SILK FOODS CEYLON

PRODUCT GUIDE

Ceylon Mace (Javitri) — Delicate, Aromatic Crimson Aril.

MAC-WH · Whole Spice (sticks, quills, pods, berries, seeds)

Company Information

Manufacturer	Silk Foods Ceylon (Pvt) Ltd
Exporter	E-Silk Route Ventures (Pvt) Ltd
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Document Information

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1. About the Product

Mace Whole consists of whole, sound, sun-dried *Myristica fragrans Houtt.* of Sri Lankan origin, sourced through E-Silk Route Ventures' direct-trade smallholder network and hand-graded under traditional craft techniques. Material is cleaned, graded by size and grade designation, and packed in food-grade bales or laminated bags in a FSSC 22000 / HACCP-certified facility. No fumigants, preservatives or artificial treatments are used. Cinnamon and similar bark spices are graded by quill diameter; cardamom/clove/pepper by grade designation.

Scientific Name	*Myristica fragrans Houtt.*
Common Names	Mace · Wasawasi · Javitri
MOQ	Bulk: 25 kg minimum; private-label available.
Shelf Life	24 months from date of packing under recommended storage conditions
After Opening	Use within 12 months of opening for best aroma and oil retention

2. Intended Use

Mace Whole (*Myristica fragrans Houtt.*) is intended for use as a culinary spice in beverage infusions, curries, marinades,

pickles, mulled drinks, bakery applications, and as a raw material for further processing (grinding, oil extraction). Suitable for general adult and child populations (above 3 years of age). Vegan, vegetarian, gluten-free, dairy-free, halal-compatible.

3. Key Benefits

- Myristicin — Aromatic ether — characteristic mace/nutmeg note (avoid very high doses).
- Elemicin — Aromatic phenylpropanoid of the volatile oil.
- Volatile oil — High essential-oil content gives mace its warm aroma.
- Lignans & antioxidants — Polyphenols supporting free-radical defence.
- Manufactured under BRCGS, FSSC 22000, HACCP, ISO 22000 and GMP-certified facilities
- Single-origin, smallholder direct-trade traceability to farm level
- Compliant with EU 1881/2006 / EU 2073/2005 / EU 396/2005 and Codex Alimentarius
- No preservatives, artificial colours, flavours or sweeteners

4. Varieties / Grades / Forms

Grade	Description	Typical Diameter / Size
Standard Grade	Standard premium whole-spice product — sound, characteristic form.	Retail and food-service packs

5. Active Compounds

Compound	Benefit
Myristicin	Aromatic ether — characteristic mace/nutmeg note (avoid very high doses).
Elemicin	Aromatic phenylpropanoid of the volatile oil.
Volatile oil (sabinene, α-pinene, terpinene)	High essential-oil content gives mace its warm aroma.
Lignans & antioxidants	Polyphenols supporting free-radical defence.

6. Manufacturing Process Summary

See the dedicated Manufacturing Process document (Doc 5 of this dossier) for the full step-by-step process flow, ISO 5807 notation, and HACCP CCP critical limits. Full physio-chemical, microbiological and nutritional specifications are detailed in the COA (Doc 1) and SPEC (Doc 2).

7. Packaging & Labeling

Packing Types

Primary: Bales / PP bags / kraft paper / aluminium-foil bags / cartons.

Bulk: 1 kg / 2.5 kg / 5 kg / 10 kg / 15 kg / 20 kg / 25 kg bulk bags.

Secondary: Corrugated outer cartons.

Packing Sizes

Bulk	1 kg / 2.5 kg / 5 kg / 10 kg / 15 kg / 20 kg / 25 kg
Private Label	50 g / 100 g / 250 g / 500 g / 1 kg (or per customer specification)

20-foot Container Load-ability

20ft FCL sticks kg	~ 7,000 kg net
20ft FCL powder kg	~ 10,000 kg net
40ft FCL sticks kg	~ 14,000 kg net

8. Company Information

E-Silk Route Ventures (Pvt) Ltd was incorporated to establish strategic trade routes in the modern business world, exporting superior-quality spices, tea, herbs, coconut products, and other agricultural commodities produced in Sri Lanka while uplifting the livelihoods of our small-scale farmer communities. Our integrated supply-chain model spans from contracted smallholder farms to in-house factory processing under BRCGS, FSSC 22000, HACCP, ISO 22000 and GMP, with direct trade lanes into the UK, USA, Australia, and the UAE.

Our Factories

Our factories use safe and effective manufacturing processes built around cellular manufacturing principles, enabling a wide variety of products to be strategically produced with minimal slack time and the highest throughput. Our facilities also provide valuable employment opportunities to the surrounding rural areas, including the spouses of our farmer partners.

Our Farmers

Our farmers — the upstream of our supply chain — belong to a challenged socio-economic class long masked by intermediaries. Through direct trade, we provide the best possible price for produce from our micro, small, and medium-scale farmers, and we capture provenance at the farm level for full traceability back to the grove.

