



Ariyans Holdings (Pvt) Ltd

SRI LANKA



Who are we ?

- **ARIYANS IS a Black Pepper processing and Essential oil manufacturing company,**
- **Started in 2019 and 323 km far from the capital.one of the most rural corner of our country.**
- **we produce a range of spice oils using Ceylon authentic spices by steam distillation process.**
- **our brand name is Ceylon Pepper Hut**



Our Products



Our Product Characteristics



1. Ceylon Black Pepper Essential Oil

Extraction Method: Steam distillation of dried peppercorns

Aroma Profile: Warm, sharp, spicy, and woody

Color: yellow or golden

Key Components: β -Caryophyllene, Limonene, Pinene, piperene

Characteristics: Highly aromatic, strong flavoring potency, excellent volatility for food applications

Applications: Flavoring, seasonings, marinades, sauces, beverages



2. Ceylon Cinnamon Bark Essential Oil

Extraction Method: Steam distillation of mature bark

Aroma Profile: Sweet, warm, spicy, rich signature Ceylon cinnamon note

Color: Golden brown to yellow

Key Components: Cinnamaldehyde, Eugenol

Characteristics: Intense natural flavor, strong antimicrobial properties, premium-grade oil

Applications: Confectionery, bakery, beverages, syrups, nutraceuti



3. Ceylon Cardamom Essential Oil

Extraction Method: Steam distillation of dried cardamom pods

Aroma Profile: Sweet, spicy, slightly camphoraceous

Color: yellowish

Key Components: 1,8-Cineole, Terpinyl acetate, Linalool

Characteristics: Fresh, refined flavor with smooth aromatic notes

Applications: Tea blends, beverages, bakery, herbal formulations



4. Ceylon Nutmeg Essential Oil

Extraction Method: Steam distillation of nutmeg seeds

Aroma Profile: Warm, nutty, woody, spicy

Color: Light yellow

Key Components: Sabinene, Myristicin, Pinene

Characteristics: Rich, full-bodied aroma ideal for flavor enhancement

Applications: Baked goods, confectionery, beverages, savory dishes



5. Ceylon Clove Bud Essential Oil

Extraction Method: Steam distillation of hand-picked clove buds

Aroma Profile: Sweet, spicy, woody, strong clove note

Color: Yellow to brown

Key Components: Eugenol, Caryophyllene

Characteristics: High eugenol content, intense flavor, natural antimicrobial qualities

Applications: Beverages, syrups, confectionery, pharmaceutical blends



6. Ceylon Black Pepper Whole

Grade: Premium, hand-selected

Aroma & Flavor: Strong, pungent, citrusy pepper notes

Color: Deep brown to black

Characteristics: High piperine content, superior essential-oil concentration

Applications: Culinary seasoning, grinding, value-added spice blends





Our Value propositions

- High essence of the Ceylon spice oils (High piperene)
- Food grade (stainless steel machines)
- Steam distillation process
- We have own well established Pepper cultivation and located in one of the rural corner of Sri Lanka. Then we can directly keep connection with our valuable farmers.
- We secure farm to bottle traceability
- No added artificial flavors and colors, preservative
- Byers can customize the product according to their brand and their label, their packaging



Our Unique Selling Point

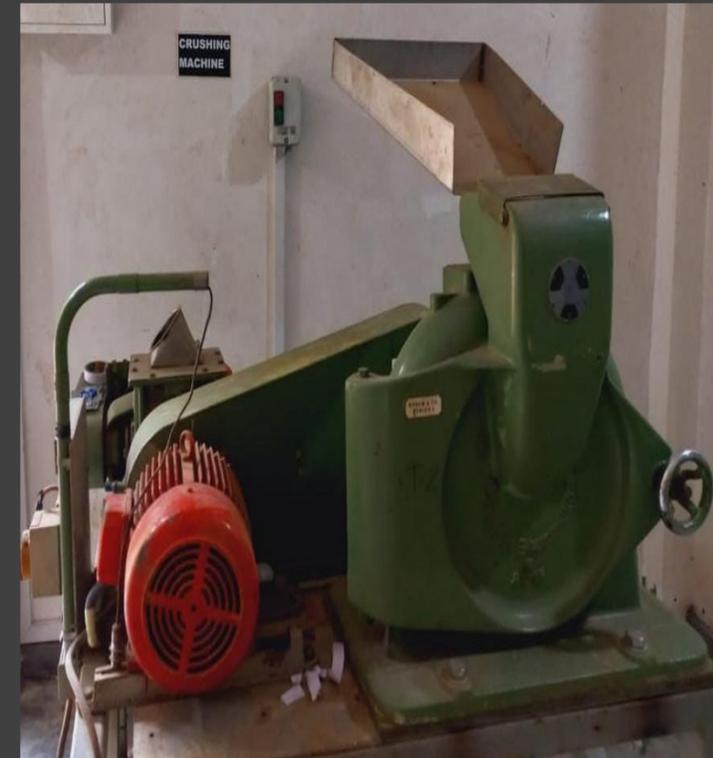
“Our high quality Ceylon spice oils are 100% steam-distilled, solvent-free, and produced in food-grade facilities from our own sustainably farmed pepper in Sri Lanka, offering full farm-to-bottle traceability, natural purity, and customizable packaging for premium flavoring needs”



Certifications

- We are following Good Manufacturing Practices guidelines and there is a ongoing process of GMP certificate.

Our Resources



Our contact details

Company Name – Ariyans Holdings (Pvt) Ltd

Brand Name – CEYLON PEPPER HUT

Company Website – www.ariyansspices.com

Company email- info@ariyansspices.com

Company Address – Ariyans Holdings (Pvt) Ltd, Molandeniya,
Bibile, Sri Lanka

Our Products – Ceylon Authentic spice oils (essential oils)

Ceylon Black Pepper and White Pepper

