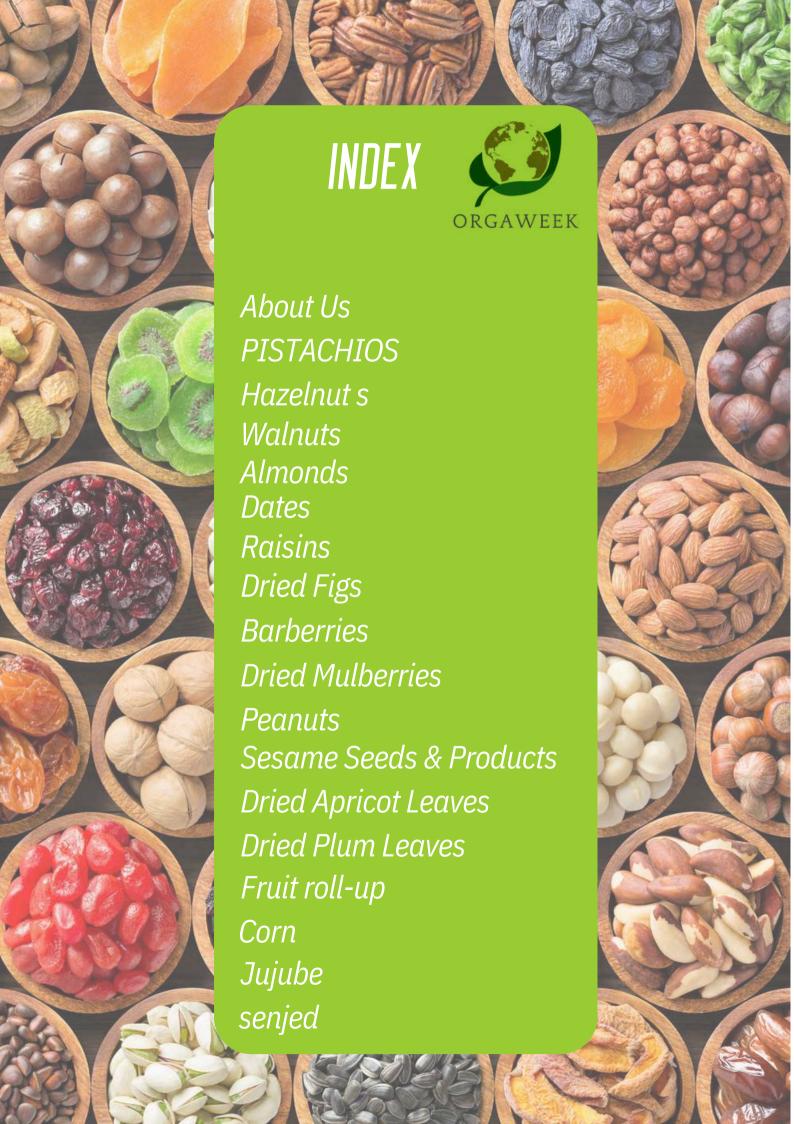


Orgaweek Premium Nuts & Dried Fruits

Experience the wholesome taste of nature with Orgaweek. Our premium range of nuts and dried fruits is carefully selected from the finest farms to bring you freshness, health, and unmatched quality.





About Us

Founded in 2004, Orgaweek has been dedicated to delivering premium-quality nuts, dried fruits, honey, and other organic products to customers worldwide. We take pride in the exceptional quality of our products and services, a commitment that has earned us long-standing relationships with our valued clients.

Our group unites leading growers, processing facilities, packers, exporters, and distributors, working hand in hand to ensure excellence at every stage. Our export portfolio includes pistachios, dried figs, raisins, dates, date syrup and paste, barberries, hazelnuts, honey, and saffron — available both in bulk and in premium retail packaging.

From farm to final delivery, we monitor each product's journey with meticulous care. Using modern machinery and advanced processing techniques, we safeguard freshness, flavor, and food safety at every step. Our factories comply with the standards of Iran's Ministry of Health and hold internationally recognized certifications including FSSC, HACCP, HALAL, KOSHER, ISO22000, and ISO9001. With state-of-the-art QC laboratories and strong collaborations with international research centers, Orgaweek ensures that every product meets the highest global standards of quality, safety, and taste.

Brands



For Interested Factories

If you are a high-quality supplier of nuts and dried fruits, operating under certified quality control systems such as FSSC, HACCP, and others, we invite you to contact our team. We will be glad to evaluate collaboration opportunities and explore ways to work together.

For interested Distributors

If you are a distributor, wholesaler, trader, or importer anywhere in the world, we welcome the chance to connect. Contact us to discuss partnership possibilities and potential cooperation plans tailored to your market.



P istachios





Pistachio has a rich history in the Middle East and Mediterranean regions, with Iran — especially Kerman province — recognized as the world's leading producer and exporter. Known for its unmatched flavor, Persian pistachio is cherished worldwide as a symbol of quality and luxury. In Iran, pistachios are often served during festive occasions such as Nowruz and Yalda Night, as well as enjoyed daily as a nutritious snack, either fresh or roasted.

Valued not only for their taste but also for their health benefits, pistachios are a natural source of unsaturated fats, plant-based protein, dietary fiber, and essential minerals like potassium. Their versatility makes them a popular ingredient in traditional desserts such as baklava, as well as in modern confections, ice creams, and cakes.

Varieties

Iranian pistachios are classified into three main categories based on size and shape: Round, Long, and Jumbo.

- Round (Fandoghi) Small and compact, this variety is the most common and widely used due to its balanced flavor and cost efficiency.
- Long Types Including Ahmad Aghaei, Akbari, and Badami. Ahmad Aghaei pistachios are medium-sized with a light shell color. Akbari pistachios are the largest and most elongated, highly sought after for their premium quality. Badami pistachios are slender, with a slightly darker shell and a distinctive flavor.
- Jumbo (Kalehghoochi) Known for its large, round shape and rich taste, Kalehghoochi contains a higher fat content, giving it an especially intense flavor.

At Orgaweek, we offer pistachios in both open-mouth and closed-mouth varieties, available in a range of sizes and customized packaging. We also supply pistachio kernels, slices, and powders to meet diverse customer needs.





