

# Food System in Sri Lanka



## Overview of the Food System

- \* Tropical island with diverse climates supporting **rice, tea, coconut, spices, fruits, vegetables, and fisheries.**
- \* Agriculture employees 25% of the workforce smallholder farms dominate.
- \* Strong food culture rice & curry, coconut-based dishes, spices.

## Key goals

high rice self-sufficiency, stable food prices, sustainable production, safe food.

## Consumers & Public Services

- \* Diet based on rice, vegetables, lentils, coconut, fish.
- \* School meal programs support child nutrition

## Solutions & Cooperation with Finland

- \* Climate-smart farming, better water management, improved extension services.
- \* Joint research on sustainable agriculture, dairy development, cold chains, food safety.
- \* Digital advisory tools and traceability systems.

## From Farm to Consumer Primary Production

- \* Mostly small farms (<2 ha) + large tea/rubber/coconut plantations.
- \* Main products: rice, tea, coconut, rubber, spices, fruits, vegetables, fish.
- \* Mixed mechanization, irrigation schemes important.

## Processing & Retail

- \* Major industries: tea processing, rice mills, flour/bakery, dairy, coconut products, spices.
- \* Retail mix: open markets + supermarkets (Cargills, Keells, Arpico).
- \* Imports essential for wheat, milk powder, sugar.

## Strengths, Challenges & Cooperation

### Strengths

- \* High rice self-sufficiency.
- \* Globally recognized exports (Ceylon tea, cinnamon).
- \* Diverse agro-ecological zones

### Challenges

- \* Climate risks (droughts, floods).
- \* Economic instability & high food prices.
- \* Land fragmentation, low productivity.