

# DAHfood Ready to Export

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## DIDEH ARAY HESAM

Our company is known as an experienced company working on importing and exporting for many years. DAHfood provides you high-quality and premium selection of Iranian food products. From the Iranian Raisin to the delicious Iranian dates, nuts, dried fruits and more. DAHfood are capable of supplying the most poular varieties of Iranian raisins with different size, price and quality.

Our CO, using modern technologies, equipped storage, suitable price and also, considering national and even international interests, has become a reliable and valid supplier of the Iranian raisins attracting foreign markets around the world. We guarantee to provide any product with any quality you want with competitive price.

## **OUR PRODUCTS**



#### **SULTANA RAISIN**

- Have a delicate and unique sweet flavor
- Obtained from white, seedless grape
- Have a color scale ranging from light to dark as well as various size options
- Dinned in a solution of Potash and oil to accelerate drying and make the color lighter that produces raisin



#### **SUN-DRIED (THOMSON)**

- Mostly produced in Qazvin province
- Without the dipping process
- Naturally dried under the sun
- The caramelizing of the fruits sugars contributes towards producing
- The distinctive Raisin flavor



#### **GOLDEN RAISIN**

- The color ranges from yellow or golden or greenish yellow to light amber
- They are dipped, shade dried and sulfur treated
- SO2 content limited (below 2000ppm)
- Have a unique a and tart aftertaste



#### **MAVIS RAISIN**

- Large dried berries of black grapes
- An excellent source of antioxidants and polyphenol compounds
- Preventing Alzheimer
- Reduce the concentration of blood

### **OUR PRODUCTS**



#### **GOLDEN KASHMIRI (LONG)**

- Characterized by its long shape from Pekami grape
- The color ranges from yellow to golden
- Kashmari raisin has a unique sour and sweet taste
- The main difference between green kashmari raisin and golden kashmari raisin is using of sulfur dioxide in the process of production
- Have a long-lasting shelf life



#### **GREEN KASHMIRI (LONG)**

- Characterized by its long shape from Pekami grape
- The color ranges from yellowish green to dark green
- Kashmari raisin has a unique sour and sweet taste
- The main difference between green kashmari raisin and golden kashmari raisin is using of sulfur dioxide in the process of production
- Have a long-lasting shelf life





## THANKYOU

#### **DON'T FORGET**

We bring our customers what exactly they need

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