Nutritional Values per 100 gr

Specifications

Nutritional \	values,	per 100 g	r Spec	ifications				
Item	Value	Unit	Variety	Size groups	Availa	bility		
	nciples 2530	KJ			Naturally Open	Closed Mouth		
Energy	605	Kcal		26-28	Yes	Yes		
Durkatu	21		Round	28-30	Yes	Yes		
Protein	19	g	(Fandoghi)	30-32		Yes		
Carbohydrates	49	g	(Fanaogni)	30-32 32-34	Yes Yes	Yes		
Total Fat	11.5	g		26-28	Yes	Yes		
Dietary Fiber	0.0	g	Long	28-30	Yes	Yes		
Cholesterol	5.3	mg	(Ahmad Aghaei)					
Saturated Fat		g		30-32	Yes	Yes		
Unsaturated Fat	42	g		18-20	Yes	Yes		
Sugars Salt	6.8	g	Long	20-22	Yes	Yes		
(Added)	3	g	(Akbari)	22-24	Yes	Yes		
Vit	amins			26-28	Yes	Yes		
A	22	ugRe		26-28	Ask us	Ask us		
B1 (Thiamine)	0.87	mg	Long (Badami)	28-30	Ask us	Ask us		
B2 (Riboflavin)	0.87	mg	20119 (200001111)	30-32	Ask us	Ask us		
B3 (Niacin)	1.50			18-20	Yes	Yes		
B5 (NIGCIII)	0.52	mg	Jumbo	20-22	Yes	Yes		
		mg	(Kaleghoochi)	22-24	Yes	Yes		
(Pantothenic acid)			(rtarearrocern)	26-28	Yes	Yes		
B6	1.7	mg						
B9 (Folate)	67	ug						
C	5.6	mg	CI					
E	4.5	mg	Storage:					
K	1.5	ug	Store at 3°C to 5	°C in a cool d	Irv nlace awa	v from		
Mi	nerals		direct sunlight. B					
Calcium	75	mg	unect sunight. D	est consumed	WILLIIII 12 II	IOIILII		
Copper	1.3	mg						
Iron	4.1	mg						
Magnesium	120	mg	Export phytosanitary treatment:					
Manganese	1.2	mg	Fumigation with	methyl bromic	le le			
Phosphorus	490	mg						
Potassium	1010	mg	gas (as per expor	t regulations)				
Selenium	7.0	ug						
	,			The same of the sa				

nt:



Packaging:

In-shell pistachios are packed in 50 kg PP bags. Pistachio kernels are sealed in food-grade liners, available in 10 kg or 20 kg cartons.

Sodium

Carotene-B

Phytosterols

Zinc

7.0

2.2

332

214

Phyto-Nutrients

mg

mg

ug

mg

Multiple retail packaging options are available, including Quad Seal, Doypack, and Pillow Style, all made from premium food-grade materials.





Hazelnuts



Hazelnut, the delicious nut from the hazel tree, thrives in the temperate northern regions of Iran, where the climate is ideal for its cultivation. Naturally rich in vitamins, antioxidants, potassium, healthy unsaturated fats, proteins, and essential minerals, hazelnuts are a powerhouse of nutrition.

Including hazelnuts in a daily diet supports heart health, helps regulate blood pressure, and provides anti-inflammatory benefits. With their rich, creamy flavor, hazelnuts are enjoyed not only as a healthy snack but also as a premium ingredient in ice creams, chocolates, desserts, and pastries.

General Description

Our hazelnuts are cultivated in highland regions and harvested at peak ripeness to ensure maximum flavor and freshness. Each batch undergoes strict quality control to check for mold, pests, and impurities before packaging. The kernels have a natural dark-brown shell with a creamy interior, and their distinctive earthy flavor and firm texture set them apart in the global market.

We offer hazelnuts in various size grades, including:

9-10 mm, 9-11 mm, 10-11 mm, 10-12 mm, 11-12 mm, 11-13 mm, 13-14 mm, 13-15 mm, 14-15 mm, 14-16 mm, and 15-16 mm.

Available product forms include:

- In-Shell Hazelnut
- · Whole Kernels
- · Blanched Kernels
- Kernel Halves
- Sliced Hazelnut (1.8 mm to 2.2 mm)
- Hazelnut Granule (1 mm to 3 mm)
- Hazelnut Powder (0.3 mm to 0.7 mm)
- Hazelnut Paste (No additives)
- Hazelnut Butter (No additives)

At Orgaweek, we supply both raw and roasted hazelnuts, packaged according to customer requirements for both bulk and retail markets.







Product Specifications

Moisture	< 5%	3.5%
Aflatoxin	In accordance to	0.825 ppb
	Iran's Standard 5925t	
Other toxins	0.05	0
Coliforms	< 100 cfu/g	Neg
Escherichia coli	-	Neg
Salmonella	-	Neg
Mold	< 100 cfu/g	10
Peroxide	< 2	0.7
Taste and odor	Normal	Normal
Ro en/mold	< 2% by count	1.1
Shrivelled, stained	< 4% by count	Max.4,0
and yellowish kernels		
Mechanically damaged	< 7% by count	6.5
Broken, pressed	< 1% by count	1
Non-hazardous foreign	< 0.05% by count	neg
ma er (such as straw,		
thread, Stones, Grit, etc.)		

Shelf Life & Storage Conditions

Hazelnuts remain fresh for up to 18 months when stored at -4°C, and up to 12 months at 8°C in a dry, well-ventilated environment away from direct sunlight. Products should be kept away from materials with strong odors or items that are easily infested.

Export Phytosanitary Treatment

Fumigation with methyl bromide gas, following international export regulations.

Packaging:

Bulk

- Packed in sealed food-grade liners inside 10 kg or 20 kg cartons.
- Other bulk packaging options available based on customer requirements.

Multiple retail packaging and labeling options, including Quad Seal, Doypack, and Pillow Style, all made from premium food-grade materials.

