St Theresa's

COCONUT PRODUCTS

Pure by nature

EST 1960



ST. THERESA'S

COMPANY PROFILE

Desiccated Coconut and Coconut Products

KATANA, SRI LANKA · SINCE 1960

WELCOME

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A NOTE FROM THE DIRECTORS

The Directors' Welcome Note

Welcome to St. Theresa's.

It is with great pride and gratitude that we welcome you to our company. At St. Theresa's, we are passionate about bringing the finest coconut-based products from the tropical heart of Sri Lanka to customers around the world.

Our journey is built on a simple promise: to deliver products of exceptional quality while remaining committed to sustainability, innovation, and integrity.

Sri Lanka has long been recognised for producing some of the world's finest coconuts. Blessed with fertile land, a tropical climate, and generations of agricultural expertise, our country provides the perfect foundation for creating premium coconut products that meet the highest international standards.

At St. Theresa's, we work closely with our growers, employees, and business partners to ensure that every product reflects our commitment to excellence. From carefully sourcing the freshest coconuts to employing modern manufacturing processes and rigorous quality control, we strive to exceed the expectations of our customers across global markets.

Our vision extends beyond producing exceptional products. We are dedicated to creating sustainable value for our farming communities, empowering our employees, protecting the environment, and building long term partnerships based on trust and mutual success.

As we continue to grow, we remain guided by our core values of quality, reliability, innovation, and customer satisfaction. We are grateful for the trust placed in us by our customers and partners and look forward to building lasting relationships that contribute to shared success.

Thank you for taking the time to learn about St. Theresa's. We warmly invite you to join us on our journey as we proudly share the richness of Sri Lanka's tropical heritage with the world.

Sincerely,

The Directors,

St. Theresa's Coconut Products

St Theresa's

ABOUT US

Six Partners. Four Generations. One Coconut Mill.

St. Theresa D/C Mills (Pvt) Ltd is a family-owned manufacturer and exporter of desiccated coconut and coconut products. Our mill stands on St. Theresa Road in Katana, Sri Lanka, on the land where the business began in 1960.



At a glance

1960
Founded in 1960

4
Four generations of family ownership

2 acres
2-acre factory in Katana

150 acres
150 acres of our own coconut estates

350+
More than 350 employees

50+ years
Exporting for more than 50 years

90,000 Processing desiccated coconut from 90,000 nuts a day

OUR HERITAGE

It began over a cup of tea.

In 1960, Salomon Appuhamy, Jeremanu Perera, Haramanis Appuhamy, Lawus Appuhamy, W. D. James and Charlie Arawwalla met at Salomon Appuhamy's tea shop in Katana. They left with a shared plan: to build a desiccated coconut factory and take Sri Lankan coconuts to the world. Salomon Appuhamy gave land on St. Theresa Road, and the Katana United Company now known as St. Theresa D/C Mills (Pvt) Ltd was born.

Built by hand.

In the early years, coconut was dried in traditional desiccators, packed into wooden boxes and carried to Colombo Port. The work was hard and manual, but it shaped the values we still hold.

A name rooted in our community.

Our factory stands beside St. Theresa Church, which gave us our name. For more than 20 years, we have supported its annual feast and helped maintain its facilities.



OUR JOURNEY

1960

Six founders establish Katana United Company now known as St. Theresa D/C Mills (Pvt) Ltd

Second generation

David Appuhamy, Martin Appuhamy, Chandrathilaka, Ananda Saparamadu and D. Antony carried the business forward.

Third generation

Sheltic Appuhamy, Henry Appuhamy, Lionel Appuhamy and Ostin Perera keep the mill running through a difficult period.

2005

The grandsons of founder Jeremanu Perera acquired and modernised the factory, forming St. Theresa D/C Mills (Pvt) Ltd.

2012

We acquired Kudirippu Coconut Products (Pvt) Ltd.

Today

The fourth generation leads the company into new international markets.

VISION, MISSION AND VALUES

OUR VISION

To be a trusted global partner for Sri Lankan coconut products, carried forward by every generation.

OUR MISSION

To produce safe, consistent, high-quality coconut products, to build long-term relationships with our customers and suppliers, and to care for the people and community who make our work possible.

Our Values

Quality, checked by hand.

Every coconut is still chosen by hand, the same as in 1960. Machines help, but people decide what is good enough.

Reliability you can plan around.

