, storage, and retail.

ISO 22000:2018 Food Safety Management System harmonizes various national food safety standards into one easy-to-understand set of requirements. It provides global recognition of your commitment to safety in food, beverage, ingredient, and pet food supply chains and helps you to:

- ✓ Control and reduce food safety hazards.
- ✓ Demonstrate a commitment to food safety.
- ✓ Sell your products through the food supply chain more easily.
- ✓ Gain a competitive advantage.

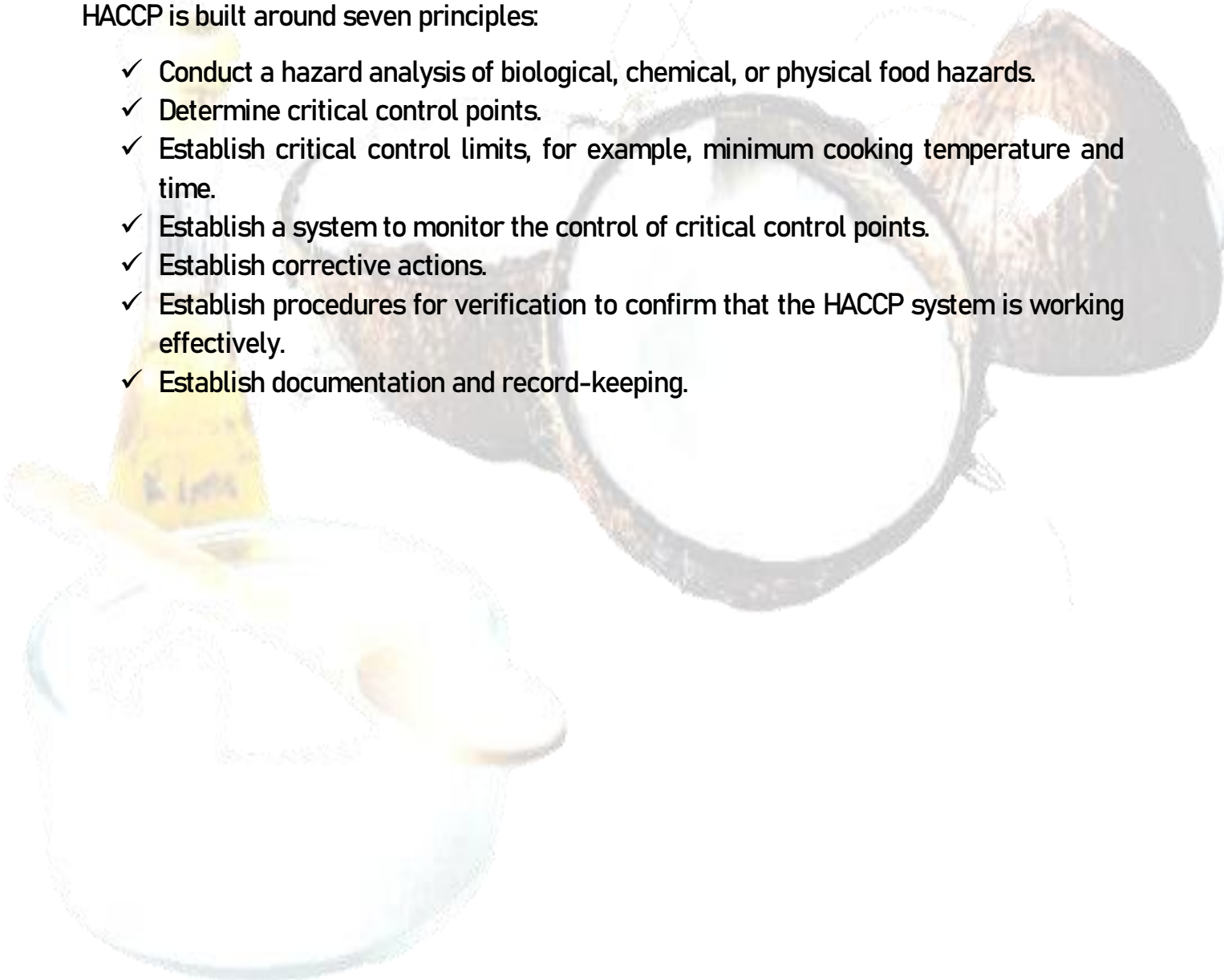
We are Certified



Demonstrate the integrity of our manufacturing processes and compliance with food safety regulations. HACCP (Hazard Analysis and Critical Control Point) is an internationally recognized standard that defines the requirements for the effective control of food safety. It should be applied during the manufacture of food, ingredients, and beverages and is a key element of the CODEX General Principles of Food Hygiene.

