

Delectable Organic  
Spices from the  
**Pearl** of the  
Indian Ocean !



**TRIANGLE**

Seasoning with delectable spices  
Dtriangle (Pvt) Ltd.

## INTEGRITY OF D. TRIANGLE

We at D.TRIANGLE produce organic spices with USDA, JAS, EU standards. Our organic spices meet strict USDA, JAS, EU standards. Innovative, indigenous and unparalleled spices. D. TRIANGLE is a legacy carrying the laurels of a family trade established in 1955. Our company, founded in 2010, is a vanguard making headway in advancing and globally disseminating pristine pure organic Ceylon cinnamon and other spices harvested under felicitous and salubrious conditions in the luscious soil of Ceylon. The wealth of our extensive experience, expertise, knowledge and skills garnered over half a century is what ensure our high standards as we are focused on all fine points of production starting from the enrichment of the soil to the end products, giving the best to the world. We assure that our Ceylon cinnamon products are unparalleled in any global market and renowned for its guaranteed health benefits. Our spices bring a new art of living for innovation seeking men and women of this brave new era.





# HUMAN CAPITAL & SOCIAL WELFARE

## Human Capital Is Our Greatest Strength!

We love and care for our employees greatly whose efforts have championed our trade. Their skills and hard work have contributed immensely to all our achievements and recognition in the world. Thus our philosophy is to care for them and to strengthen their families to ensure the well being of society.



- No child labour
- 60% of the workforce is women
- Worker enhancement programmes
- Welfare and benefits for workers' children and families
- Piggy Bank Account
- Education and health care



# GO GREEN

Spirit of innovation!

Finest products with the best assured quality!

## THE TREASURE OF SRI LANKAN SOIL

Travellers and explorers of the ancient lands and climes arrived discovering the unknown, exotic and vibrant lands of Asia which led to their knowledge and introduction to spices from the Orient. In that world of the days gone by Sri Lanka was named as Taprobane, Serendib and Ceylon. These explorers were mesmerized by the richness of our island's spices then as now and it is this proud prestigious heritage that we continue to uphold by presenting the best organic spices lovingly grown and harvested by generations of skilled farmers and expert cinnamon peelers whose livelihood has remained intact timeless throughout the epochs.

## OUR GREEN FIELDS



Sri Lanka's mesmerizing luscious vegetation is a gold mine, a treasure trove that gives birth to spices with tangy unique tastes and aromas. This lush verdant island teeming with indigenous flora and fauna and its fascinating and diverse climate that ranges from warm, sultry and humid in the coastal regions to fine, sunny, mild and temperate in the hill country contribute to the unique nature of our spices grown in many different parts of the country.

D. TRIANGLE's aim is to adopt and achieve sustainable farming methods that will protect the natural resources of the soil and yield benefits in the long run, ensuring the richness of our fertile farms. Our intention is not only to reap the best our motherland's soil has to offer but also to soothe and revive vegetation that has been harmed and polluted by agro-chemicals. We are dedicated to using eco fertilizers that will render a helping hand to Mother Nature to support and sustain the organic farming system.



# GENIUS OF GREEN FINGERS

Our farmers, pluckers and peelers are experts who yield the best harvest from this island's fertile soil as they have been blessed with such special abilities and secrets passed one from one generation to the next. At D. TRIANGLE, we provide the best training for our successful organic network of farmers from across various regions of the island to produce spices with organic farming methods complying with organic standards set by Control Union as per international norms. Thus there is a high level of supervision and control of crops at the various stages starting from the soil to ultimately yielding the crops. Furthermore, we ensure the utilization of scientific conditions with integrated pest management techniques that cater to the health conscious market.



# PRODUCTION PLANTS & PROCESSING

## Our Infrastructure

Field operation, facilities, distribution, administrative operations, and marketing are all integrated; working with corporation and solidarity to meet market needs.

D. TRIANGLE's spices are processed at production plants which have ISO 9001, ISO 22000, ISO 14001 - Organic, and KOSHER standards.





## OUR LABORATORIES

### Food Application

Finest products with the best assured quality!

