HOUSE OF

ENOVA

Established In 2011

ENOVA PROFESSIONAL RANGE



Pure. Trusted. Nourishing.

Enova is the flagship brand of Venkadeshwara Agro Industries Ltd., a Sri Lankan agribusiness company specializing in refining edible oils. Established in 2011 as part of the family-owned business, Enova supplies high-quality cooking oils and bakery fats to wholesalers and institutional buyers. This catalogue is tailored for hotels, restaurants and cafés (HoReCa) who purchase products in bulk. It introduces Enova's origins, leadership, quality credentials and detailed product specifications including ingredient descriptions, nutrient highlights and packaging options.



From the shores of Jaffna to the paddy fields of the South, from the spice gardens of the Hill Country to the bustling bazaars of the East, Sri Lanka's heritage is woven through food. Across generations, Tamil, Sinhalese, and Muslim communities have shared in the art of turning nature's gifts into nourishment, coconuts pressed for golden oil, rice husked and milled, spices ground with stone, sweets and breads shaped by loving hands. This collective craft is more than sustenance; it is a living memory of unity, resilience, and abundance, carried in every grain, every drop, and every flavor that defines our island.

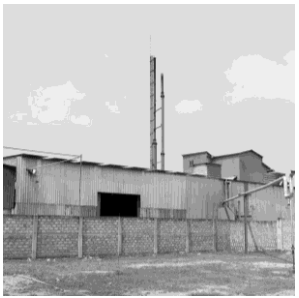
ENOVA

www.houseofenova.com

PRODUCT CATALOGUE 2025

Scan To Access Enova Digital Catalogue

Heritage and Journey



Venkadeshwara Agro Industry traces its roots to Jaffna in northern Sri Lanka. The company began as a sole proprietorship in 2001 and rapidly grew through successive milestones. In 2013 the firm began importing edible oils, and by 2014 it became a private limited company. A new plant in Achchuveli launched in 2018, enabling large-scale production and storage. The company later expanded into solvent extraction and oil refining, achieving storage capacity of over 3,000 tons and refining capacities of 30 ktons (solvent extraction) and 17 ktons (refinery). By 2023 the company had surpassed LKR 3.2 billion in production volume and explored global markets through imports of refined coconut and palm oils.

Enova, introduced in 2011 under the parent company, capitalises on this infrastructure to supply high-quality oils. Its products come from locally sourced coconuts, rice bran and imported palm oil.



Enova operates according to a clear mission:

“Quality First” and “Innovation”

Venkadeshwara emphasises strict quality control at every stage, from raw material selection to refining, so that each batch meets international standards. The company promotes innovation, constantly upgrading equipment, developing new oil blends and investing in laboratory facilities to assure purity and consistency. Sustainability and community welfare are also core values; Venkadeshwara supports the local Jaffna economy and engages in community outreach programs.

Innovation & growth

The company’s commitment to innovation is reflected in its state-of-the-art solvent extraction and refining plants. Advanced refining allows Enova to customise oils to clients’ specifications, for example blending palm and rice bran oils or reducing free fatty acid (FFA) content. Laboratory excellence ensures each batch is tested for purity, smoke point and nutrient content.



Certifications & Quality Assurance



GMP
(Good Manufacturing Practice)

Demonstrates that manufacturing facilities meet sanitary standards and follow documented procedures to prevent contamination. GMP certification helps ensure consistent quality and safety in food production.



FSMS
(Food Safety Management System – ISO 22000)

This certification verifies that Enova adheres to an internationally recognised food-safety management system covering the entire supply chain—from raw material procurement to finished product dispatch.



HACCP
(Hazard Analysis and Critical Control Points)

HACCP analysis identifies potential hazards in the production process and establishes critical control points and monitoring procedures to mitigate them. Holding a HACCP certificate demonstrates Enova's proactive approach to food safety.



HALAL CERTIFICATE

This certificate confirms that Venkadeshwara Agro Industry (Pvt) Ltd has met the Halal Assessment Council's standards for manufacturing, packaging, and distributing vegetable fat–based and yeast products. It is valid for local use until 9 November 2026.

Board of Directors

Over 100 Years of combined Experience in FMCG, Corporate Strategy, Sales and Marketing and Finance



Mr. Kanakasingam Suganthon
Founder & Managing Director

Mr.Suganthon, the founder and managing director of Venkadeshwara Agro Industry Pvt Ltd, has been the driving force behind the company's success through his clear and unwavering vision. His deep-rooted connection to Jaffna- Sri Lanka , coupled with his keen business acumen, has propelled Venkadeshwara Agro Industry Pvt Ltd to become a leading provider of high-quality edible oils.

