



MATHAMMANA

D/C FACTORY

EST. 1970

WELCOME TO MATHAMMANA D/C FACTORY



Leaves: Fruit Trays
and Broomsticks

Flowers and
Inflorescence: Vinegar
and Clothing

Trunk: Paper Pulp
and Furniture pieces

Spathe and Guinit:
Helmets and
Handbags

Water: Kidney
Cleansing and
Hydration

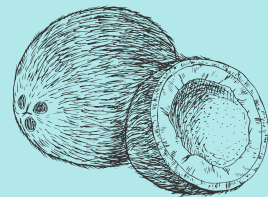
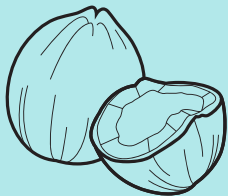
Meat:
Desiccated Coconut
and Chips

Shell:
Charcoal and
Handicrafts

Husk:
Ropes and Mats

Oil: Skincare and
Cooking

Roots: Beverages
and Medicine





1970 - 2010



2014 - 2020



2010 - 2014



2020 - Present

OUR 50 YEAR JOURNEY

In 1970, we opened our doors to share Sri Lanka's freshest coconut products with the world. Founder, Hector Leslie Samaranayake made it his mission to ethically source the highest quality coconuts and turn them into the edible delicacies we eat today. Throughout the years we have introduced new technologies and eco-friendly methods, changing the way we connect with our customers worldwide. We pride ourselves in taking care of our community in Minuwangoda as they have put their heart and soul into our factory.

Over the years, families from all parts of Gampaha joined us. With over 200 employees we have kept growing from cutting 35,000 to 90,000 coconuts a day. We have matured into a team of highly skilled workers, trained and determined to give our customers the best experience in food. For decades we have employed a 100% female labour workforce in our wet section that finely peels each coconut meticulously by hand; after which the raw coconut is sterilised to the highest standards. Three generations later, we have pushed the boundaries of the export business and now, we are searching for new products to feed our coconut lovers.





Hector Leslie Samaranayake
(Founder)



The Family

**"ECO-FRIENDLY AND ETHICALLY
SOURCED WITH LOVE"**

Coconut

ஊல்

தேங்காய்



Mission

To prove to the world that Sri Lanka's soil and climate produces the richest quality of coconut creations and give our local and foreign clients a product to be proud of.



Vision

To expand our product line into a diverse range of flavours and continue to make Mathammana D/C Factory the leading manufacturer in the industry.



Values

To bring together the coconut culture of Sri Lanka into eco-friendly methods and improve the safety standards for all our customers and employees.

Certified By



LK-BIO-149 - SRI LANKA AGRICULTURE



Validated By

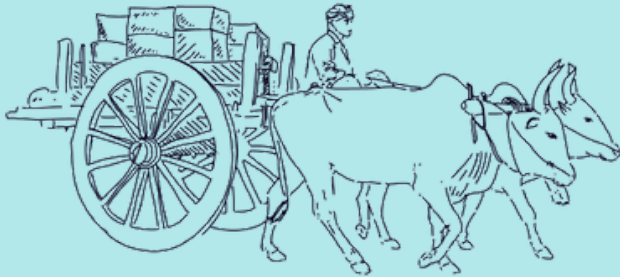




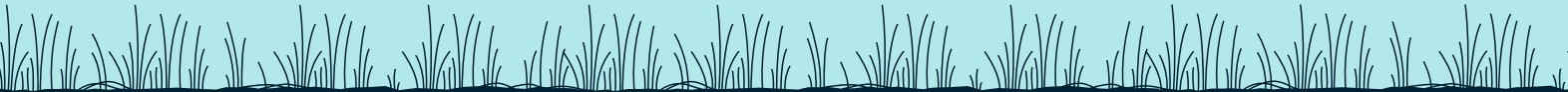
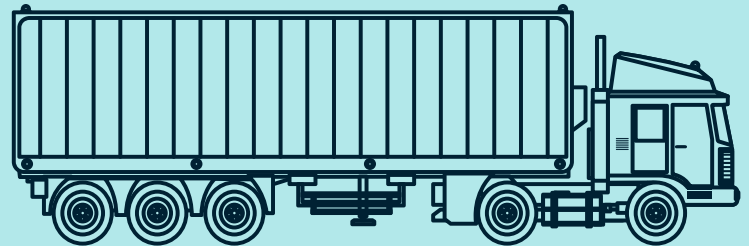
We Have Come So Far !