Our laboratory's mission is to evaluate the quality of our raw materials, testing prototypes of the finished products. Here, the products are tested for pesticide residues, aflatoxins and microbial load. This testing ensures that our products conform to USDFA, UE, JAS standards as well as client specifications or the demands of the particular country of export.



### Steam Sterillizer

steam sterilizers made using state of the art technology where ground and whole spices are processed with guaranteed microbial results, shelf life and colour according to customers' specifications.

## OUR STANDARDS



ISO 14001 and HACCP Implemented



# WHY SRI LANKAN ORGANIC SPICES

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Sri Lankan spices have a special place in the heart of our culture well-known for its rich spicy cuisine reaching to a time honoured history as Ceylon was popular as a spice island. Indigenous pure Ceylon cinnamon is the king of spices in Sri Lanka as its unique flavour, medicinal properties and dietary value is exceptional and unsurpassed by any other type of cinnamon found in the world. Original Sri Lankan black pepper also holds a special place among world spices for it contains the highest amount of piperine found in any type of pepper. It is this high amount of piperine that gives Sri Lankan black pepper its sharp spicy fragrance. Sri Lankan clove is widely acclaimed to be of the finest quality in both



# PURE CEYLON CINNAMON: A GLOBAL BRANDED PRODUCT

Ceylon cinnamon has a soft fine appearance. Sweet, delicate and brittle with a hazel brown hue it can be rolled in the shape of a cigar. It is an exquisite spice richer, healthier and more aromatic in flavour compared to other types of cinnamon that is grown in other countries. This is due to the ultra-low level of coumarin it contains compared to all other types of cinnamon. Coumarin is a toxic substance that can cause liver damage if consumed in high amounts. This is why Ceylon cinnamon is described as 'pure' and it has been introduced as a branded product named: Pure Ceylon Cinnamon to the global market for the high position it holds as a spice with a myriad of health benefits.



## CINNAMON GROUND

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Course Cut (C/C)

Table Cut (TBC)

Fine powder

## ORGANIC CINNAMON

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### International Grades

Ceylon cinnamon is graded according to the diameter of the quills and to the level of foxing (discoloring) of the outer layer. The grades are not a distinction of taste.

- Alba
- C5 Special
- C5
- C4
- M5
- M4
- Hamburg Grade
- H1
- H2
- Quilling No 1
- Quilling No 2
- Cinnamon Chips

# ORGANIC PEPPER (PIPER NIGRUM)

Sri Lankan pepper like other spices from the island, is well-known for its superior inherent properties. For example Sri Lankan pepper has a higher piperine content, which gives it a superior quality and pungency. The piperine content in Sri Lankan black pepper is two times higher than the pepper found in other countries.



## ORGANIC BLACK PEPPER

Whole Black Pepper - 570-600 GL  
Whole Black Pepper - 550 GL  
Whole Black Pepper - 500 GL

Cut Half Cracked - 06 - 08  
Cut Course - 12 - 14  
Cut Table Ground - 18 - 20  
Cut Final Ground - 30 - 34

## ORGANIC WHITE PEPPER

White pepper (Off White)  
White Pepper (Pure White)

Cut Half Cracked 06 - 08  
Cut Course 12 - 14  
Cut Table Ground 18 - 20  
Cut Final Ground 30 - 34





# ORGANIC CLOVES

Cloves are the most well-known spice in the group of spices known as “flower spices” and possess a strong, sweet flavour. These beautiful cloves are carefully hand-picked and sorted, qualitycheck list in terms of colour, size, percentage of stems, moisture and pesticides.



## ORGANIC CLOVE

[HPC \( Hand Picked Selected\)](#)

[Clove No 1](#)

[Clove FAQ](#)

[Clove Stems](#)

## GROUND CLOVE

[Course Cut \(C/C\)](#)

[Table Cut \(TBC\)](#)

[Fine powder](#)



# ORGANIC NUTMEG /MACE

The sweet earthy piney flavour of nutmeg is an essential spice in seasoning flavourful desserts such as puddings, cakes, custards, cookies, etc. It helps to enhance the flavour of food items that use cheese and complements many other dishes that use vegetables, eggs and meat products. Our Manufacturing practices are well maintained to produce aflatoxin free and good quality organic nutmeg.