Nutritional Values per 100g:

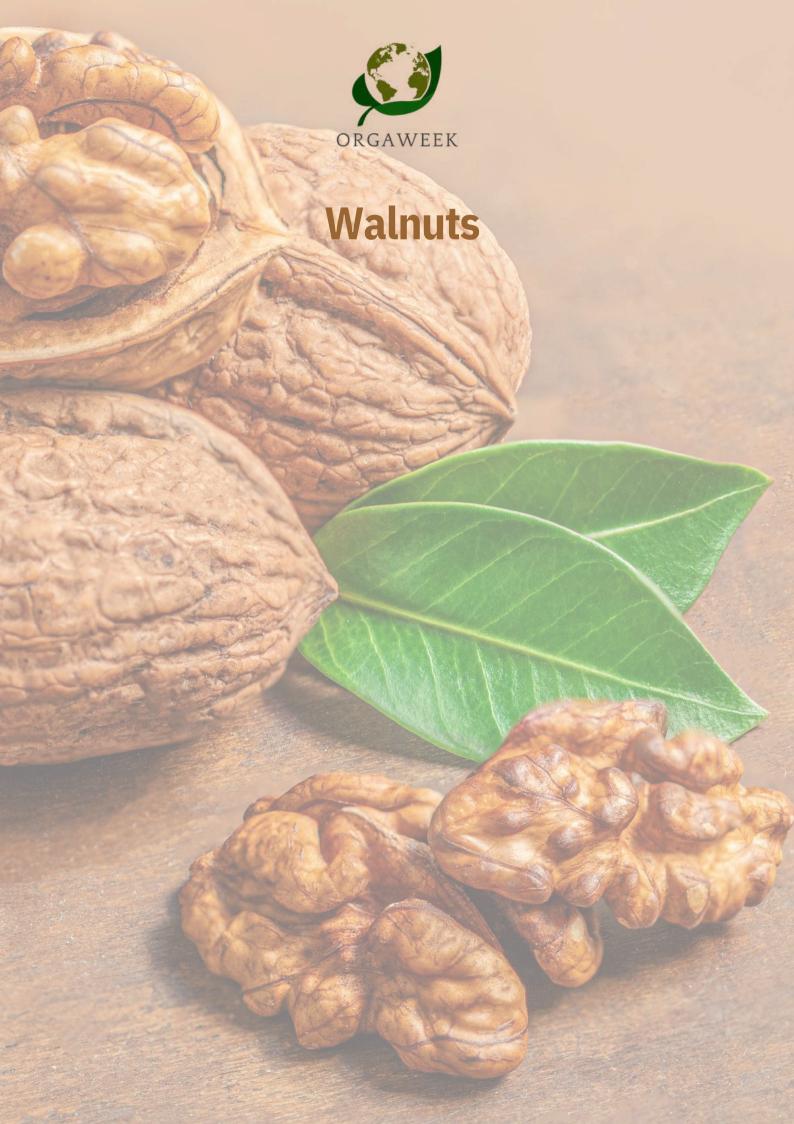
Principle	Values	
Fat	58	g
Cholesterol	0	m
Potassium	680	g
Carbohydrate	17	m
Protein	15	g
Vitamin B-6	30	g
Magnesium	40	g
Iron	26	%
Calcium	11	%











Walnuts





Walnuts, the nutrient-rich seeds from the walnut tree, thrive in the fertile regions of Iran where the climate and soil are ideal for their cultivation. Naturally high in omega-3 fatty acids, antioxidants, proteins, vitamins, and essential minerals, walnuts are considered one of the healthiest nuts available.

Regular consumption of walnuts supports brain health, improves heart function, helps reduce inflammation, and contributes to overall wellness. With their rich, earthy flavor and crunchy texture, walnuts are enjoyed both as a nutritious snack and as a versatile ingredient in confectionery, baked goods, salads, and gourmet dishes.

General Description

Our walnuts are grown in selected orchards and harvested at peak maturity to ensure maximum freshness and nutritional value. Each batch undergoes rigorous quality control to remove shells, check for insect damage, and ensure a clean, premium product before packaging.

Walnut Oil (Cold-pressed, No additives)

At Orgaweek, we supply both raw and roasted walnuts, packed according to customer requirements for both bulk and retail markets.









Product Specifications

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Moisture < 5% In accordance to Iran's Standard **Aflatoxin** Other toxins 5925T **Coliforms** < 0.05 Escherichia coli < 100 cfu/g Salmonella Neg Mold Neg Peroxide < 100 cfu/g < 2 meq/kg Taste and odor Rancid Normal Shell pieces < 2% by count Mechanically damaged Max 1.1% **Broken pieces** < 7% by count Shrivelled kernels Max 4.0% Foreign matter (shell, stones, grit) < 1% by count

Tolerance

Nutritional Value per 100g:					
per 1	003.				
Principle	Values				
Fat	68 g				
Cholesterol	58 mg				
Carbohydrate	14 g				
Protein	15 g				
Vitamin B-6	0.6 mg				
Magnesium	158 mg				
Iron	2.9 mg				

Calcium

11 mg

Shelf Life & Storage Conditions

Walnuts remain fresh for up to 18 months when stored at -4°C, and up to 12 months at 8°C in a dry, well-ventilated environment away from direct sunlight. Products should be stored away from materials with strong odors or items that are easily infested.

< 0.05% by count

Export Phytosanitary Treatment

Fumigation with methyl bromide gas, following international export regulations.

Packaging:

Bulk:

- Packed in sealed food-grade liners inside 10 kg or 20 kg cartons.
- Other bulk packaging options available based on customer requirements.

Retail:

 Multiple retail packaging and labeling options available, including Quad Seal, Doypack, and Pillow style, all made from premium food-grade materials.





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Almonds



Almonds, the nutrient-rich seeds of the almond tree, flourish in the warm, sunny regions of Iran where the climate is ideal for their cultivation. Naturally rich in healthy fats, protein, fiber, vitamins, and minerals, almonds are considered one of the healthiest and most versatile nuts in the world.

Regular consumption of almonds supports heart health, helps manage blood sugar, aids in weight control, and contributes to overall wellness. With their delicate crunch, mild sweetness, and creamy texture, almonds are enjoyed both as a healthy snack and as an essential ingredient in confectionery, bakery products, salads, and savory dishes.

General Description

Our almonds are cultivated in carefully selected orchards and harvested at peak maturity to ensure the best flavor, texture, and nutritional value. Each batch undergoes strict quality control to remove foreign matter, check for insect damage, and guarantee a clean, premium product before packaging.

Iranian almonds are known for their uniform shape, smooth light-brown shells, and naturally sweet taste. Their crisp texture and pleasant aroma make them highly sought-after in both domestic and international markets.

Available product forms include:

- In-shell Almonds (various sizes)
- · Whole Almond Kernels
- Blanched Almonds
- Almond Halves
- Almond Slices
- Almond Meal (1 mm to 3 mm)
- Almond Powder (0.3 mm to 0.7 mm)
- Almond Paste (No additives)
- Almond Butter (No additives)

At Orgaweeks, we supply both raw and roasted almonds, packaged according to customer requirements for both bulk and retail markets.







