

SUPAN LANKA (PVT) LTD COMPANY PROFILE

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supanexports.com



The Company was established on the 22nd of February 2008 as a water bottling company and it expanded to the export market to connect the world with authentic Sri Lankan tastes and create access to premium quality, 100% Organic, all-natural, products in the fabulous island nation.

COMPANY HISTORY

COMPANY FOUNDATION- 2008

Early start of our company and the first step into the water bottling business.

NEW FACTORY IN SRI LANKA - 2009

A cutting-edge processing and bottling facility was commenced in Kurunegala District Sri Lanka

BEST ENTERPRISE – MANUFACTURING SECTOR - 2013

Best Enterprise – Manufacturing sector, Small scale category by Industrial Services Bureau, NWP

BEST ENTREPRENEUR IN KURUNEGALA - 2014

Best Entrepreneur in Kurunegala District under small scale category among Kurunegala, Kegalle and Puttalam Districts

FIRST RUNNER UP - 2014

First Runner up at outstanding entrepreneur under small scale category among Kurunegala, Kegalle and Puttalam Districts

SRI LANKAN ENTREPRENEUR OF THE YEAR - 2014

Sri Lankan Entrepreneur of the year | Northwestern Province – Bronze Award – Medium scale category by Federation of Chambers of Commerce & Industry of Sri Lanka

NEW NATURAL PRODUCTS INTRODUCED - 2021

Introduced a new natural product range with authentic Sri Lankan tastes and created access to premium quality, 100% Organic, all-natural, products



Our Approach Environmental Responsibility

We always comply with the Sri Lankan Environmental guidelines for factory operation and has obtained Environmental Protection License from Kurunegala Pradeshiya Sabha.

The industry is not recognized as a high-pollution industrial category. This industry normally generates wastewater and solid waste from the operation. Air pollution and noise pollution related activities are not associated with the same.



Solid Waste and Wastewater Management

Daily solid waste is segregated into degradable and non-degradable manner. Decomposable materials are disposed of in an environmentally friendly manner by composting. Recyclable degradable materials such as cardboard paper, materials are sold to recycling processes. Non degradable materials are separated into polythene, plastic and glass categories and outside parties visit at regular intervals for collecting the same for recycling purposes.

Factory-generated domestic grey water is collected by a separate plumbing system and moved to a standard septic system, located 200ft away from factory premises. Factory-generating wash water is directed for irrigation purposes of the factory boundary area.

ECO-FRIENDLY BOTTELING

Our bottles use highquality polyethene terephthalate, which is a 100% recyclable material. Special efforts are made to prevent our product from being contaminated by low-quality raw materials.

Quality Policy

We are committed to satisfy our customers with authentic Sri Lankan tastes and create access to premium quality, 100% Organic, all-natural, products and sell consistently to Sri Lanka Standards 894: 2003. We are committed to empower all our employees with appropriate authority and responsibility to get the job done, right the first time. We adhere to all legislative requirements of our company with respect to Sri Lankan legislation.

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Vision, Mission and values

Vision

Our vision is to be the leader in the King Coconut Export industry by achieving the market share in producing and supplying innovative King Coconut related products under optimum hygienic conditions while adhering to all the legislative requirements of the country.

Mission

To become the main contributor in building a healthy world by supplying authentic Sri Lankan tastes and creating access to premium quality, 100% Organic, all-natural, products at a reasonable price for the global communities.

Our Strengths

- Qualified management team
- Competitive prices in the market
- Skilled labor
- Infrastructure
- Customized yet cost-effective services
- A long list of satisfied customers

Team members-Board of Directors

Chamod Hishara Wijesinghe

Founder and CEO

Superior to the second se

Chamod Wijesinghe is a seasoned business professional with over a decade of experience in operating and managing successful enterprises. He joined Supan Lanka Exports in 2018 as the Managing Director and has since then been instrumental in mentoring manufacturers on Lean and Leadership strategies.

Chamod's expertise in food processing has made him a valuable asset to the company, providing expert support to food processors. He has a deep understanding of the production process, sales, food safety, marketing, warehousing, and logistics. This vast experience has allowed Chamod to successfully implement effective strategies that have led to significant growth and success for the company.

With a passion for helping others, Chamod has dedicated himself to sharing his knowledge and experience with others in the industry. He has worked tirelessly to mentor and guide manufacturers on Lean and Leadership strategies, helping them to improve their processes and achieve their goals. Chamod's dedication to his work has made him a respected leader in the industry, and his contributions have been widely recognized.

Chamod's wealth of experience and expertise, combined with his dedication to excellence, have made him a valuable asset to the Supan Lanka Exports team. He continues to work tirelessly to ensure the success of the company and its clients, and his commitment to the industry is unwavering.



