



SRI LANKA'S TIMELESS SECRET TO PURE OIL



The Ancient Grinder

The Sekkuwa is Sri Lanka's iconic, low tech oil mill, traditionally powered by a bullock to extract oil from copra or sesame seeds. More than a machine, it's a revered symbol of tradition and a practical tool embodying a commitment to purity and quality in every drop of cold-pressed oil.



The Cold-Press Masterpiece

The Sekkuwa's great benefit is the cold-press result. Its mechanism, a slow grinding wooden pestle inside a stone mortar, uses only friction to extract oil without destructive heat.

This crucial absence of high temperatures preserves delicate nutrients, antioxidants, and the oil's natural aroma, guaranteeing a pure product superior to industrial alternatives.

A Circle of Sustainability

A model of traditional sustainability, the Sekkuwa utilizes animal power for a self-contained operation. Crucially, the leftover solid residue, known as Punnakku (oil cake), is not wasted; it is immediately recycled as protein-rich feed for livestock. This complete, zero-waste approach demonstrates the holistic efficiency of this ancient practice.



Taste, Health, and Heritage

The oil produced by the Sekkuwa is highly valued in local cuisine and traditional medicine for its purity and rich properties. By retaining its full natural composition, the oil is exceptionally rich in essential compounds. For consumers today, choosing Sekkuwa oil is a conscious choice for health, but it is also a direct way to support local heritage and taste the authentic, unhurried flavor of a product made the traditional way.