Product Specifications

Characteristics

Moisture
Aflatoxin
Other toxins
Coliforms
Escherichia coli
Salmonella
Mold
Peroxide
Taste and odor
Shell pieces
Mechanically damaged
Broken pieces
Shrivelled kernels
Foreign matter (shell, stones, grit)

Tolerance

< 5%		
In accordance to Iran's	Standard	
5925T		
< 0.05	Mutuition	al Value
< 100 cfu/g	Nutrition	
Neg	per 1	00g:
< 100 cfu/g		
< 2 meq/kg	Principle	Values
Normal	Fat	68 g
< 2% by count	Cholesterol	58 mg
Max 1.1%		
< 7% by count	Carbohydrate	14 g
Max 4.0%	Protein	15 g
< 1% by count	Vitamin B-6	0.6 mg
< 0.05% by count	Magnesium	158 mg
	Iron	2.9 mg
	Calcium	11 mg

Shelf Life & Storage Conditions

Almonds remain fresh for up to 18 months when stored at -4°C, and up to 12 months at 8°C in a dry, well-ventilated environment away from direct sunlight. Products should be kept away from materials with strong odors or items that are easily infested.

Export Phytosanitary Treatment

Fumigation with methyl bromide gas, following international export regulations.

Packaging:

Bulk:

- Packed in sealed food-grade liners inside 10 kg or 20 kg cartons.
- Other bulk packaging options available based on customer requirements.

Retail:

 Multiple retail packaging and labeling options available, including Quad Seal, Doypack, and Pillow style, all made from premium food-grade materials.







Piarom Dates



General Description

Piarom dates are one of Iran's most sought-after date varieties, known for their naturally sweet flavor and pleasant aroma. They are exclusively cultivated in Iran's favorable climate, where conditions allow them to develop their thin, wrinkled skin that clings closely to the dense, meaty flesh. The distinctive dark-brown color and semi-dry texture, with less than 15% moisture, make Piarom dates easily recognizable and highly valued in both domestic and international markets.

Available Grades

Select A	50 to 60 pcs/lb	Yes
Select B	6 0 to 7 0pc/lb	Yes
GAQ	7 0 to 8 0pc/lb	Yes
FAQ	Without count	Yes
Industr	Yes	

Nutritional Values per 100g:

Calories	300	Kcal
Calories from Fat	0	-
Total Fat	0.6%	-
Total Carbohydrate	70%	-
Dietary Fiber	2.2%	mg
Calcium	64	mg
Iron	3	mg
Potassium	650	mg
Phosphorus	63	mg
Manganese	54	mg
Niacin	1.6	mg

Shelf Life & Storage Conditions

Piarom dates remain fresh for 18 months when stored at 8°C, and for 12 months at 15°C in a cool, dry, and well-ventilated environment away from direct sunlight. They should be kept away from products with strong odors or items that are prone to infestation.

Export Phytosanitary Treatment

Fumigation with methyl bromide gas in compliance with export standards.

Product Specifications

Characteris cs	Tolerance
Moisture	< 15%
Discolored	< 5% by count
Ro en/mold	< 1% by count
Damaged Fruit	< 1% by count
EVM (Extraneous	< 1% by count
Vegetable Material)	
Infesta on	No Live infesta on
	Dead infesta on or
	parts thereof:< 1%
Mineral Stones, Grit	< 0.5 gr: 1 per 4 tones
Non-hazardous foreign	Target Nil-< 1piece
ma er (Such as straw,	per carton
thread, etc.)	
Broken/incomplete	< 3% by count
Flaking	< 10%
Undeveloped	< 1% by count
True hazardous foreign	< 1% by count
ma er such as glass	,
Other Varie es	<1% by count

Packaging

Bulk

Packed in sealed food-grade liners inside 10 kg or 20 kg cartons.

Retail:

 Available in multiple packaging formats including Quad Seal, Doypack, and Pillow Style, all made from premium food-grade materials.







Zahedi Dates





General Description

Zahedi dates are easily recognized by their light yellowish-brown color, firm texture, and naturally sweet flavor. Known for their low moisture content and long shelf life, Zahedi dates are classified as semi-dry. Their mild taste and firm consistency make them ideal for direct consumption, as well as for use in industrial food production, including confectionery, bakery products, and health snacks.

Product Specifications

Available Grades

Characteris cs	Tolerance	Grades Desc		19.81		ailability
Moisture	< 16%	Select A 50 to 60		50 to 60 pcs/lb		Yes
Calyx	Not Removed to	Select B		60 to 70pc/lb		Yes
	protected shelf life	GAQ		7 0 to 8 0pc/lb		Yes
Damaged Fruit	< 0.3 % by weight	FAQ		Without count		Yes
EVM (Extraneous	< 1% by count	Industr	ialWithout	t count		Yes
Vegetable Material)		Nutritio	nal Va	lupei	nor	· 100a·
Infesta on	No Live infesta on			-		
	Dead infesta on or	Princi	Principle		e	Unit
	parts thereof:<3% Energy		1249.	7	KJ	
Mineral Stones, Grit	< 0.5 gr: 1per 4 tones	Protein		1.89		g
Non-hazardous foreign	< 1piece per carton	Sucrose		1.89		g
ma er (such as straw,		Fiber		1.96		g
thread, etc.)		Total Sugar		76.92	2	g
Broken/incomplete	< 1% by count	Calcium		60		mg
Discolored	< 2% by count	Iron		1.02		mg
Ro en/mold	< 1% by count	Sodium		39.2	1	mg
Flaking	< 2% by count	Caulandanaha		1.3		mg
Undeveloped	< 1% by count	Carbohydrate		69.8		mg
True hazardous foreign	Nil	Glucose		30.07	7	3
ma er such as glass		Fructose		39.1		3

Shelf Life & Storage Conditions

Zahedi dates remain fresh for 18 months when stored at -4°C, and for 12 months at 8°C, in a cool and dry environment away from direct sunlight. They should be kept away from products with strong odors or items that are prone to infestation.

Export Phytosanitary Treatment

Fumigation with methyl bromide gas, in compliance with export requirements.



Bulk

Packed in sealed food-grade liners inside 10 kg or 20 kg cartons.







ZAHEDI DATES 20kg





Retail:

Available in various packaging formats, including Quad Seal,
 Doypack, and Pillow Style, all made from premium food-grade materials.





Rabbi Dates



General Description

Rabbi dates are a popular semi-dry variety cultivated in Iran, recognized for their dark brown color, firm and meaty flesh, and naturally sweet flavor. The thin skin clings closely to the flesh, giving them a unique texture. At Orgaweek, our Rabbi dates are carefully selected from fully ripened fruits, then thoroughly cleaned, sorted, and X-ray scanned to ensure the highest quality. With their pure date aroma, rich taste, and guaranteed absence of insect or mite damage, mold, or contaminants, they meet the highest international market standards.



