

Are you looking for an exceptional tea blend to feature in your business or store? Something tasty that combines fruits, spices, and herbs to incorporate just the right combination. A delicious tea designed specifically for your store with your own private label?

How about a variety of top-shelf Ceylon spices, local Sri Lankan coconut products, dehydrated fruit, and delicious dried herbs and spices?

**We have the perfect food and tea selection options to meet all your needs.**

Perfect for when your customers are looking for a distinguished taste for their homemade recipes. Our outstanding food items offer freshness and taste superior to others on the market.

We bring you these top-of-the-line 100% indigenous products cultivated under Sri Lankan Island's rainfall water. Harvested by hand these tea products are available in both organic and conventional options.

**The Perfect Teas, Spices, And Coconut Choices For Your Customers**

We serve 100% indigenous, genuine products, and all Sri Lankan products are entirely different from Indian products you might be familiar with already.

For example, Ceylon true cinnamon is native to Sri Lanka. Ceylon cinnamon is full of antioxidants, which help your body handle free radicals and can help lower your risk of negative health conditions.

Unlike other less expensive products you see on the market, our Sri Lankan products cost a bit more because the quality is exceptional and the flavor and colors are pure.

*“A cup of tea makes everything better”*

**Highly distinct from other low-quality products you've seen in the past, try our delicious and first-class Ceylon Teas, Spices, Herbs, and Coconut products:**

**> CEYLON ORIGINAL TEAS**

- Kandy is the first region in Sri Lanka where tea is grown. Kandy tea cultivation ranges between approximately 2000-4000 ft above sea level. Most Kandy district estates lie on the western slopes of the hills and are blessed by cool, dry weather. Kandy teas appear lighter in the cup producing a coppery tone.
- Ruhuna was a latecomer to tea. Including the regions on the South-Western coast, these plantations are mostly located at sea level. The soil of Ruhuna, combined with the low elevation of the estates makes the leaves darker, giving the infusion a solid and vibrant, strong flavor.

**> CEYLON CINNAMON AND SPICES**

- Ceylon True Cinnamon for a better and healthier lifestyle. It is so important, especially for you who are taking better care of your body because Cassia Cinnamon is a rich source of coumarin. Conversely, Ceylon Cinnamon contains only trace amounts of coumarin.

- Ceylon Turmeric is a traditional Sri Lankan spice that comes from the root of *Curcuma longa* with a powerful compound called curcumin. It's a potent anti-inflammatory and antioxidant.

*“He who controls the spice controls the universe.”  
- Frank Herbert*

## > CEYLON HERBS

- Moringa is known as the "drumstick tree," "miracle tree," and "tree of life." It has many essentials - the moringa is rich in antioxidants, amino acids, vitamins, and minerals and has many science-backed benefits and medicinal uses. It also has calcium, protein, iron, and amino acids, which help your body heal and build muscle.
- Bitter Melon - Various powers credited to this knobby fruit are backed up by medical research, including lowering blood glucose levels, slowing the absorption of carbohydrates, and even antiviral, antimalarial, and anti-cancer qualities. All in all, these make the Bitter melon sound like a miracle food.

## > CEYLON COCONUTS

- Coconut sugar (also known as coco sugar, coconut palm sugar, coco sap sugar, or coconut blossom sugar) is a palm sugar produced from the sap of the flower. Harvesters tap coconut palm sap by cutting into the tree's flower-bud stem to access its nectar. Producers mix the sap with water, boil it into a syrup, and allow it to dry and crystallize. The real benefit of coconut sugar is that it doesn't cause your blood sugar to spike as much as most other sugars do.
- Ceylon Virgin Coconut Oil (VCO) is produced by cold-pressing the liquid from the coconut meat, later extracting the oil from milk and water, and has a milky appearance. It is 100% natural, unbleached and cold-pressed. Rich in fiber and MCTs, it may offer several benefits, including improved heart health, weight loss, and digestion. It also helps stabilize blood sugar spikes and promotes insulin secretion.

*\*\*Check out our [website](#) for our extensive more in-depth list.\*\**

## People Want High-Quality Genuine Food Products

We offer easy services to develop a line of just the right products for your business. Whether you have a grocery store, personal care company, spa, hotel, or other establishment that sells fine foods and teas, we have the perfect options for you.

1. Make your own tea blends to offer to your customers and clientele.
2. Private labeling of our high-quality products and packaging just for your business.
3. Bulk selling without packaging.
4. Sell with us - Ceylon Originals and other select herbal products called in the Tipson label.
5. Tea Blends developed specifically using more than 500 of our specially chosen fruits, spices, and herbs.

## Learn More About Us And How We Can Bring Great Products Especially Designed For You

*“Start selling authentic products to your customers.”*

**Visit our website to learn about the amazing collection of distinguished products: [CeylonTea](#)**

And, reach out to us [personally](#) to learn more about our products and options for your business. You can also quickly and easily [schedule a call with us](#).

From here we can discuss how these fantastic products can be the right fit for you. We can also schedule a video chat to share more about how our products stand out from the competition and can develop a happy customer base for you.