Mr. Suganthon's dedication to maintaining the highest standards of quality, embracing sustainable practices and prioritizing the utilization of local resources is evident in every facet of the company's operations. He remains committed to ensuring that Venkadeshwara Agro Industry Pvt Ltd consistently delivers premium products to consumers while simultaneously contributing to the economic development of the Northern region. Moreover, his visionary approach includes transforming the production process by integrating green energy solutions, thereby driving an eco-friendly and sustainable evolution within the industry.



Mr. Bradley Emerson
Chairman / Non- Executive Independent Director
A seasoned professional with over four decades of expertise in banking, education and strategic leadership.



Mr. Manjula Priyadarshana
Non- Executive Independent Director
22+ years of experience in finance, strategic leadership and corporate transformation. A specialist in edible oils and fats industry with extensive experience in sales, distribution and strategy. Manjula has previously been CEO and CFO in leading sector companies.



Mr. R. Suresh
Non- Executive Independent Director
Counting over sixteen (16) years' experience in the field of Taxation including more than ten (10) years post qualified experience.



Mr. Rizvi Mowlana
Executive Director
A highly accomplished professional with over 40 years of experience in sales and marketing, fast-moving consumer goods and food packaging.


ENOVA
Palm Olein
Vegetable Oil
Coconut Oil
COOK WITH CARE – COOK WITH ENOVA

ENOVA PROFESSIONAL RANGE



Cake
Margarine



Pastry
Margarine



Bun
Compound



Bread
Compound



Cake
Compound



Pan
Lubricant



Creaming
Fat



Vegetable
Ghee



Palm
Olein



Rice
Bran Oil



Coconut
Oil



Sunflower
Oil


ENOVA

Ghee & Butter Alternatives

Our vegetable ghee and butter-flavored blends combine the richness of traditional taste with the cost-efficiency of plant-based formulations. Perfect for sweets, biriyani, ghee dosa, kottu rotti, that require authentic flavor.

With stable aroma and flavor even at high heat, our ghee alternatives guarantee chefs the same authentic taste profile in every dish.

Vegetable Ghee

How It Works for You

Provides rich buttery flavor with high heat stability. Ideal for traditional cuisines.

Why Choose This Product

Plant-based alternative to dairy ghee; cost-effective with similar taste profile.

Maximizing Value

Lower cost than pure dairy ghee; longer shelf stability.

Chef's Tips

Excellent for parathas, curries, and baking. Blend with butter for premium taste.



Vegetable Ghee



18 Kg



4 Kg

Nutrition Information	Per Serving	Per 100g
Energy	~101 kcal	720 kcal
Protein	0 g	0 g
Carbohydrate	0 g	0 g
Fat	11.2 g	80 g
- **Saturated**	~5.9 g	42 g
- **Monounsaturated**	~4.8 g	34 g
- **Polyunsaturated**	~0.6 g	4 g
Cholesterol	0 mg	0 mg
Trans Fat	<0.1 g	<0.5 g
Sodium	<1 mg	<2 mg

Servings per package: Serving Size:

Contains	
Palm-Based Oil	Water
Emulsifier (E476)	Antioxidant (E304)

Storage	: Cool and Dry Place
Shelf Life	: 12 Months
Packaging Dimensions	: 30 x 22.5 x 27.3 CM
Minimum Order Quantity	: 1-25
Delivery timelines	: 2 Days
Payment terms	: Cash or Cheques
Distribution coverage	: Island wide

ENOVA



Frying & Cooking Mediums

Our range of oils and frying fats are refined with advanced technology to guarantee stability under high heat and versatility across cuisines. Whether for deep-frying, sautéing, or salad dressings, these cooking mediums meet the diverse needs of professional kitchens.

With high smoke points and clean, neutral flavors, our oils maintain quality over repeated use, offering chefs predictable results and reduced wastage.

Cooking Oil (RBD Palm Olein)

How It Works for You

Stable at high heat, light taste, and versatile for frying and cooking.

Why Choose This Product

More affordable and longer-lasting than sunflower or soybean oil.

Maximizing Value

High oxidative stability = fewer oil changes.

Chef's Tips

Excellent for deep-frying in hotels and restaurants; best choice for bulk use.