*Bullock Cart
(1,800 Kg)*



*40 ft. Container
(25,000 Kg)*





Treating Mother Nature with Respect...



Our Factory is proud to say that:

- Our Factory is equipped with a 250kW solar system.
- We use Energy-efficient boilers to fuel our ovens by reusing coconut shells and sawdust.
- All light fixtures are energy-efficient LED bulbs.
- 70,000 litres of wastewater is recycled and cleaned to a pH of 7.4 prior to being released into the surrounding grassland.
- 100% water purification system via activated carbon filters.
- We continue to find self-sustaining methods to improve our factory.

Grading Sizes

- Fine
- Medium
- Chips
- Thread (Long/Short)
- Flakes
- Shredded (Long/Short)
- Chiplet

Coconut Flavours

- Natural
- Full Toasted
- Half Toasted
- Sweetened
- Salted
- Sweetened & Salted
- Kithul Palm Syrup Coated
- As Per Customer Requirement



**U.S. FOOD & DRUG
ADMINISTRATION**



LK-BIO-149 - SRI LANKA AGRICULTURE



Sedex®



In House Laboratory Testing at Mathammana



- BRC AA Certified for 5 Consecutive Years
- ISO22000 Certified Since 2011
- EU Certified Since 2016
- NOP Certified Since 2016
- FDA Certified Since 2017



Testing, Nutritional Data and Packaging

Microbiological

- Aerobic plate count
- Yeast and mould
- Coliforms
- Salmonella
- E.coli

Packaging

- Inner food-grade polythene bag
- Out paper sack or corrugated cartons
- Available from 250g to 50Kg bags/boxes
- Bulk Purchasing and white labelling

We Specialize in
Organic Products

Physical & Chemical

- Moisture content
- Oil content
- Fatty acid (lauric acid)
- Grading
- Foreign matter
- Colour

Health Benefits

- NO Transfats
- NO Cholesterol
- NO Artificial Flavours
- NO Artificial Additives
- NO Added Chemical
- Aflatoxins Free
- Low Glycemic Index
- Gluten-Free
- 100% Vegan
- Dairy-Free
- High Dietary Fiber

Nutritional Facts

Components	Amount Per 100g Serving
Total Calories	693 Kcal
Protein	9 g
Carbohydrates	13 g
Total Sugar	6.3 g
Total Fat	64-69 %
Saturated Fat	62.5 g
Trans fat	0 g
Cholesterol	0 g
Moisture	2.5 %
Ash	1.7 %
Minerals	
Calcium	0.07 mg
Iron	0.07 mg
Sodium	1.61 g

*Values may vary naturally





Reaching across the world, here are some of our best sellers...



Natural Desiccated Coconut Shredded

Cookies, pastries, desserts; a few things you sprinkle on with our pure white shredded coconut. Bakers all over the world love the flavour profile and aesthetics of this range. Long and short threads are available with a choice of toasted levels to satisfy your customers.

Shred size: 1.5cm - 3cm
Moisture content: Below 2.5%
Oil Content: 64% - 69%
Fatty Acid: 0.2%

Flavour Profile: Natural coconut flavour
Colour: Pure white
Raw material used: 100% pure coconut kernel

Minimum sieve pass-through: 6 square/inch
Available source: Conventional or organic

- Other flavours :
- Half Toasted
 - Full Toasted
 - Sweetened
 - Salted
 - Sweet & Salt
 - Kithul Palm Syrup Coated
 - As Per Customer Requirement





Half Toasted Desiccated Coconut Flakes

Whether you want the perfect topping for your granola, cheesecake, coconut ice cream or greek yoghurt; our half toasted desiccated coconut flakes are convenient to use, rich in flavour and an ideal low carb snack.