Product Specifications

Characteris cs	Tolerance
Moisture	< 15%
Discolored	< 5%
Mold	< 1%
Damaged Fruit	< 0.5%
EVM (Extraneous	< 1%
Vegetable Material)	
Infesta on	No Live infesta on
	Dead infesta on or
	parts thereof: <3%
Mineral Stones, Grit	<0.5 gr: 1 per 4 Tons
Non-hazardous foreign	<1 pieces per cartons
ma er (such as straw,	
thread, hair, etc.)	
Broken/incomplete	< 3%
Flaking	<10%
Undeveloped	<1% by count
True hazardous foreign	Target Nil
ma er such as glass	
Other Varie es	1% max by count

Available Grades

Grades	Descrip on	Availability
Select A	Max 60 pcs/lb	Yes
Select B	Max 72 pc/lb	Yes
GAQ	Max 82 pc/lb	No
FAQ	Max 92 pc/lb	No
Industrial\	No	

Nutritional Values per 100g:

Principle	Value	Unit
Calories	300	Kcal
Iron	3	mg
Calories from Fat	0	-
Po asium	650	mg
Total Fat	0.6	%
Phosphorus	63	mg
Total Carbohydrate	70	%
Manganese	54	mg
Dietary Fiber	2.2	%
Niacin	1.6	mg
Calcium	64	mg

Packaging

Bulk:

 Packed in sealed food-grade liners inside 10 kg or 20 kg taped-sealed cartons.

Retail:

 Available in multiple packaging styles, including Quad Seal, Doypack, and Pillow Style, all made from premium food-grade materials.











Shelf Life & Storage Conditions

Rabbi dates retain their quality for 18 months when stored at 8°C, and for 12 months at 15°C, in a dry and well-ventilated environment away from direct sunlight. They should be stored separately from strong-odor products or items susceptible to infestation.

Export Phytosanitary Treatment

Fumigation with methyl bromide gas in compliance with export regulations.





Mazafati Dates





General Description

Mazafati dates, also known as Rotab, are among the most popular and naturally sweet date varieties in Iran. With a soft, delicate flesh and the highest natural moisture content (16–25%) among date types, they offer a rich, juicy texture and a sweet, aromatic flavor. The ripe Mazafati date is dark brown to black in color and often has a thin, tender skin that can be easily separated from the flesh. Known for their unique taste and pleasant aroma, Mazafati dates are enjoyed fresh and are a delicacy in both domestic and international markets.

Available Grades

Grades	Descrip on	Availability
Select A	Max 60 pcs/lb	Yes
Select B	Max 72 pc/lb	Yes
GAQ	Max 82 pc/lb	No
FAQ	Max 92 pc/lb	No
IndustrialWithout count No		

Product Specifications

Characteris cs	Tolerance
Moisture	< 24% by count
Shell Pieces & Blanks	< 1% by count
Damaged Fruit	< 0.5% by weight
EVM (Extraneous	< 1% by count
Vegetable Material)	
Infesta on	No Live infesta on
	Dead infesta on or
	parts thereof:<3%
Mineral Stones, Grit	< 0.5 gr: 1 per 4 tones
Non-hazardous	< 1 piecves per cartons
foreign ma er(such as	
straw, thread, etc.)	
Ro en/mold	<v1% by="" count<="" td=""></v1%>



Nutritional Values per 100g:

Principle	Value	Unit
Calories	264	Kcal
Carbohydrates	51	g
Sugars	49	g
Dietary fiber	26	g
Fat	5.5	g
Protein	1.61	g
Sodium	16	mg
Calcium	22	mg
Phosphorus	7	mg

Shelf Life & Storage Conditions

Mazafati dates maintain their quality for 18 to 24 months when stored at 3°C to 5°C in a cool, dry, and well-ventilated environment away from direct sunlight.

Export Phytosanitary Treatment

Fumigation with methyl bromide gas in compliance with export regulations.

Packaging

Bulk:

 Packed in sealed food-grade liners inside 8 kg cartons.

Retail:

- Available in various packaging and labeling options in different weights.
- Common retail sizes include 500 g and 1 kg packs or premium cardboard boxes.



Sayer Dates





General Description

Sayer dates are a premium semi-dry variety, recognized for their elongated shape and color range from golden brown to dark brown. Their skin adheres closely to the tender, fleshy part, giving them a pleasant texture and a naturally sweet flavor. With their low moisture content, Sayer dates are highly suitable for long-term storage and export, maintaining both taste and quality over time.

Available Grades

Grades	Descrip on	Availability
Select A	65 to 75 pcs/lb	Yes
Select B	75 to 85 pc/lb	Yes
GAQ	85 to 105 pc/lb	No
FAQ	More than 105 pc	
Industrial	Without count	No

Nutritional Values per 100g:

Principle	Value	Unit
Calories	350	Cal
Total Fat	0.17	g
Cholesterol	< 1	mg
Sodium	25.3	mg
Potassium	665	mg
Carbohydrates	84.9	g
Total Dietary Fiber	10.2	g
Total Sugar	68.2	g
Protein	2.1	g
Calcium	75.5	mg
Iron	2.5	mg ~
Ash	1.85	g

Shelf Life & Storage Conditions

Sayer dates retain their quality for 18 months when stored at 8°C and for 12 months at 15°C, in a dry and well-ventilated environment away from direct sunlight. Keep away from products with strong odors or items prone to infestation.

Export Phytosanitary Treatment

Fumigation with methyl bromide gas in compliance with export regulations.

Product Specifications

Characteris cs	Tolerance
Moisture	<15%
Black Spot	< 0.5% by count
Calyx	< 0.5% by count
Damaged Fruit	< 0.5% by weight
EVM (Extraneous	< 1% by count
Vegetable Material)	
Infesta on	No Live infesta on
	Dead infesta on or
	parts thereof:<3%
Mineral Stones, Grit	< 0.5 gr: 1 per 4 tones
Non-hazardous	< 1 pieces per cartons
foreign ma er(such as	
straw, thread, etc.)	
Broken/ incomplete	< 5% by count
Discolored	< 5% by count
Ro en/mold Hard Ends	<1% by count
Hard Ends	<2% by count
Undeveloped True	<10% by count
hazardous foreign	<1% by count
ma er such as glass	Target Nil

Packaging

Bulk:

 Packed in sealed food-grade liners inside 10 kg or 20 kg cartons.

Retail:

ORGAWEEK

 Available in various packaging formats, including Quad Seal, Doypack, and Pillow Style, all made from premium food-grade materials.











