



Uvã

SPICES

AIKYA AGRO (PVT) LTD



INTRODUCTION

Rooted in the rich heritage of Sri Lanka's Uva Province, Uva Spices represents the pinnacle of spice excellence. Our premium single origin selection showcases the finest ingredients, grown in the ideal climate and soil conditions that create a unique flavour and aroma profile.

As a fully integrated Agri-Business in Sri Lanka, we stand at the forefront of sustainable farming practices and community collaboration. Nestled within the verdant expanse of the Uva province, our sprawling farmland is dedicated to cultivating an array of organic crops, including Cinnamon, Pepper, Vanilla, Assorted Fruits, Mushrooms and Bees Honey. Our ethos is deeply rooted in fostering partnerships with outgrower farming families, enriching both our product diversity and the economic landscape of local communities while providing our esteemed clientele with products that genuinely embody the essence of 'Farm to Home'.



UVA
PROVINCE



FARMING PRACTICES

At the core of our operations lies an unwavering commitment to organic and sustainable farming methods. With meticulous attention to detail, we nurture our crops in their natural habitat, free from harmful chemicals or synthetic additives. Our dedication to organic farming not only ensures superior quality produce but also contributes to the preservation of our ecological balance. Our solar-powered fully integrated farm produces our own organic fertilizers and biopesticide requirements. We strongly believe in constantly innovating and evolving our practices and work closely with the Rajarata University of Sri Lanka and the Industrial Technology Institute to stay abreast of the latest trends and technologies and value additions.

CROP DIVERSITY

Diversity thrives on our farms, where Cinnamon and Pepper's essence meets Vanilla's richness, alongside a vibrant assortment of fruits. We rear bees in colonies on the property which helps natural pollination and yields.

COMMUNITY ENGAGEMENT

We understand the transformative power of community engagement in promoting sustainable agriculture and fostering inclusive growth. Through collaborative partnerships with outgrower farming families, we empower local communities and fortify agricultural resilience. Our commitment extends beyond mere transactions to encompass capacity-building initiatives and fair trade practices, uplifting livelihoods and nurturing social well-being across our farming network.





PROCESSING

We manage our very own dedicated Processing Centres for Cinnamon, Vanilla and Mushroom, thereby ensuring our customers the best quality, organic products. We source the best quality raw materials for harvesting from our estates and from our out grower farmers in the Uva region.

Each batch undergoes rigorous testing to meet the highest standards, ensuring that every product embodies the purity and excellence synonymous with our brand. Further to these processing guidelines, we also strictly adhere to a 'Zero Waste Policy' making sure every possible part of the raw material is efficiently made use of within our manufacturing process.

INNOVATIONS

We are committed to the relentless pursuit of innovation and product improvement. By closely collaborating with Rajarata University of Sri Lanka and the Industrial Technology Institute, we ensure that our solutions remain at the cutting edge of technology and continuously deliver value additions.

CERTIFICATIONS



Uvā

SPICES

From farm to home

Sri Lanka's Finest Organic Spices & Produce



389, Hokandara South,
Hokandara



Kishan Jayasekera
Co-founder/Managing Director
Mobile/WhatsApp - +9470 736 2500, +9477 736 2500

