

Dried Fruits

dried fruits are higher in calories because they are more concentrated once the water has been removed. Weight for weight, fresh fruit will have few calories than its dehydrated version. One hundred grams of fresh plums contain only 46 calories, whereas 100 grams of prunes have 240 calories. This makes dried fruits ideal sources of energy for our bodies!

Our suppliers use the most modern technology and machinery to dry, sort, and pack fruits without any hand involvement (the whole process is automatic!), and they use no additives in products. As a result, we have achieved the national health certificates for all types of our dried fruits.

Our dried goods include:

- **Dried Fig**
- **Raisin**
- **Dried Apricot**
- **Barberry**

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Dried Fig:

**After being picked, cleaned and processed, the fig is then dried.
Dried figs are prepared in the four grades shown below:**

Grade	Super(101)	AA	A	B
Quality	Very high	High	Very Good	Good
Diameter (mm)	Upper 22.5-23	22.5-23	22-20-18	20-18-15-14
open mouth	90-99%	45% Min	25% Min	3% Max
Color	White	White	White or slight Yellow	Yellow or Grey
Brown & dark color	0%	4% Max	15%Max	35% Max

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OPEN MOUTH FIG



CLOSED MOUTH FIG

Packing :

Our regular packing is 10Kg shrink packs and then cartons. For pressed figs regular packages are 200gr and 400 gr cellophane packs. Other packages can be done according to customer request.

Storage :

Dried figs can be kept in cool and dry place for one year after manufacturing date.

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Raisin

Golden Jumbo Raisin

We supply golden Kashmar raisin which is sulphur added to preserve its gold colour.



Green Jumbo Raisin

It is known as Kashmar raisin, another seedless raisin that is long in shape and popular for its sweet taste.



Sultana Light Raisin

The most popular variety of raisin that is light brown and sulphur added. The maximum amount of added sulphur is around 350 ppm.



Sultana Dark Raisin

This type of raisin is provided by drying the fruit in full sun so the colour is very dark.



Golden Raisin

Golden Raisin is oven-dried and sulphur added that donate a beautiful gold color to raisin.



Packing :

Available ready packages for raisin are 10kg or 12.5kg cartons but same as other products it is possible to pack them in other packages like small consumer packs.

Storage :

Iranian Raisins may be stored at room temperature without noticeable loss of color or flavor for a few months. The stability at room temperature will be dependent upon the moisture levels of the raisins and the relative humidity of the atmosphere. If the storage room temperature and relative humidity are high, refrigerated storage may be adopted for short periods of time.

Apricot

One of the very popular fruits that enter the market in summer is apricots. This delicious and nutritious fruit can be consumed in dry form as well. About half a cup of apricots contains 153 calories energy, 40gms of carbohydrates, 6gms of fiber, 2gms of proteins, 13% of potassium, and 58% of vitamin A. The plum form of this delicious fruit is used as an ingredient of many Iranian foods and as a delicacy in the parties. 1/3rd cup of its dried form contains 101 calories of energy, 27gms of carbohydrates, 3gms of fiber, 1gm of protein, 5% of vitamin A and 7% of potassium.



Sulphured Apricots



Natural dried Apricots

Packing :

Regular packing for apricot is 7 Kg cartons. Other packages are possible according to customer's orders.

Storage :

Store dried apricot in airtight container at room temperature for up to 3 months. Storing in refrigerator will keep the product for 12 months. Refrigerating will keep the dried apricot for 12 to 18 months.

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Barberry

Puffy Barberry (Pofaki Barberry)

In order to produce the puffy type of Barberries, the branches of the plant is being cut off with the fruit on it and then it will be places on wooden bars in a place with continuous air stream from 4 sides. The drying process normally takes 4 to 5 months. After the Barberries are dried they are being separated from the branches by a machine and then passed through a vacuum machine to remove foreign objects.



Dane Anari Barberry (Sun Dried Barberry)

In order to produce the sundried type of Barberries, the fruits are taken off of the branches and placed under direct sunlight to dry. The drying process normally takes 4 weeks.



Packing :

Regular packing for exporting Barberry is 8.5 and 10Kg cartons. It is also possible to choose other packages if there is any request by customers.

Storage :

Store Zereshk (Barberry) in the refrigerator in an airtight container if using within weeks of purchase. For long term storage, Zereshk is best stored in airtight container or zipper bag in the freezer to maintain its bright red colour and freshness. The red colour of Zereshk darkens with age as it oxidizes.

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