Chopped Dates





General Description

Chopped dates are made from high-quality Sayer dates, cut into uniform goldento-brown pieces with their skins intact. To prevent sticking, they are coated with dextrose or rice flour (based on customer preference). With their soft texture, natural sweetness, and pleasant aroma, chopped dates are a versatile ingredient for bakeries, confectionery, cereal mixes, and healthy snacks.

Product Specifications

Characteris cs	Tolerance
Sizes (mm)	Sizes of 70% of the
	product are:
	5x5, 8x5, 8x10,
	8x8, 8x12
Dressing	Dextrose, rice flour
	(customer's choice)
Moisture	13-16%
Calyx	Target Nil
	< 1 per cartons
Coa ng Content	< 5%
Infesta on	No Live infesta on
	Dead infesta onor
	parts thereof:0.2%
Other Varie es	<1%
Pits	Pits TargetNil
	- <1pit or
	fragmented
	pit per Carton
EVM (Extraneous	<1%
Vegetable Material)	
Non-hazardous	< 1 per cartons
foreign ma er	
(such as straw,	
thread, etc.)	
(such as straw,	

Shelf Life & Storage Conditions

Chopped dates retain their quality for 18 months at 8°C and for 12 months at 15°C in a cool, dry, and well-ventilated environment away from direct sunlight. Keep away from materials with strong odors.

Export Phytosanitary Treatment

Fumigation with methyl bromide gas according to export regulations.

Nutritional Values per 100g:

Principle	Value	Unit
Calories	332	kcal
Total Fat	0.2	g
Saturated fat	< 0.1	g
Trans fat	< 0.1	g
Cholestrol	< 0.5	g
Sodium	1.11	mg
Total Carbohydrate	80.6	g
Dietary Fiber	7.42	g
Total sugars	71.6a	g
Added sugars	0	3
Protein	2.1	g
Vitamin A	162	mg
Vitamin C	< 3	mg ma
Vitamin D	0	— mg
Calcium	70.87	— mg
Iron	1	mg mg
Potassium	75	mg

Packaging

Bulk:

 Packed in sealed food-grade liners inside 10 kg or 12.5 kg cartons.

Retail:

 Multiple packaging formats available, including Quad Seal, Doypack, and Pillow Style, all made from premium food-grade materials.





Date Syrup



General Description

Our date syrup is produced from premium-quality dates that are carefully filtered, pasteurized, defused, and concentrated before packing. With its smooth, viscous texture and rich color ranging from light to dark brown, this syrup offers a naturally sweet flavor and a warm, pleasant aroma. Free from any foreign taste, odor, or additives, Orgaweek Date Syrup delivers pure quality for both culinary and industrial applications.

Product Specifications

Characteris cs	Tolerance
Moisture	20-25
Foreign Materials	Nil
Sand, Soil Par cles	Nil
Live Pest	Nil
Acidity (% MAS)	0.3-1.3
PH	4.2-6
Brix	>70
Ash	<2.5%
Reducing Sugar	>58
Non-reducing sugar	<4
Fructose - Glucose Ra o	>0.3
Addi ves/Preserva ves	Nill

Shelf Life & Storage Conditions

Best stored at 20–25°C for up to 12 months. To preserve quality, avoid refrigeration to prevent crystallization.

Packaging

Bulk:

 Packed in 25 kg food-grade PE buckets or 250 kg PE barrels.

Retail:

 Available in a variety of packaging sizes and labeling options. Common formats include PET jars and bottles.

Nutritional Values per 100g:

Principle	Value	Unit
Calories	280	kcal
Protein	2.2	g
Fat	0.6	g
Fiber	3	g
Carbohydrates	60.85	g
Sodium	400	mg









Date Paste





General Description

Our date paste features a smooth, homogeneous texture, completely free from pits, skin, foreign matter, or artificial sweeteners. With its rich darkbrown color, naturally sweet taste, and authentic date aroma, Orgaweek Date Paste is ideal for bakery products, confectionery, energy bars, and a variety of food applications.



Product Specifications

Characteris cs	Tolerance
Moisture	< 22 %Nil
True hazardous foreign	Target Nil
ma er such as glass	
Target Nil	
Non-hazardous foreign	Target Nil
ma er (such as straw,	
thread, hair, etc.)	
Infesta on	No Live infesta on
Mineral Stones, Grit	Target Nil
Fermented, Molded	Target Nil
Pits	Pieces bigger than 2mm=Nil
	Pieces Smaller than 2mm=Target Nil
	(< 10 pieces per Carton)
Ash	< 2.5 %
Insoluble Ash in Acid	< 0.2 %
Addi ves	Nil
PH	4.6-7

Shelf Life & Storage Conditions

Date paste retains its quality for 18 months when stored at 8°C, and for 12 months at 15°C, in a dry, well-ventilated environment away from sunlight and any products with strong odors or high perishability.

Packaging

Bulk:

 Packed in sealed food-grade liners inside 10 kg, 12.5 kg, and 20 kg cartons.

Retail:

 Multiple packaging and labeling options available in various weights. Most common retail packaging is PET jars.

Nutritional Values per 100g:

Principle	Value	Unit
Calories	300	Kcal
Protein	2.2	g
Fat	0.6	g
Fiber	3	g
Carbohydrates	75	g







Golden Raisins





General Description

Our Golden Raisins are made from carefully selected, premium-quality grapes. After washing and laser-sorting, the grapes are shade-dried until they reach the ideal moisture level and develop their characteristic golden or bright brown color. This process ensures they remain plump, free-flowing, and non-sticky, with a firm texture and a naturally sweet, fresh taste and aroma — completely free from any external flavor or odor.

Nutritional Values per 100g:

Principle	Value	Unit
Calories	318	Cal
Protein	2.5	g
Fat	0.2	g
Fiber	0.9	g
Ash	1.9	g
Calcium	62	mg
Iron	3.5	mg
Sugar	59	g
Sodium	27	mg
Potassium	763	mg
Phosphates	101	mg
Thiamine	0.11	mg
Niacin	0.5	mg
Ascorbic Acid	1	mg
Riboflavin	0.08	mg
Carbohydrates	78	g

Shelf Life & Storage Conditions

Golden raisins maintain optimal quality for 18 months at 8°C and for 12 months at 15°C, stored in a cool, dry, and well-ventilated environment away from direct sunlight and strong odors.

Export Phytosanitary Treatment

Fumigation with methyl bromide gas according to export standards.

