

CHAPTER ONE

Four Generations of Coconut

Katana, 1960. Over cups of tea, six local partners asked a bold question: what if the coconuts growing all around them could reach the rest of the world?

They built a small factory beside St. Theresa Church, which gave us our name. From there they dried coconut and sent it to Colombo Port for export.

- 1960 — Six founders started the business in Katana.
- 2005 — The founders' grandsons modernised the factory.
- 2012 — We expanded with a second coconut products business.
- Today — The fourth generation takes our coconut to new markets.

New generations. The same promise: quality, heritage and reliability.





CHAPTER FIVE

Your Story Starts Here

Our story began with a conversation over tea. Yours can begin today.

We supply importers, supermarket chains, bakeries and food manufacturers who value a partner for the long term. The next chapter is yours to write.

Request a sample of any product today.

Minimum order 1,000 kg	Lead time 2 to 3 weeks
Terms FOB Colombo, CIF, C&F, DDP	Private label Available

TALK TO OUR EXPORT TEAM

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St Theresa's



St Theresa's

ROOTED IN KATANA SINCE 1960

Desiccated Coconut and Coconut Products from Sri Lanka

A story four generations in the making

CHAPTER TWO

Made with Care

From Fresh Coconut to Sealed Bag

Half of our coconuts grow on our own 150 acres of estates. The rest come from growers we know well, some of whom have supplied us for more than 15 years.

1 Selected. Each coconut is inspected and chosen by hand.

2 Pared. Skilled hands remove the brown skin.

3 Washed and grated. The white kernel is cleaned and grated.

4 Dried and cooled. Moisture is brought down to specification.

5 Graded and checked. Sorted by size, with moisture tested every hour.

6 Packed and traced. Sealed in food-grade bags. Each bag has a lot number that traces it back to the estate where it grew.

NOTHING GOES TO WASTE.

Coconut shells fuel our boiler, and a 280 kW solar system helps power the mill.

Quality you can verify: a Certificate of Analysis with every shipment.

ISO 22000 | HACCP | GMP | EU and USDA Organic

CHAPTER THREE

Dried and Ground

The idea from 1960, on shelves today. Our coconut goes into biscuits, cakes and snacks across Europe, the Middle East and the USA.



Desiccated Coconut, Fine Grade

A smooth, even cut for biscuits, fillings and confectionery.



Desiccated Coconut, Medium Grade

A larger cut for toppings, cakes and bars.



Desiccated Coconut, Roasted Chips

Large, roasted crisp cuts for snacks, cereals and decoration.



Coconut Flour

High in fibre and naturally gluten-free, for baking.



Coconut Sugar

A natural sweetener from coconut blossom sap, with a soft caramel taste.

CHAPTER FOUR

Pressed, Poured and Blended

One fruit, many uses. All available in bulk and private label.



Coconut Milk

Rich and smooth, for curries, desserts, drinks and dairy-free recipes. Two fat levels:

17% Fat | 22% Fat



Virgin Coconut Oil

Made from fresh kernel, with a light, natural aroma. For cooking and cosmetics.



White Coconut Oil

Refined, bleached and deodorised, with a neutral taste. For frying and food manufacturing.



Coconut Syrup

A golden syrup from coconut blossom sap, for pouring, baking and drinks.



Coconut Cream

Whole coconut meat ground smooth, for spreads, smoothies and confectionery.