HACCP is built around seven principles:

- ✓ Conduct a hazard analysis of biological, chemical, or physical food hazards.
- ✓ Determine critical control points.
- ✓ Establish critical control limits, for example, minimum cooking temperature and time.
- ✓ Establish a system to monitor the control of critical control points.
- ✓ Establish corrective actions.
- ✓ Establish procedures for verification to confirm that the HACCP system is working effectively.
- ✓ Establish documentation and record-keeping.



We are Certified



The Kosher certificate is a document issued by certification agencies and the Chief Rabbinate of Israel in which a Rabbi certifies that the products referred to (usually food products) fulfill the biblical precepts of the Jewish religion. This certificate is not only required for Israel but also for other countries in which there are Jewish communities calling for kosher products, such as the USA, United Kingdom, France, Russia, Argentina, or Mexico. Kosher certificates are requested especially for foods such as meat (slaughter of animals and salting process), fish, milk, and eggs, as well as canned and preserved foods. Products that are kosher certified are often marked with a kosher symbol, or simply the letter K.

The process of kosher certification involves a careful examination of all ingredients used in the production process as well as a thorough inspection of the manufacturing facility itself. Companies must also provide evidence that all ingredients used in their products are certified as being fit for consumption under Jewish dietary laws. Additionally, any machinery or equipment that comes into contact with the food products must be formally certified as being suitable for use in producing kosher foods.



Our Team

Our oil mill was founded in 2012 as a small-scale coconut oil production company. Initially, production was limited to a few employees using basic technologies.

With the increasing demand in the local market, we were compelled to expand our production. It resulted in a state-of-the-art manufacturing factory in Weralugama Estate. Currently, we possess five production sections, over 150 in-house employees, and more than 1,000 indirect employees.

Now, we are expanding to international markets and have newly recruited more than 20 employees, including managers, executives, office staff, and production staff.

We are proud to say that our employees are our most valued resource.

We care for our employees in a fair manner and attempt our best to meet their expectations and fulfil their facilities.

We believe that happy employees are a key driver of an international marketing-oriented culture that understands customers' requirements and expectations well.

We offer them.

- ✓ Transportation
- ✓ Food and beverages
- ✓ Medical checkups and first aid facilities
- ✓ Training sessions
- ✓ Uniforms and safety materials
- ✓ Learning materials for their children
- ✓ Insurance and claims
- ✓ Sanitary facilities
- ✓ Welfare society

Our Social Responsibility

- ✓ Creating job opportunities within the village
 - ✓ Women empowerment
 - ✓ Ergonomic workspace
- ✓ Helping to strengthen the local institutions of the area
- ✓ Working with small-scale farmers and home garden cultivation
 - ✓ Creating farmer groups
- ✓ Encouraging farmers to engage in organic farming
 - ✓ Sustainable communities



Corporate Overview

Our Brand

mateCeylon

The top-tier international brand of Thennakoon oil Mills is mateCeylon. The company Introducing the globe to the best flavours of Ceylon coconuts!

Join us in tasting authentic Ceylon Coconut flavour!

Milestones

Established	2012	Thennakoon Oil Mills (Sole Proprietorship)
Product	2012	Virgin Coconut Oil
Registered	2021	Thennakoon Oil Mills (Pvt) Ltd (Limited Liability Company)
Address	2021	No 416/1, Weralugama, Kuliypitiya, NWP, 60198, Sri Lanka
Number	2021	PV00234127
Directors	2021	2
Shares	2021	50% / 50%
Factory	2021	Kuliypitiya
Certified	2022	CDA, USDA Organic, EU Organic, ISO 22000, HACCP, Kosher
Brand	2023	mateCeylon
Focus	2023	Manufacturing and exporting of coconut kernel base products




mateCeylon

THENNAKOOON
OIL MILLS
(PVT) LTD



Get in touch

Thennakoon Oil Mills (Pvt) Ltd

No 416/1, Weralugama

Kuliyapitiya, NWP

60198, Sri Lanka

info@mateceylon.com

+94 74 072 1180

www.mateceylon.com