Product Specifications

Cha r acteris cs	Tolerance
Moisture	16%
Count per 100g	300 to 360 pcs
Coa ng oil	Non GMO Sunflower
	oil (0.3%-0.5%)
Cap-stems	3% by count
Damaged Berries	1 g per 100g
Moldy Berries	0.5 g per 100g
Sand, Grit, Silt	Target Nil-None of any
	consequence affec ng
	appearance or edibility
Seeded Berries *	1% by count
Stalks 4mm- 15mm	1 piece per 5 Kg
Stalks larger than 15mm	1 per 20 carton
Stones	1 Piece < Than 0.5 g
	per 20 Ton Max
Sugared Berries	5% before May/ 10%
	a er May- by weight
True hazardous foreign	Target Nil
ma er- such as glass	
Undeveloped Berries	1g per 100g
EVM	Target Nil

Packaging

Bulk:

 Packed in sealed food-grade liners inside 10 kg or 12.5 kg cartons.

Retail:

 Available in various packaging formats, including Quad Seal, Doypack, and Pillow Style, all made from high-quality food-grade materials.

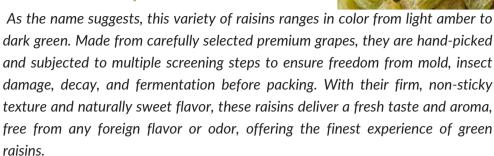




Green Raisins







Product Specifications

Characteris cs	Tolerance
Moisture	<16%
Count per 100g	200±5 pcs
Coa ng oil	Non GMO Sunflower
	oil (0.3%-0.5%)
True foreign ma er	Target Nil
Sand, Grit, Silt	Target Nil–None of any
,,	consequence affec ng
	appearance or edibility
Ston	1 Piece < Than 0.5 gr per 20 Ton
Cap-stems	< 2 % by count
Undeveloped Berries	0.5 gr per 100 gr
Damaged Berries	1g per 100g
EVM	Target Nîl
Stalks larger than	< 1 per 30 cartons
15mm	< 1 per 5 cartons
Stalks 4mm- 15mm	1g per 100g
Moldy Berries	< 3 % by count
Hard seed	2% before May/ 5% a er
Sugared Berries	May- by weight
Juguieu Dellies	

Shelf Life & Storage Conditions

Green raisins retain peak quality for 18 months at 8°C and 12 months at 15°C when stored in a dry, cool, and well-ventilated place, away from sunlight, strong odors, or infestation-prone products.

Export Phytosanitary Treatment

Fumigation with methyl bromide gas in compliance with export standards.

Nutritional Values per 100g:

Principle	Value	Unit
Calories	318	g
Protein	2.5	g
Fat	0.2	g
Fiber	0.9	g
Ash	1.9	g
Calcium	62	mg
Iron	3.5	mg
Sodium	27	mg
Potassium	763	mg
Phosphates	101	mg
Thiamine	0.11	mg
Niacin	0.5	mg
Ascorbic Acid	1	mg
Riboflavin	0.08	mg

Packaging

Bulk:

 Packed in sealed food-grade liners inside 10 kg or 12.5 kg cartons.

Retail:

 Available in various formats including Quad Seal, Doypack, and Pillow Style, made from highquality food-grade materials.







Sultana Raisins



General Description

Our Sultana raisins are made from premium Grade A fruits. They are carefully double-washed and laser-sorted twice to ensure complete removal of insect damage, fermentation, and mold. With their naturally sweet taste and aroma, firm texture, free flow, and non-stickiness, these raisins offer the highest quality available in the market.

Product Specifications

Characteris cs	Tolerance	
Moist	<16%	
Coa ng oil	Non GMO Sunflower	
	oil (0.3%-0.5%)	
Cap-stems	< 3% by count	
Damaged Berries	1g per 100g	
Moldy Berries	2g per 100g	
Sand, Grit, Silt	< 3 mm: 1 per tone	
Seeded Berries *	< 1% by count	
Stalks 4mm- 15mm	< 1 piece per 5 Kg	
Stalks larger than 15mm	1 per 20 carton	
Stones	< 0.5g: 1 per 20 tones	
Sugared Berries	2% before May/ 5%	
	a er May- by weight	
EVM True hazardous	Target Nil	
foreign ma er- such as		
glass Undeveloped	Target Nil	
Berries	1gper 100g	

Available Grades

Grades	Descrip on	Availability
Jumbo	Less than 300 pcs/100 gr	r No
Standard	300 to 360 pcs/100 gr	Yes
Midget	400 to 500 pcs/100 gr	Yes
Extra Small	500 to 600 pcs/100 gr	No

Shelf Life & Storage Conditions

Sultana raisins keep their best quality for 18 months at 8°C and for 12 months at 15°C when stored in a cool, dry, and well-ventilated environment away from sunlight and strong odors. Keep away from products prone to infestation.

Export Phytosanitary Treatment

Fumigation with methyl bromide gas in compliance with export standards.

Nutritional Values per 100g:

Principle	Value	Unit
Calories	343	Cal
Total Fat	0.78	g
Cholesterol	<1	mg
Sodium	73.4	mg
Potassium	875	mg
Carbohydrates	80	g
Total Dietary		
Fiber	5	g
Total Sugar	65.3	g
Protein	4	g
Calcium	65	mg
Iron	2.7	mg
Ash	2.36	g

Packaging

Bulk:

 Packed in sealed food-grade liners inside 10 kg or 12.5 kg cartons.

Retail:

 Available in multiple formats, including Quad Seal, Doypack, and Pillow Style, made from highquality food-grade materials.





Dried Figs







General Description

Our dried figs, free from any artificial sweeteners, colorants, and foreign odor, provide a naturally pleasant taste and aroma. They are carefully selected to ensure no presence of mold, insect damage, dirt, or chemical residues. With their pure and authentic quality, our dried figs offer one of the most natural products with the highest standards in the market.

Dried figs are categorized into three grades based on their diameters. **Grade A** has 18-20.5 mm diameters, **grade AA** has 21-23.5mm diameters, and **grade AAA** has 24mm diameters and higher.

Available Grades

/ B (31)	
Grades	Descrip on
AAA "also known as 101AAA"	24mm < Diameter
	21mm < Diameter < 23.5 mm
A "also known as 101A"	18mm < Diameter < 20.5 mm

Product Specifications

Characteris cs	Tolerance
Insect Damage	< 1% by count
Sunburn	< 1% by count
Tears, fissures, or cracks, Extremely dry, and other similar	< 3% by count
Parts & pieces	< 0.5% by count
Foreign ma er	< 0.5% by count
Moisture	7-11 %

Nutri onal Values per 100g:

Principle	Value	Unit
Calories	366	Kcal
Carbohydrates	77.3	g
Sugars	16.26	g
Ash	2.8	g
Fat	4	g
Protein	5.2	g
Sodium	22	mg



Shelf Life & Storage Conditions

Best quality for 18 months when stored in a cool, dry place away from direct sunlight, with proper ventilation and in a sealed package. Ideal storage temperature: below 10°C.