Cooking Oil (RBD Palm Olein)



20L | 5L | 3L | 2L | 1L | 750 ml | 500 ml | 200 ml

Nutrition Information	Per Serving	Per 100g
Energy	~101 kcal	720 kcal
Protein	0 g	0 g
Carbohydrate	0 g	0 g
Fat	11.2 g	80 g
- **Saturated**	~5.9 g	42 g
- **Monounsaturated**	~4.8 g	34 g
- **Polyunsaturated**	~0.6 g	4 g
Cholesterol	0 mg	0 mg
Trans Fat	<0.1 g	<0.5 g
Sodium	<1 mg	<2 mg

Servings per package: Serving Size:

Storage	: Cool and Dry Place
Shelf Life	: 12 Months
Packaging Dimensions	: 30 x 22.5 x 27.3 CM
Minimum Order Quantity	: 1-25
Delivery timelines	: 2 Days
Payment terms	: Cash or Cheques
Distribution coverage	: Island wide

Contains

RBD Palm Olein

Cooking Oil (RBD Rice Bran Oil)

How It Works for You

Rich in antioxidants; mild flavor that doesn't overpower dishes.

Why Choose This Product

Healthier positioning compared to palm oil; ideal for premium HORECA segment.

Maximizing Value

Balanced price-to-performance; appeals to health-conscious customers.

Chef's Tips

Great for salad dressings, shallow frying, and Asian stir-fries.



Cooking Oil (RBD Rice Bran Oil)



20L | 5L | 3L | 2L | 1L | 750 ml | 500 ml | 200 ml

Nutrition Information	Per Serving	Per 100g
Energy	~101 kcal	720 kcal
Protein	0 g	0 g
Carbohydrate	0 g	0 g
Fat	11.2 g	80 g
- **Saturated**	~5.9 g	42 g
- **Monounsaturated**	~4.8 g	34 g
- **Polyunsaturated**	~0.6 g	4 g
Cholesterol	0 mg	0 mg
Trans Fat	<0.1 g	<0.5 g
Sodium	<1 mg	<2 mg

Servings per package: Serving Size:

Storage	: Cool and Dry Place
Shelf Life	: 12 Months
Packaging Dimensions	: 30 x 22.5 x 27.3 CM
Minimum Order Quantity	: 1-25
Delivery timelines	: 2 Days
Payment terms	: Cash or Cheques
Distribution coverage	: Island wide

Contains

Refined Rice Bran Oil

Coconut Oil (RBD)

How It Works for You

High smoke point, aromatic flavor, traditional authenticity.

Why Choose This Product

Preferred in Sri Lankan and South Indian cuisines; premium natural oil.

Maximizing Value

Doubles as both cooking and flavoring oil, reduces the need for multiple oils.

Chef's Tips

Perfect for curries, string hoppers, and authentic HORECA Sri Lankan menus.



Coconut Oil (RBD)



20L | 5L | 3L | 2L | 1L | 750 ml | 500 ml | 200 ml

Nutrition Information	Per Serving	Per 100g
Energy	~101 kcal	720 kcal
Protein	0 g	0 g
Carbohydrate	0 g	0 g
Fat	11.2 g	80 g
- **Saturated**	~5.9 g	42 g
- **Monounsaturated**	~4.8 g	34 g
- **Polyunsaturated**	~0.6 g	4 g
Cholesterol	0 mg	0 mg
Trans Fat	<0.1 g	<0.5 g
Sodium	<1 mg	<2 mg

Servings per package: Serving Size:

Contains
Coconut Oil

Storage	: Cool and Dry Place
Shelf Life	: 12 Months
Packaging Dimensions	: 30 x 22.5 x 27.3 CM
Minimum Order Quantity	: 1-25
Delivery timelines	: 2 Days
Payment terms	: Cash or Cheques
Distribution coverage	: Island wide

Sunflower Oil

How It Works for You

Light taste and quick absorption, ideal for salads and light frying.

Why Choose This Product

Seen as a healthier alternative to palm olein in certain markets.

Maximizing Value

Priced higher but appeals to health-driven hotel clients.

Chef’s Tips

Use in vinaigrettes, sautéing, and premium Western cuisine menus.



