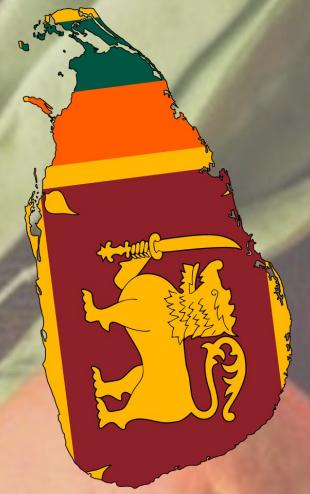


# FOOD SYSTEM IN SRI LANKA

TEAM -02



## INTRODUCTION

The food system in Sri Lanka is based on a small and family oriented agriculture system and is centered around rice, which is significantly influenced by its tropical monsoon climate, cultural, and historical traditions.



## FOOD PROCESSING

- Tea, coconut, and dairy are processed
- Create jobs and support for income
- Important for exports

### STRENGTHS

- Strong farming traditions
- Good climate for the crops
- World-famous Ceylon Tea

### CHALLENGES

- Climate changes
- Low farmer income
- Sometimes, it depends on imports



## AGRICULTURE

- 25-30% of people are engaged in Agriculture
- Usually farms are small
- Small machines are commonly used
- Rice, vegetables, tea, coconut, milk are main crops

## FOOD TRADE & SHOPS

- Food delivers from farmers to shops or consumers
- Rice and vegetables are local
- Import Wheat and milk powder
- Main shops: Keells, Cargills, Arpico

## CONSUMERS & PUBLIC FOOD

- People eat rice every day
- Mostly consume plant-based food
- Meal programs support children and pregnant mothers.



## OBJECTIVE

- Produce enough food for the domestic consumption
- Support exports (tea, coconut)
- Protect nature
- Keep food safe and good quality

## FOOD SECURITY

- Sri Lanka produces enough rice for domestic consumption
- Imports wheat and milk powder
- Risk of climate change