## ORGANIC NUTMEG

Whole Nutmeg Shelled  
Whole Without Shell  
Nutmeg Ground

## ORGANIC MACE

Mace is also produced from the outer aril of the nutmeg seed. It contains myristicin which makes it another spice healer that promotes digestion, soothes aches and pains in the body and is said to even prevent cancers. Its sweet flavour enhances baked food items such as cakes, doughnuts, pastries, etc. It is an essential spice in Indian the spice mix known as 'garam masala' powder.

We produce both organic red mace and organic yellow mace which are hand removed. Our production process meets international standards in the growing, drying, cleaning and packaging of mace while retaining its supreme organic quality.

## MACE

Whole Orange / Red  
Mace Cours Cut (C/C)  
Mace Table Cut ( TBC)  
Mace Fine Powder





# CEYLON ORGANIC SPICE ESSENTIAL OILS

The benediction that spices offer to the human body are innumerable and too extensive to list. Therefore, D. TRIANGLE is committed to bring you the wealth of these organic indigenous Sri Lankan spices that have lusciously grown and existed in this faraway hidden corner of the Oriental world called the pearl of the Indian Ocean to your very doorstep, in the form of organic essential oils. They contain all the goodness, medicinal properties, taste and aroma of the particular spice that has been distilled or extracted from the spice using modern, state of the art, salubrious methods. Our products are like a work of art as we are the inheritors of a proud legacy of skills and expertise in the spices trade dating as far back as 1955.

The distillation process of these organic essential oils is done preserving their supreme quality following international quality control standards, thorough laboratory tests and independent audits to ensure that D. TRIANGLE exceeds industry expectations and standards.



## ORGANIC ESSENTIAL OILS

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Cinnamon bark oil  
Cinnamon leaf oil  
Clove bud oil  
Clove stem oil  
Nutmeg oil  
Black pepper oil  
Ginger oil  
Citronella oil  
Lemongrass oil

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## Ceylon Organic Cinnamon Bark Oil

This oil is extracted from organic quillings (from plants that have been grown using international organic cultivation methods) using steam distillation. This essential oil is distilled in two forms: one contains 40% cinnamaldehyde and the other 60-70% of cinnamaldehyde. Eugenol content in both grades is 2-3%.

# CEYLON ORGANIC DRIED FRUITS



Sri Lanka is a tropical paradise with an abundance of various fruits such as pineapples, papaya, jack-fruit, banana, etc. D. TRIANGLE brings you a world of delectable healthy organic wealth in the form of dried fruits that you can use to enhance the quality of your lifestyle. Our dried fruits can be instantly used to make, great healthy and tasty food recipes such as breakfasts, salads, snacks and desserts.

## RAW MATERIAL

Pineapple, Mango, Banana,  
Papaya, Jackfruit

### Properties for the Final Product

- Natural flavouring agent
- Source of natural colour for foods
- Long shelf life
- Attractive decoration for snacks

### Applications for Industry

- Confectionery
- Bakery
- Processed Food
- Desserts
- Snacks / Salads



# SHARING THE LEGACY OF CEYLON'S INDIGENOUS SPICES WITH THE WORLD

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Our exquisite delightful organic spices add subtle flavours that render a new epicurean experience that enhances sensory perception in diverse ways simultaneously inducing good health and longevity. Our ingredients have been part of the enrichment and innovation of healthy food and beverages around the world. Our spices have been the inputs of many industries like tea, energy drinks, bakery, restaurants, hotels, chocolates, etc. We are proud participants and contributors of a brave new world helping innovative men and women to live an inspired, originitive and robust life.

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Cinnamon Legends introduces a spice extravaganza: organic, unique and indigenous for retail and food service sectors such as five start hotels, cafés, boutiques, leading supermarkets, department stores and other exclusive food outlets both locally and globally.



"The taste of your life depends on the spices you used to brew it."