Frying & Cooking Mediums | SKU ID

Sunflower Oil



20L | 5L | 3L | 2L | 1L | 750 ml | 500 ml | 200 ml

Nutrition Information	Per Serving	Per 100g
Energy	124 kcal	884 kcal
Protein	0 g	0 g
Carbohydrate	0 g	0 g
Fat	14 g	100 g
- **Saturated**	1.4 g	10 g
- **Monounsaturated**	3.8 g	27 g
- **Polyunsaturated**	8.8 g	63 g
Cholesterol	0 mg	0 mg
Trans Fat	<0.1 g	<0.8 g
Dietary Fibre	0 mg	0 mg

Servings per package: Serving Size: 14g

Storage	: Cool and Dry Place
Shelf Life	: 12 Months
Packaging Dimensions	: 30 x 22.5 x 27.3 CM
Minimum Order Quantity	: 1-25
Delivery timelines	: 2 Days
Payment terms	: Cash or Cheques
Distribution coverage	: Island wide

Contains
Sunflower Oil


ENOVA

Margarine & Bakery Fats

Our margarine and bakery fat solutions are crafted to deliver the perfect balance of flavor, structure, and performance. From premium cakes to artisan pastries, these products are tailored for professional bakers who demand excellence in every batch.

Every carton delivers uniform texture, consistent performance, and dependable results, ensuring chefs can trust their recipes to turn out the same, every time.

Premium Cake Margarine

How It Works for You

Authentic coconut aroma and flavour; naturally stable; versatile for cooking and baking.



Why Choose This Product

Higher stability than butter in tropical climates; retains softness even after refrigeration.

Maximizing Value

Cheaper than butter with similar results; higher yield in bulk baking due to better volume rise.

Chef's Tips

For best results, cream with sugar at room temperature. Works well in layered cakes and pound cakes.

Premium Cake Margarine



1 Kg



15 Kg

Nutrition Information	Per Serving	Per 100g
Energy	~101 kcal	720 kcal
Protein	0 g	0 g
Carbohydrate	0 g	0 g
Fat	11.2 g	80 g
- **Saturated**	~5.9 g	42 g
- **Monounsaturated**	~4.8 g	34 g
- **Polyunsaturated**	~0.6 g	4 g
Cholesterol	0 mg	0 mg
Trans Fat	<0.1 g	<0.5 g
Sodium	<1 mg	<2 mg

Servings per package: Serving Size:

Contains

RBD Palm based oils

Ascorbyl palmitate (INS 304)

Permitted food additives [Monoglyceride (INS 471)]

Potassium sorbate (INS 202)

Nature identical butter flavours

Annatto red (INS 160b (i))

Salt

Water

Citric Acid (INS 330)

EDTA (INS 385)

Beta Carotene (INS 160a (ii))

Storage	: Cool and Dry Place
Shelf Life	: 9 Months
Packaging Dimensions	: 31.5 x 21.2 x 26.7 CM
Minimum Order Quantity	: 1-25
Delivery timelines	: 2 Days
Payment terms	: Cash or Cheques
Distribution coverage	: Island wide

All Purpose Cake Margarine

How It Works for You

Versatile fat for a wide variety of baked goods including cakes, cookies, and desserts.

Why Choose This Product

Can replace both butter and shortening; neutral flavor suitable for sweet or savory.

Maximizing Value

Reduces inventory need, one product for multiple applications; higher shelf stability than butter.

Chef’s Tips

Ideal for hotels needing a single bulk solution; blend with butter for enhanced flavor in premium recipes.



All Purpose Cake Margarine



1 Kg



20 Kg

Contains	
RBD Palm based oils	
Ascorbyl palmitate (INS 304)	Salt
Permitted food additives [Monoglyceride (INS 471)]	Water
Potassium sorbate (INS 202)	Citric Acid (INS 330)
Nature identical butter flavours	EDTA (INS 385)
Annatto red (INS 160b (i))	Beta Carotene (INS 160a (ii))

Storage	: Cool and Dry Place
Shelf Life	: 9 Months
Packaging Dimensions	: 31.5 x 21.2 x 26.7 CM
Minimum Order Quantity	: 1-25
Delivery timelines	: 2 Days
Payment terms	: Cash or Cheques
Distribution coverage	: Island wide

Pastry Margarine

How It Works for You

High plasticity ensures consistent lamination; creates light, flaky layers.

Why Choose This Product

Outperforms standard margarine in puff pastry applications due to superior roll-in quality.

Maximizing Value

More pliable than butter, fewer breaks in lamination, less wastage; allows thinner layers and better rise.