Shred size: 1cm - 2cm

Moisture content: Below 1.5%

Oil Content: 64% - 69%

Fatty Acid: 0.2%

Flavour Profile: Natural coconut flavour

Colour: Light brown

Raw material used: 100% pure coconut kernel

Minimum sieve pass-through: 10 square/inch

Available source: Conventional or organic

Other flavours :

- Natural
- Full Toasted
- Sweetened
- Salted
- Sweet & Salt
- Kithul Palm Syrup Coated
- As Per Customer Requirement





Full Toasted Desiccated Coconut Fine

Our full toasted desiccated coconut fine is a must-have ingredient in recipes for biscuits, cakes, pastries, and cookies. It caters to our gluten-free and dairy-free customers and enriches the texture and flavour profile of a range of sweet and savoury dishes.

Shred size: 100% pass-through
Moisture content: Below 1.5%
Oil Content: 64% - 69%
Fatty Acid: 0.2%

Flavour Profile: Natural coconut flavour
Colour: Golden brown
Raw material used: 100% pure coconut kernel

Minimum sieve pass-through: 10 square/inch pass-through
Available source: Conventional or organic

Other flavours :

- Natural
- Half Toasted
- Sweetened
- Salted
- Sweet & Salt
- Kithul Palm Syrup Coated
- As Per Customer Requirement





Full Toasted & Sweetened Desiccated Coconut Chips

A perfectly sized crispy chip to pop into your mouth as a quick healthy alternative. This 100% coconut kernel is sliced evenly and baked fresh in the oven to give it a light golden hue. We recommend pairing the coconut chip with some dried fruits for a quick grab at the snack aisle.

Shred size: 1.5cm - 4.5cm
Moisture content: Below 2.0%
Oil Content: 64% - 69%
Fatty Acid: 0.2%

Flavour Profile: Natural coconut flavour with mild sweetness
Colour: Golden Brown
Raw material used: 100% pure coconut kernel with cane sugar or coconut sugar, (10% - 15%) syrup or customer's requirement

Minimum sieve pass-through: 6 square/inch
Available source: Conventional or organic

Other flavours :

- Natural
- Half Toasted
- Full Toasted
- Salted
- Sweet & Salt
- Kithul Palm Syrup Coated
- As Per Customer Requirement





Half Toasted & Salted Desiccated Coconut Threads

Everyone loves a salty kick to their taste buds. Try using our coconut threads coated in a light layer of salt to balance sweet treats and sour desserts. We have perfected our local manufacturing process to provide you with thin and flavour dense coconut threads.

Shred size: 1.5cm - 3cm
Moisture content: Below 2.0%
Oil Content: 64% - 69%
Fatty Acid: 0.2%

Flavour Profile: Natural coconut flavour with mild saltiness
Colour: Light Brown
Raw material used: 100% pure coconut kernel with 1% salt

Minimum sieve pass-through: 10 square/inch
Available source: Conventional or organic

Other flavours :

- Natural
- Half Toasted
- Full Toasted
- Salted
- Sweet & Salt
- Kithul Palm Syrup Coated
- As Per Customer Requirement





Full Toasted, Sweetened and Salted Desiccated Coconut Medium

A bit of sweet, a bit of salt; seasoned with the perfect combination of 1% salt and 10% sugar. Sri Lanka's coconut is the perfect base to add your own flavour blends. From coconut sugar to kithul (jaggery), we have tried and tested a variety of sweeteners for our desiccated coconut medium.

Shred size: 100% pass-through
Moisture content: Below 2.0%
Oil Content: 64% - 69%
Fatty Acid: 0.2%

Flavour Profile: Natural coconut flavour with mild saltiness
Colour: Golden Brown Brown
Raw material used: 100% pure coconut kernel with cane sugar or coconut sugar and 1% salt. (10% - 15%) syrup or customer's requirement

Minimum sieve pass-through: 10 square/inch pass-through
Available source: Conventional or organic

Other flavours :

- Natural
- Half Toasted
- Full Toasted
- Salted
- Sweet & Salt
- Kithul Palm Syrup Coated
- As Per Customer Requirement



Cooking With Coco



Coconut Sambol



Coconut Porridge



Coconut Cake Pops



Coconut Tarts



Fried Coconut Prawn



Coconut Granola Bars



"Ask your local trader for M119 products"

Tel: +94 77 418 1573 | +94 112 296 547

mathammanadc@gmail.com | m119dc@gmail.com

www.coconuts119.com