When a buyer builds a product on our coconut, they need it the same every time. That is the promise we keep.

Integrity, from estate to export.

Honest specifications, honest timelines, and a lot number that traces every bag to the estate where it grew.

Resilience across generations.

Four generations have each faced hard years and chosen to carry on. That is how we approach every challenge.

Our people come first.

Our team lives beside the factory, with their families close by. Looking after them is how we look after quality.

Always improving.

We moved from wooden boxes and hand-fed dryers to lot-coded bags and hourly moisture checks. We are still upgrading.

LEADERSHIP

Led by the Fourth Generation

St. Theresa's is led by a family board of directors who see themselves as custodians of the legacy started in 1960.



BOARD OF DIRECTORS



Mahinda Ranasinghe
DIRECTOR



Mahesh Ranasinghe
DIRECTOR



Johnson Perera
DIRECTOR



Malinda Ranasinghe
DIRECTOR



Lahiru Perera
DIRECTOR



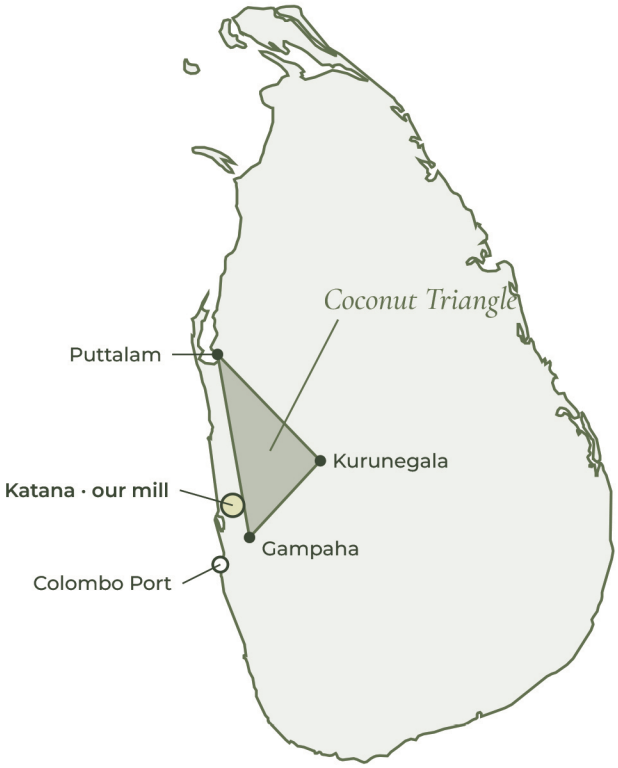
Christina Ranasinghe
DIRECTOR

Food Safety Team

Our Food Safety Team is led by Ms. Thakshila Godagampola, Food Safety Team Leader and QA Executive, supported by Mr. K. A. D. S. S. D. Laxman, Deputy Food Safety Team Leader and Processing & Maintenance Manager.

SOURCING

From Sri Lanka's Coconut Triangle



Sri Lanka's Coconut Triangle, covering the Kurunegala, Puttalam and Gampaha districts, is one of the country's most established coconut-growing regions. Our mill in Katana sits within easy reach of it.

- Coconut Triangle: Kurunegala, Puttalam and Gampaha districts
- Katana: our mill on St. Theresa Road
- Colombo Port: port of loading



SOURCING

How we source



- **50%** from our own 150 acres of estates
- **30%** from contracted growers
- **20%** from local coconut auctions

This mix keeps our supply reliable throughout the year. We work with a network of 20 to 25 estates, and some have supplied us for more than 15 years.

Traceable to the estate.

Our documentation system traces raw materials back to the estate or supplier they came from. Every finished lot links to its production records.

Selected by hand.

When coconuts arrive at the mill, our team inspects and selects each one. Only coconuts that meet our standard go into production.





OUR PROCESS

From Fresh Coconut to Sealed Bag

01 **Receiving.**
Coconuts are inspected and selected by hand.

02 **Deshelling.**
Machines remove the shell, which later fuels our boiler.

03 **Paring.**
The brown skin is pared away by hand.

04 **Washing.**
The white kernel is washed and cleaned.

05 **Grating.**
The kernel is mechanically grated to the required cut.

06 **Drying.**
Industrial dryers reduce moisture to specification.

07 **Cooling.**
The coconut is cooled and handled with care.