Chef's Tips

Chill well before folding; use for croissants, Danish pastries, and puff sheets.



Pastry Margarine



15 Kg



Contains

RBD Palm based oils	
Ascorbyl palmitate (INS 304)	Salt
Permitted food additives [Monoglyceride (INS 471)]	Water
Soy Lecithin (E322)	Citric Acid (INS 330)
Antioxidant (E304)	Annatto red (INS 160b (i))

Storage	: Cool and Dry Place
Shelf Life	: 9 Months
Packaging Dimensions	: 31.5 x 21.2 x 26.7 CM
Minimum Order Quantity	: 1-25
Delivery timelines	: 2 Days
Payment terms	: Cash or Cheques
Distribution coverage	: Island wide

Bun Compound

How It Works for You

Enhances softness, volume, and crumb structure in buns.

Why Choose This Product

Better shelf life and softness retention vs. plain margarine or butter.

Maximizing Value

Extends freshness, reducing returns in bakeries; consistent portion control in high-volume HORECA.

Chef's Tips

Use in combination with bread improvers for extra softness. Great for burger buns and soft rolls.



Margarine & Bakery Fats | SKU ID

Bun Compound



1 Kg



15 Kg

Contains	
Palm based oils	Antioxidant (E304)
Permitted food additives [Emulsifiers (E471, E476)]	Salt
Colouring matter (E160a, E160b)	Water
Nature identical butter flavours	Acidity regulators (E330)

Storage	: Cool and Dry Place
Shelf Life	: 9 Months
Packaging Dimensions	: 31.5 x 21.2 x 26.7 CM
Minimum Order Quantity	: 1-25
Delivery timelines	: 2 Days
Payment terms	: Cash or Cheques
Distribution coverage	: Island wide

Bread Compound

How It Works for You

Improves dough elasticity, crumb texture, and moisture retention.

Why Choose This Product

Ensures better loaf volume than using only oil; prevents dryness in sliced bread.

Maximizing Value

Longer shelf life reduces wastage; less need for added conditioners.

Chef's Tips

Works best in sandwich bread and high-volume hotel loaves. Combine with Magest yeast for optimum rise.



Bread Compound



15 Kg



Contains	
Palm based oils	Water
Permitted food additives [Emulsifiers (E471, E476)]	Salt
Antioxidant (E304)	Acidity regulator (E330)

Storage	: Cool and Dry Place
Shelf Life	: 9 Months
Packaging Dimensions	: 31.5 x 21.2 x 26.7 CM
Minimum Order Quantity	: 1-25
Delivery timelines	: 2 Days
Payment terms	: Cash or Cheques
Distribution coverage	: Island wide

Cake Compound

How It Works for You

Enhances cake batter stability, ensuring even rise and rich flavor. Keeps cakes soft and moist for longer.

Why Choose This Product

Designed specifically for high-volume cake production; performs more consistently than generic fats.

Maximizing Value

Reduces shrinkage and crumbling, giving more sellable portions. Less need for added emulsifiers.

Chef’s Tips

Perfect for sponge and butter cakes; combine with cocoa for stable chocolate cake bases.



Cake Compound



1 Kg



20 Kg

Contains	
RBD Palm based oils	RBD Coconut oil
Permitted food additives [Monoglyceride (INS 471)]	Water
Ascorbyl palmitate (INS 304)	Salt
Potassium sorbate (INS 202)	Citric Acid (INS 330)
Nature identical butter flavours	EDTA (INS 385)
Annatto red (INS 160b (i))	Beta Carotene (INS 160a (ii))

Storage	: Cool and Dry Place
Shelf Life	: 9 Months
Packaging Dimensions	: 31.5 x 21.2 x 26.7 CM
Minimum Order Quantity	: 1-25
Delivery timelines	: 2 Days
Payment terms	: Cash or Cheques
Distribution coverage	: Island wide

Creaming Fat

How It Works for You

Specially formulated for creaming, ensuring smooth texture in cakes and biscuits.

Why Choose This Product

Creates lighter batters compared to regular margarine; consistent aeration.

Maximizing Value

Enhances volume, same batter produces more pieces. Reduces whipping time.

Chef's Tips

Use at room temperature. Excellent for buttercream fillings and sandwich biscuits.