9. Sustainability & CSR

Backward Value Transfer (BVT)

Our BVT initiative ensures that the farmer benefits the most from each transaction by transferring the majority of the realised margin back to the producer at source.

Silk Social Index (SSI)

A proprietary measure of brand impact at the grass-root farmer-community level, attached to every commercial transaction so customers can quantify the social good their purchase creates.

Green Initiative

Year-on-year green-growth pledge implemented across the organisation through:

- Re-use of cartons and paper
- Preference for solar dryers over fossil-fuel-fired dryers
- Treatment of organic solid waste and re-application as plantation fertiliser
- Treatment of wastewater and diversion to plantation irrigation
- Biodegradable / compostable primary-packaging options on request

10. Supply Chain Management

Management of supply chains on behalf of customers — covering product, packaging, certification, logistics, and delivery — so our customers can focus on selling.

Hassle-free International Trade (H-fIT)

Source products from regions where we are present, without being involved in the import/export process, from the comfort of your office. We export from origin, import into your local through our registered entities, and deliver to your warehouse.

International Locations

- Sri Lanka (Head Office & Factory)
- United Kingdom
- United States
- Australia
- United Arab Emirates

11. Shipping & Lead Times

Shipping Methods

- Sea Freight — Lowest cost; longer transit.
- Air Freight — Typically under one week to destination; higher cost.
- Express Courier — Fastest door-to-door including clearance; highest cost.

Sea Freight Lead Times (typical, by region)

Region	Transit
Asian Region	1–2 weeks
Australia	3–4 weeks
UK / Europe	4–5 weeks
Eastern Europe	5–6 weeks
North America	5–6 weeks
South America	6–7 weeks

Production Lead Time

2 to 3 weeks (standard SKUs); 4 to 6 weeks for custom private-label orders subject to artwork sign-off.

12. Payment & Trade Terms

Accepted Methods	PayPal — sample shipping cost only · Bank T/T (Wire Transfer) — standard orders · Letter of Credit (L/C) — orders above USD 25,000
Incoterms	FOB Colombo (CIF / DDP available on request)
Currency	USD (EUR / GBP / AUD available on request)

13. Certifications

- BRCGS — Brand Reputation Compliance Global Standards
- FSSC 22000 — Food Safety System Certification
- HACCP — Hazard Analysis Critical Control Point
- ISO 22000 — Food Safety Management System
- GMP — Good Manufacturing Practice

14. Traditional & Cultural Background

Mace — 'Wasawasi' in Sinhala — is the lacy crimson aril surrounding the nutmeg seed, dried to an amber blade. Milder and more delicate than nutmeg, it perfumes Sri Lankan sweets, curries and baked goods.

15. Scientific Note

Mace shares nutmeg's aromatic compounds (myristicin, elemicin) at a lighter intensity, with antioxidant lignans. As with nutmeg, only very high non-culinary doses raise safety concerns.

16. Frequently Asked Questions

Product

Q1: How is the grade determined?

A: Whole-spice grades are determined by diameter (e.g., cinnamon quills), pod size (cardamom), berry size (pepper), or seed integrity. Lower diameter or smaller pod size typically delivers higher aroma intensity and active-compound concentration. We hand-grade every batch and provide grade designation on the COA.

Q2: Is the product treated or sterilised?

A: Whole spice is typically NOT steam-sterilised (to preserve volatile oils intact). Steam sterilisation is available on request for sensitive applications. For ground-form requirements, see our Ground Spice category.

Q3: What is the production lead time?

A: 2–3 weeks for standard SKUs; longer during off-season for harvest-dependent products.

Q4: What product testing is recommended?

A: Products are produced to international standards. If destination-country testing is required, we recommend testing in the destination country against destination-market regulations. We can arrange samples for this purpose.

Packing

Q1: What is the MOQ for private label?

A: MOQ 500 units per SKU using stock 100 g / 250 g / 500 g / 1 kg kraft pouches or 100 g zip-lock pouches. MOQ governed by packaging supplier — typically 10,000 – 15,000 packages total. Larger order quantities yield label-printing economies that we pass on to the customer.

Shipping

Q1: What shipping methods are available?

A: Sea Freight: Lowest cost; longer transit. / Air Freight: Typically under one week to destination; higher cost. / Express Courier: Fastest door-to-door including clearance; highest cost.

Q2: What are the shipping lead times?

A: Air: a few days to one week. Sea (see destination table in the Shipping section). Production lead time: 2 to 3 weeks (standard SKUs); 4 to 6 weeks for custom private-label orders subject to artwork sign-off.

Payment & Other

Q1: What are the payment methods?

A: PayPal — sample shipping cost only · Bank T/T (Wire Transfer) — standard orders · Letter of Credit (L/C) — orders above USD 25,000. Incoterms default: FOB Colombo (CIF / DDP available on request). Currency: USD (EUR / GBP / AUD available on request).

Contact

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