



r ā g ā



Drops of sap from tapping kithul inflorescences



Raga Sparkling Kithul Raa of Ceylon brings to the world for the first time, the traditional and natural taste and goodness of a beverage gifted from the kithul palms of Sri Lanka's rainforests.

A long-standing Sri Lankan classic has been given a vibrant twist and sparkle, with an authentic toddy taste and a clean finish.

THE BOLD TASTE OF A TRADITIONAL FAVOURITE



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| Sharing the taste of a local favourite in the wild



Strong senior tapper climbing up for harvesting nectar



EXOTIC AND AUTHENTIC

The characteristics of kithul toddy come exclusively from fresh unfermented sap, which is harvested drop by drop, from sharply cut immature flowers. This must be done by a senior tapper, following a series of rituals and preparations, attended to with utmost care.

The sap is a rich source of nutrients, including sugars, free amino acids (including L-Arginine), polyphenols, vitamins and minerals. Traditional villagers believe that drinking naturally fermented kithul can keep you energetic and young.

Slicing the kithul flower for continuous sap secretion



Delivering the tropical goodness to the Raga factory



BLEND OF TRADITION WITH TECHNOLOGY

Kithul, rooted in deep heritage, has many customs and rituals associated with it, which are still followed by villagers who live close to the tropical forests of the country.

We collect the finest traditionally harvested quality sap, fresh from the village itself, into our own trucks. Then, using modern tools of technology to ensure quality and traceability, an extensive, automated process in compliance with ISO 22000 Food Safety Management standards is carried out, to produce Raga Sparkling Kithul Raa of Ceylon. The result is the purest experience of a local flavour.

State of the art Raga manufacturing technology



From the traditional container



CRAFTED IN SRI LANKA - ENJOYED EVERYWHERE

A can of Raga Sparkling Kithul Raa of Ceylon presents the value and feel of kithul from the world heritage forest areas of Sinharaja and Adam's Peak. It is a controlled fermented, finely filtered, pasteurized and carbonated product, containing approximately five to six percent alcohol, less than three percent carbohydrates and no added flavours or stabilizers.

Raga Sparkling Kithul Raa breaks long standing barriers, making it possible for you to enjoy local kithul Raa from wherever you are.

We work in partnership with a group of experts, in order to deliver the best to you.



Technology by



Bold expression of tradition in a can



A strong climbing attachment



BRIDGING THE GAP

We are focused on strengthening the traditional kithul tapping industry by providing improved financial benefits for rural communities to enhance their way of life. The Raga factory is equipped with modern brewing and canning facilities backed by continuous quality testing in-house. The incorporation of modern technologies at each step of the process, from sap collection to delivering of Raga Sparkling kithul Raa to your table, is the secret behind connecting the traditional beverage with the modern world.



A bunch of mature kithul fruits

VISIT OUR FACILITY





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