Creaming Fat



15 Kg



Contains	
Palm based oils	
Permitted food additives [Emulsifiers (E471, E476)]	Salt
Ascorbyl palmitate	Water

Storage	: Cool and Dry Place
Shelf Life	: 9 Months
Packaging Dimensions	: 31.5 x 21.2 x 26.7 CM
Minimum Order Quantity	: 1-25
Delivery timelines	: 2 Days
Payment terms	: Cash or Cheques
Distribution coverage	: Island wide


ENOVA

Specialty Bakery Aids

Designed to simplify bakery operations, our pan lubricants provide effortless release and minimize cleaning time. A small touch ensures smooth production in the busiest kitchens.

Uniform coating and reliable release properties make every batch easy to handle, keeping bakery operations efficient and stress-free.

Pan Lubricant

How It Works for You

Prevents sticking in baking tins and trays; gives smooth release without residue.

Why Choose This Product

Better coverage and less wastage vs. butter or manual greasing.

Maximizing Value

Saves labor time and reduces cleaning costs; very small application needed per tray.

Chef's Tips

Use spray or brush-on for even coating. Ideal for high-volume hotels, cafés, and industrial bakeries. Shake well before use.



Specialty Bakery Aids | SKU ID

Pan Lubricant



5 Kg



20 Kg

Nutrition Information	Per Serving	Per 100g
Energy	~101 kcal	720 kcal
Protein	0 g	0 g
Carbohydrate	0 g	0 g
Fat	11.2 g	80 g
- **Saturated**	~5.9 g	42 g
- **Monounsaturated**	~4.8 g	34 g
- **Polyunsaturated**	~0.6 g	4 g
Cholesterol	0 mg	0 mg
Trans Fat	<0.1 g	<0.5 g
Sodium	<1 mg	<2 mg

Servings per package: Serving Size:

Storage	: Cool and Dry Place
Shelf Life	: 12 Months
Packaging Dimensions	: 30 x 22.5 x 27.3 CM
Minimum Order Quantity	: 1-25
Delivery timelines	: 2 Days
Payment terms	: Cash or Cheques
Distribution coverage	: Island wide

Contains	
Palm-Based Oil	Water
Emulsifier (E476)	Antioxidant (E304)


PURE INGREDIENTS
PERFECT RESULTS
ENOVA
PREMIUM CAKE MARGARINE
FOR QUALITY BAKING
ENOVA
BAKER'S CHOICE
CAKE COMPOUND
கேக் கொம்பவுன்ட்
கேக் கலவை
SPECIAL FOR CAKE
ENOVA
BAKER'S CHOICE
CAKE MARGARINE
கேக் மாகரின்
கேக் மாஜரீன்
QUALITY CAKE
1Kg
ENOVA
BAKER'S CHOICE
BUN COMPOUND
பன் கொம்பவுன்ட்
பனீஸ் கலவை
1Kg


ENOVA

Packaging & Private-Label Solutions



Enova understands that clients require flexibility in packaging to optimize storage and operations. Most oils are offered in 5 L, 20 L jerry cans and 200 L drums, while bakery shortenings come in 15 kg or 20 kg blocks. Enterprise customers may request intermediate bulk containers (IBCs) (1,000 L) or tanker truck loads. Private-label solutions, including customized blends (e.g., palm + rice bran) and bespoke packaging are available upon consultation. Enova's R&D team can adjust free fatty acid levels, smoke points and flavor profiles to meet specific kitchen requirements.

Ordering Information

To place an order or request samples, contact Enova via the details below. Minimum order quantities depend on product and packaging.

Office	Address & Contact
Manufacturing facility	No 1, Industrial Zone, Atchuvely, Jaffna, Sri Lanka
Corporate office	No. 30B – 1/1 Laurie's Place, Colombo 04, Sri Lanka
Email	info@venkadeshwara.com
Phone	+94 77 774 3578 / +94 21 223 2460
	+94 777 164 156 / +94 777 77 1379 / 0777 77 9448

Prospective buyers are encouraged to contact the sales team to discuss pricing, shipping options and bespoke formulations. Samples can be dispatched within Sri Lanka; international buyers may need to arrange freight and customs clearance.

ENOVA

Pure. Trusted. Nourishing.

Enova combines Sri Lankan heritage with modern refining technology to offer a comprehensive line of cooking oils, by-products and bakery fats for the HoReCa sector. Our commitment to quality, innovation and community development is evident in its state-of-the-art facilities, rigorous testing and numerous certifications. Whether you are looking for high-smoke-point oils for deep frying, specialized fats for baking or custom oil blends, Enova has a solution tailored to your kitchen.