08 **Grading.**
It is sorted by particle size into fine, medium and chips.

09 **Quality checking.**
Moisture, colour, particle size and sensory checks are carried out.

10 **Packing and sealing.**
It is packed into food-grade bags, sealed and lot-coded.

OUR PROCESS

Skilled hands, modern machines.

Machines do the heavy work. People handle the stages where judgement matters: selection, paring and visual inspection.



Hygiene throughout.

Protective clothing, dedicated footbaths, scheduled cleaning, and pest control across the whole site.

Always improving.

We are upgrading our post-drying handling, grading and packing sections.





QUALITY AND CERTIFICATIONS

Quality You Can Verify

Quality is checked throughout the day, not just at the end of the line. Every shipment leaves with a Certificate of Analysis.

Our certifications

ISO 22000 · HACCP · GMP (Sri Lanka Standards Institution) · EU Organic · USDA NOP Organic (Control Union) · Registered with the Coconut Development Authority · Environmental Protection Licence (Central Environmental Authority)

How we check

- Moisture: every hour, infrared moisture balance
- Particle size: graded to each mesh specification
- Daily product sample checks
- Water: external laboratory, every six months
- Colour: Lovibond Tintometer
- Parings, extraneous matter, flavour and odour
- Microbiology: external laboratory, monthly



QUALITY AND CERTIFICATIONS

Microbiological standards for desiccated coconut

PARAMETER	LIMIT
Total plate count	Below 5,000 per g
Yeast	Below 10 per g
Moulds	Below 10 per g
Coliforms	Below 10 per g
E. coli	Negative in 10 g
Salmonella	Not detected in 25 g



Traceability and recall.

Every bag carries a lot number linked to its production and sourcing records. We keep traceability, recall and mock recall records.





OUR PRODUCTS

Desiccated Coconut

Our core products, made from fresh Sri Lankan coconuts.



Fine Grade



Medium Grade



Roasted Chips

	Fine Grade	Medium Grade	Roasted Chips
Particle size	Under 15% on 1.40 mm mesh	Under 15% on 2.00 mm; under 15% through 1.40 mm	47% at 20 to 50 mm; 7% below 10 mm
Fat	68%	68%	68%
Moisture (max)	2.5%	2.5%	3.0%
Colour (Lovibond)	R below 0.2, Y below 0.8, B below 0.1	Same	Same
Packing	7.5, 25, 50 kg	7.5, 25, 50 kg	7.5, 25, 50 kg
Shelf life	12 months	12 months	12 months
Uses	Biscuits, fillings, confectionery	Toppings, cakes, bars	Snacks, cereals, decoration

Storage. 18 to 28°C, 20 to 50% relative humidity, in a clean, dry, odour-free area, in sealed packaging.

OUR PRODUCTS

Coconut Milk and Cream







PRODUCT	FAT	PACK SIZES	SHELF LIFE	USES
Coconut Milk (Low Fat)	5 to 7%	200 ml to 20 L	24 months	Cooking, sauces, beverages
Coconut Milk (High Fat)	17 to 22%	200 ml to 20 L	24 months	Desserts, ice cream, premium cooking
Coconut Cream	22 to 30%	200 ml to 5 L	24 months	Curries, desserts, confectionery

OUR PRODUCTS

Coconut Oils and Ingredients


Virgin Coconut Oil


White Coconut Oil


Coconut Flour


Coconut Sugar


Coconut Syrup

PRODUCT	KEY SPECIFICATION	PACK SIZES	SHELF LIFE
Virgin Coconut Oil	FFA 0.20% max	250 ml to 20 L	12 months
White Coconut Oil	FFA 0.10% max	500 ml to 200 L	12 months
Coconut Flour	80 to 100 mesh	1 kg to 25 kg	12 months
Coconut Sugar	20 to 40 mesh	500 g to 25 kg	12 months
Coconut Syrup	Moisture 25% max	250 ml to 5 L	12 months

Custom grades, cuts, packing and private labels are available on request.