Rupavahini Vyaparika kirula

Sri Lanka Rupavahini Cooperation at Awards Ceremony - 2014

Best Entrepreneur in Kurunegala District under small scale category among Kurunegala, Kegalle and Puttalam Districts





Rupavahini Vyaparika kirula

Sri Lanka Rupavahini Cooperation at Awards Ceremony - 2014

First Runner up at outstanding entrepreneur under small scale category among Kurunegala, Kegalle and Puttalam Districts

Wayamba Wijayabhimani Vyaparika vishishtatha Sammanaya

Industrial Services Bureau, NWP at Awards Ceremony - 2013

Best Enterprise – Manufacturing sector, Small scale category





Sri Lankan Entrepreneur of the year

Federation of Chambers of Commerce & Industry of Sri Lanka

at Awards Ceremony - 2014

North Western Province – Bronze Award – Medium scale category

A Grade - Hygienic Food processing organization

Medical office of Heath, Mallawapitiya - 2015 Our products and factory operations are in comply with the Sri Lankan Health Ministry standards



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CSR Projects

- 1. The spread of non-communicable diseases (NCD) among people can be pointed out as a great issue that people are facing these days. Most of the people are dying due to lack of proper understanding and diagnosis of these kind of diseases. Lack of understanding is common among rural people as well. As a relief to the people of the area, we have successfully completed the first phase of the series which is organizing "Medical Clinics" by our institution in Ranawana village.
- 2. People who visit the Teaching Hospital in Kurunegala are faced with difficulties in finding proper ways and places within the hospital. In order to overcome this difficulty our institution came up with the solution of installing name boards and direction boards in there. This project was successfully completed as a part of our social responsibility.
- 3. Our organization has generously contributed to the blood donation campaign organized by Lanka Thalassemia Circle for contributing blood for thousands of Thalassemia children in Sri Lanka. It is a great privilege for us to be associated with Ceylon Thalassemia Circle to secure children, the lifeline of the nation.

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- 4. It is a pleasure to be able to contribute to the "ළමා ලාව සහාදුරු නිමඓෂය" program organized by the Department of Probation and Child Care Services on October 6, 2016 on the occasion of World Children's Day and Elderly Day for the underprivileged children and the elderly. We are extremely thankful for the Department of Probation and Child Care Services for allowing our institution to make a sponsorship for this program.
- 5. In commemoration of the Mahindagamanaya (Poson poya day), our organization had the opportunity to donate to the "Dansals" organized by the Wayamba Training Institute-Wariyapola. This is another attachment in our social contribution file.
- 6. We were able to provide our sponsorship for the Kurunegala Plantation Limited's annual friendly meeting. We would like to thank the institution for getting our contribution in improving their cooperation.
- 7. Our organization was able to provide sponsorship through supplying the water bottles needed for the usage of the staff including the hospital staff who participated the non-communicable disease identification and prevention medical clinic organized by Bhuvanekaba Welfare Society,Malkaduwawa,Kurunegala.It was a pleasure to be a part of this social contribution program.

What is Sri Lankan King Coconut?



King coconut is indigenous to the tropical island of Sri Lanka, where it is consumed fresh off the tree. The tree grows freely and in abundance without human intervention on the island where it is loved by Sri Lankans for its ability to replenish the body preventing dehydration. King coconut water naturally contains electrolyte levels so close to that of blood plasma that it truly has been aptly named the 'king' of all coconut varieties making it the premium source of natural hydration yet to be discovered.

Studies show that a single serving of king coconut water contains more potassium than a banana, has a better composition of calcium and magnesium than an orange and just the perfect sweetness for it to be the trusted hydrant of Sri Lankan islanders for centuries past.

It is a happiness to introduce tropical fruits to the world, this very miracle drink, now bottled in all its natural wholeness, with no added preservatives.

King coconut water is not, in any way, a new discovery – it has been enjoyed for centuries on the island of Sri Lanka as a refreshing, rejuvenating beverage. But its near-miraculous properties can now be vouched for, both scientifically and experientially.

Ethnic/Cultural Info

In Sri Lanka, clusters of King coconuts can be found along roadsides, on the backs of bicycles, mopeds and trucks, and are often sold by street vendors. Aside from their status as the beverage of choice on the island, Ayurvedic practitioners have used King coconuts medicinally for thousands of years. The liquid is used to treat urinary tract and kidney troubles and is recommended for pregnant and nursing mothers. Despite being grown in the hot, humid tropics, the water within the King coconut is often prescribed for its cooling effects. The water is also given to infants for intestinal troubles and is applied topically on babies with prickly heat.

Geography/History

King Coconuts are indigenous to Sri Lanka, the small island that sits just off the southern tip of India. This is where most King Coconuts are grown; however, they can be found growing on other islands in Indonesia. In Sri Lanka, coconuts grow without any human intervention and are often found in the wild. They are primarily found in an area called the "Coconut triangle" which stretches between three cities in the island country. King coconut water production is considered to be more sustainable than that of the young green coconuts, which are harvested before the flesh and husk is developed enough for use. Since 2015, various companies from Australia, the United States and the United Kingdom have been selling King coconut water and its use has increased in other areas of the globe. King coconuts are generally only available in Sri Lanka and in some areas of Indonesia.