**TRIANGLE**

Seasoning with dilectable spices  
**Dtriangle (Pvt) Ltd.**

**Registered Office**

26/34, 1st Templers Mawatha Lady Lavinia  
Mount Lavinia Sri Lanka

**Corporate Office**

P.O. Box. 65, Mount Lavinia Sri Lanka

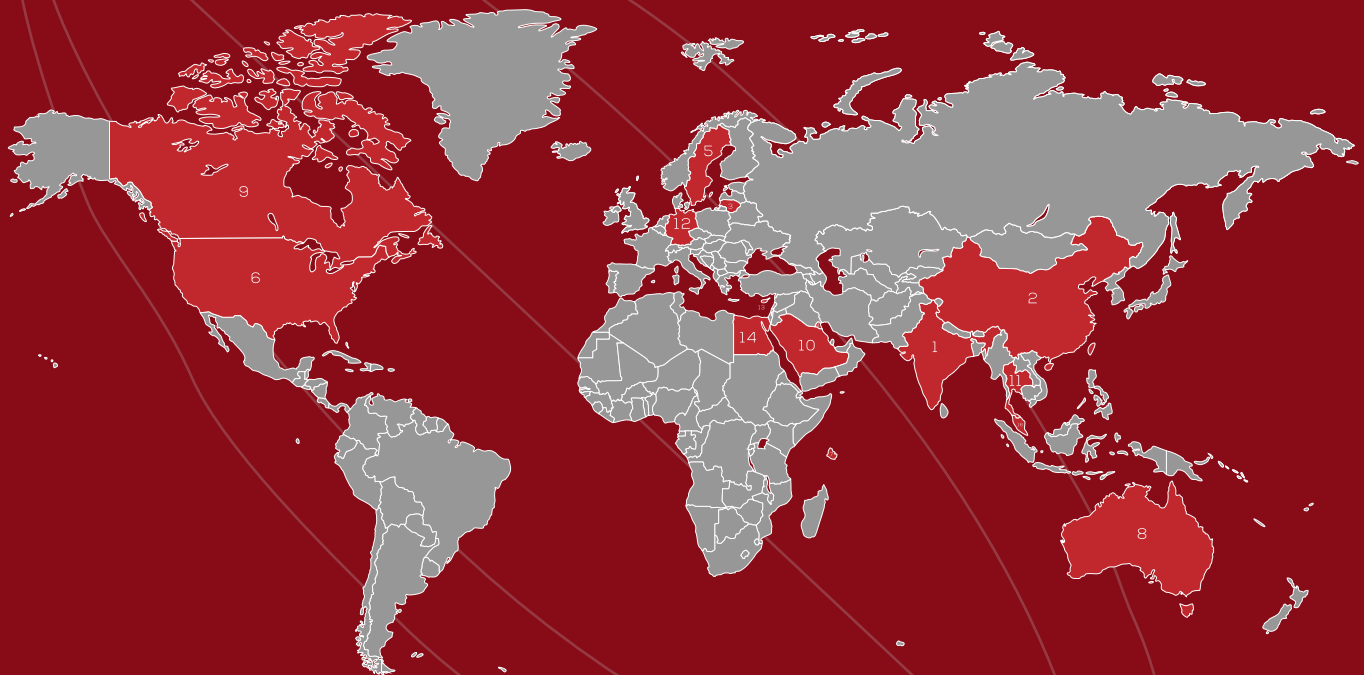
Hotline - +94 112 738 373

Fax - + 94 112 738 373

Email - [info@dtriangle.com](mailto:info@dtriangle.com)

Web - [www.dtriangle.com](http://www.dtriangle.com)

**Sharing the Legacy of Ceylon's indigenous Spices with the world**



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|----|------------|-----|--------------|
| 1. | India      | 9.  | Canada       |
| 2. | China      | 10. | Saudi Arabia |
| 3. | Lithuania  | 11. | Thailand     |
| 4. | Bahrain    | 12. | Germany      |
| 5. | UK         | 13. | Cyprus       |
| 6. | USA        | 14. | Egypt        |
| 7. | Seychelles | 15. | South Africa |
| 8. | Australia  | 16. | Malaysia     |