

## Black Pepper Essential oil

Sri Lankan-grown pepper is often prized for its high content of volatile oil and the pungent compound, piperine.

Aromatherapy ,Muscle &  
Pain Relief,Digestive &  
Metabolic Support



## Cinnamon Bark Essential oil

Ceylon Cinnamon Bark Oil is extracted through steam distillation of the dried inner bark. It has a strong, warm, sweet, and intensely spicy aroma that closely mirrors the powdered spice, but with much greater intensity.

Aromatherapy & Emotional  
Wellness,Food Flavoring



# CEYLON PEPPER HUT

Direct from the Pearl of the Indian Ocean. Experience the superior flavor of true Ceylon Black Pepper, Cinnamon, Cardamom, Nutmeg and clove preserved in our authentic spice oils.  
**Purity. Flavor. Heritage.**



## Nutmeg Essential oil

Nutmeg essential oil is steam-distilled from the dried seeds (kernels) of the nutmeg tree. Ceylon-grown nutmeg benefits from the island's unique Flavor, often resulting in a high-quality oil.

Perfumery & Flavoring,  
Aromatherapy



## Cardamom Essential oil

The essential oil is steam-distilled from the cracked dried seeds inside the cardamom pods. It has a sweet, warm, spicy, and slightly camphorous / minty aroma that is both refreshing and comforting.

Aromatherapy, Perfumery &  
Flavoring

## Clove Essential oil

Clove essential oil is typically steam-distilled from the flower buds of the clove tree. It has an intensely warm, spicy, sweet, and pungent aroma. Pain Relief & Oral Health, Aromatherapy, flavoring



**Concentrated oils**  
**Use 1-2 drops for one liter of your drinks for flavoring purpose**  
**For Aromatherapy mix 1-2 drops with coconut oil, jojoba oil or any carrier oil.**

## Contact us



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