Description/Taste

King coconuts grow at the tops of 20 to 30-meter-tall palm trees, which are a bit shorter than other coconut palm varieties. They grow in clusters of up to 20 nuts, growing from smaller branches on a large stalk. King coconuts have an elongated oval shape, much like a football, with a pointed end opposite of the stem. The skin has a bright orange hue, and it may have the occasional dark mark or abrasion. King coconuts measure from 20 to 30 centimetres in length. They are harvested at around 7 to 8 months of maturity, which is about twice the age of a typical, young green coconut. The sweet and flavorful liquid within the nut contains electrolytes and minerals that mirror the needs of the human body. The liquid is hydrating, and refreshing and has a cooling effect on the body.

Seasons / Availability

King coconuts are available year-round.

Current Facts

King coconuts are a southeast Asian variety of tree nuts, botanically known as Cocos nucifera var. aurantiaca. They stand apart from other coconuts with their orange-colored skin and football-like shape. Although they are not as sweet as other varieties, they are the preferred coconut in the South Asian tropics, where they earned the name "King" of the coconuts. In the local Sinhalese, they are called Thambili. Palm fruits have been used in Ayurvedic medicine for thousands of years. Unlike the young green coconut, King coconuts are only used for the liquid within and they have no husk. Sometimes they are referred to as 'coconuts for drinking'. They are harvested with extreme care, by hand and lowered from the tall palm trees using ropes and pulleys to avoid damaging the precious fruits.

Nutritional Value

King coconuts are a rich source of B-complex vitamins, amino acids, and electrolytes, which are minerals like potassium, calcium, sodium, magnesium, chloride and phosphate. The liquid within the King coconut has more magnesium and calcium than an orange and more potassium than a banana.

It will naturally replenish the body's loss of electrolytes by sweating during exercise or any other type of exertion. This helps prevent dehydration and fatigue. King coconuts contain bioactive enzymes which aid in digestion and help with the body's metabolism.

Studies have found that water has antioxidant properties. The liquid contains trace amounts of natural sucrose, fructose and glucose. Heating or any type of temperature pasteurization can reduce the nutritional benefits of King coconut water.

Nutrition per 100g



Organoplectic, Chemical, Physical, Heavy Metals & Microbiological parameters	Result
Smell	Characteristic aroma of King Coconut Water
Taste	Characteristic flavour of King Coconut Water
Appearance	Clear and transparent, free from caramelization over pasteurisation or colour deviations
Consistency and Texture	Free flowing liquid and uniform consistency, without any sedimentation or particles. Free from extraneous matters.
pH	4.5
Total soluble solids content, % by mass	4.7 – 5.0
Aerobic Plate Count (CFU/g)	<500
Yeast & Mould Count (CFU/g)	<10
Coliform	<10
E. coli	Negative
Salmonella	Negative/25g
Ingredients	100% king coconut



Packaging

Filing Volume – Packing material – Pack size 350 ml \pm 2% – Glass bottle – 6 or 12 x 350 ml Secondary packaging: Corrugated Carton



Applications

King coconuts are used primarily for their "milk" or the liquid contained within its rind. To open a King coconut, cut the stem end with a sharp knife and cut around the stem end, at an angle, creating a bevelled edge.

Cut (or hack) across the white layer of the pith until the layer is thin enough to poke a hole into it for extracting the liquid. Once the liquid has been removed, the inside of the rind has a soft, somewhat gelatinous layer that can be eaten.

King coconut water is used to rehydrate, refresh and is best when drunk straight from the coconut. It can be added to smoothies or fruit juices. Store uncut King coconuts on the counter until ready to use. King coconut water can be kept for up to three days in the refrigerator.



Our Specialties

1. Canned King Coconut Water and Glass Jars- King Coconut water which collected from fresh organic king coconut nuts is packed into bottles and commercially sterilize in retorts.

It has a clear liquid and delicate sweetness that delivers a total isotonic feel and is enriched with essential electrolytes.

Premium quality, 100% Organic, all-natural, King Coconut Water is an energy drink full of electrolytes. It is sourced from fresh king coconuts, filtered for sediments, homogenised and hot-filled. Our King Coconut Water is additive-free.

It has a clear liquid and delicate sweetness that delivers a total isotonic feel and is enriched with essential electrolytes. This is low in calories and abundant in vitamins, minerals, other nutrients and antioxidants.

It supports cardiovascular health, is rich in diuretic properties and facilitates digestion



2.Fresh King Coconut (Whole Fruit) - Hand-picked and carefully packed premium quality, 100% Organic, all-natural fresh King Coconut (Whole Fruit).

Packaging & Delivery Packaging Details are packed in a cardboard box for the safety of the product, and as it comes in whole the product can even be kept for a long time without any form of spoiling.

The packaging is done to make the trading and count age easier for both parties. a customized form of packs can also be supplied.

Delivery Time: 1-2 weeks Loading Port: Colombo, Sri Lanka

Specifications: The king coconut is a healthy beverage, which is 100% natural a sweet form of coconut water which helps to cool down the body.

3.Aseptic King Coconut Water- Extracted freshly from the king coconut fruit ready to use right away. Ideal for value-adding and packing.

No additives and preservatives are processed using the latest UHT technology under a stringent quality assurance system and aseptically packed to preserve freshness and a natural unique taste.

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