PACKING AND LOGISTICS

Packed and Shipped to Your Requirements

- Desiccated coconut: 7.5 kg, 25 kg and 50 kg food-grade bags
- Retail and food service: 250 g, 500 g and 1 kg
- Liquids: 200 ml, 400 ml, 1 L and larger packs
- Private label: available on request



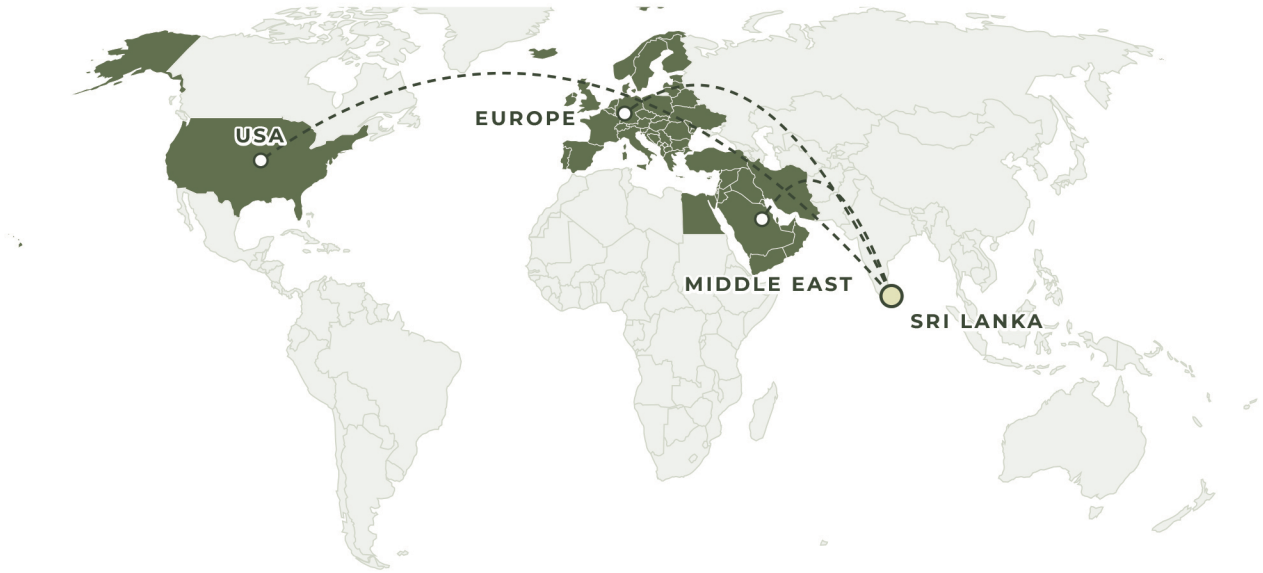
SHIPPING	
20 ft container	Up to 20 metric tonnes
40 ft container	Up to 27 metric tonnes
Minimum order	1,000 kg
Lead time	2 to 3 weeks
Terms	FOB Colombo, CIF, C&F, DDP

Documents Provided

Documents provided: commercial invoice, packing list, bill of lading, certificate of origin, CoA, phytosanitary certificate, health certificate, fumigation certificate, insurance certificate and customs declaration.

EXPORT MARKETS

Trusted Across Three Continents



We supply importers, supermarket chains, bakeries, confectioners, food manufacturers and private label brands. We respect customer confidentiality and do not publish their names.

ST. THERESA'S IN NUMBERS

1960
the year we began

4
generations of family ownership

50+
years of exporting

90,000 NUTS
average daily output of desiccated coconut

150 ACRES
of our own coconut estates

20 TO 25
partner estates

280 KW
of solar power

350+
people on our team

SUSTAINABILITY

Responsible from Estate to Export



The whole coconut.

Shells fuel our boiler. Filtered processing water irrigates the trees around our mill.

Solar power.

A 280 kW solar system helps power the mill and supplies the national grid.

Our people.

Staff housing beside the factory, so families can live together. Annual staff trips, school supplies for employees' children, and support through the COVID-19 closure.

Our community.

More than 20 years of support for St. Theresa Church and its annual feast.

WHY ST. THERESA'S

Six Reasons Buyers Work with Us

1

Heritage.

More than 60 years in desiccated coconut, across four generations.

2

Direct manufacturer.

From our own estates and mill, with no middleman.

3

Consistent quality.

Hourly moisture checks and a CoA with every shipment.

4

Certified.

ISO 22000, HACCP, GMP, and EU and USDA organic.

5

Traceable.

Every lot traced back to its estate or supplier.

6

Easy to order.

1,000 kg MOQ, 2 to 3 week lead time and flexible shipping terms.



CONTACT

Let's Build a Lasting Partnership

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Website

Company video

St Theresa's

Pure by nature

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