Export Phytosanitary Treatment

Fumigated using methyl bromide gas in compliance with export regulations.

Packaging

Bulk:

 Packed in sealed food-grade liners inside 5 kg or 10 kg cartons.

Retail:

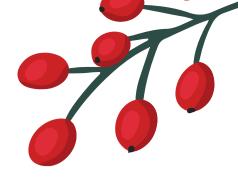
 Various packaging and labeling options are available in different sizes, most commonly Quad Seal, Doypack, and Pillow Style using highquality food-grade materials.







Dried Barberries





General Description

Our dried barberries are carefully cleaned, double laser-sorted, and X-ray scanned to ensure premium quality. They feature a bright natural red hue, refreshing aroma, firm texture, and are completely free from insect damage, fermentation, mold, or any foreign odor. Without sticking together and with their vibrant appearance, our barberries stand out as one of the highest-quality options available in the market.

Product Specifications

Characteris cs	Tolerance
Moisture	<24%
Cap-Stem	2g per 100g
Damaged barberries	3g per 100g
Moldy barberries	2g per 100g
Sand, Grit, Silt	Sand, Grit, Silt > 3 mm:
	1 per 250 kg
Unripe	2g per 100g
Infesta on	No Live infesta on
	Dead infesta on or
	parts thereof:≺3%
Stones	< 0.5 gr: 1 per 20 tones
True hazardous foreign	Target Nil
ma er- such as glass	
EVM	EVM 1g per 100g
Mixed	<1% by count

Nutritional Values per 100g:

Principle	Value	Unit
Energy	316	Cal
Protein	3.6	g
Carbohydrates	63.9	g
_of which sugar 27.2 g	27.2	g
Fat	3.5	g
_of which saturates	0.5	g
Fiber	7.4	g
Sodium	0.017	g
Vitamin C	24	mg

Shelf Life & Storage Conditions

Best quality for 18 months when stored at 8°C, and 12 months at 15°C, in a dry, well-ventilated area away from direct sunlight.

Export Phytosanitary Treatment

Fumigated with methyl bromide gas in compliance with export standards.

Packaging

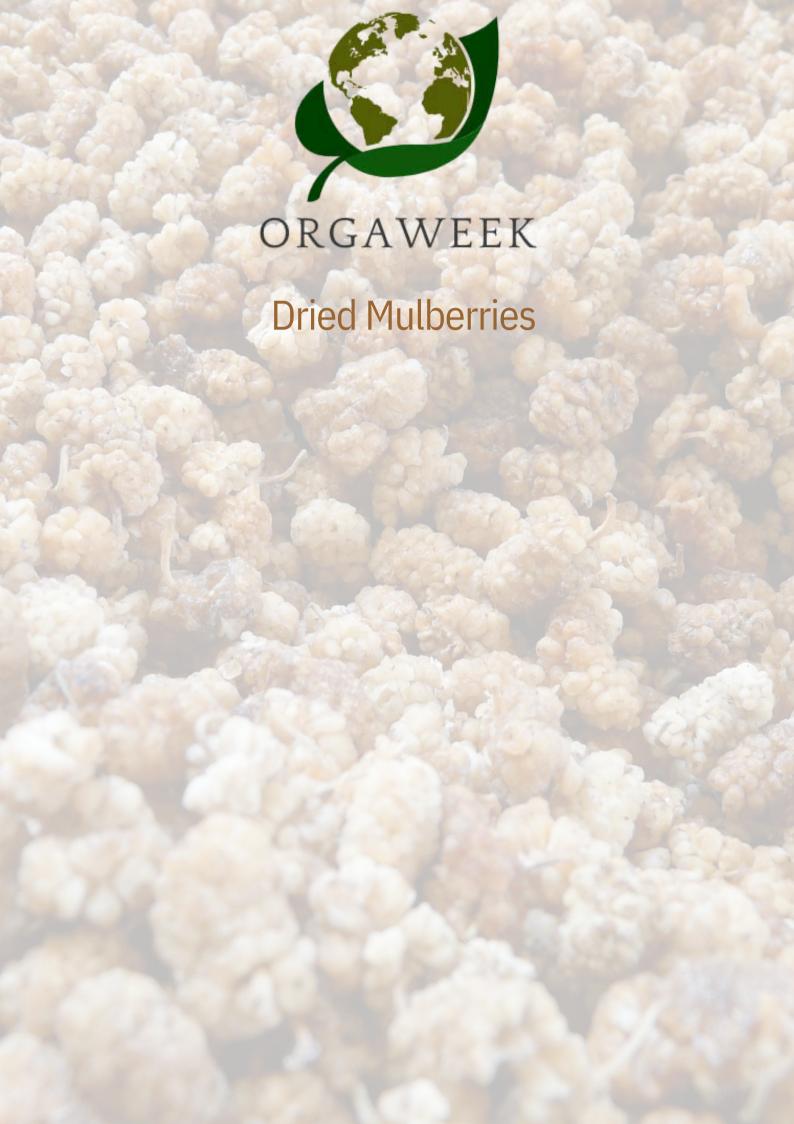
Bulk:

• Packed in sealed food-grade liners inside 7 kg cartons.

Retail:

- Multiple packaging and labeling options available in various sizes.
- Most commonly ordered packages: Quad Seal, Doypack, Pillow Style made from high-quality food-grade material.

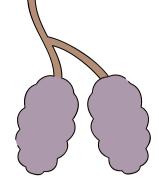






Dried Mulberries







General Description

Our dried mulberries are carefully hand-picked, naturally sun-dried, and sorted to ensure premium quality. They feature a natural sweet taste, chewy texture, and are free from any additives or artificial sweeteners. Rich in fiber, vitamins, and antioxidants, dried mulberries are a healthy snack choice and a versatile ingredient in bakery, confectionery, and cereal products.

Product Specifications

- Moisture: ≤ 15%
- Damaged/Broken Berries: ≤ 2% by count
- Unripe Berries: ≤ 3% by count
- Moldy Berries: ≤ 1% by count
- Foreign Matter (stones, stalks): ≤ 0.5% per 500 g
- Shriveled/Discolored Berries: ≤ 5% by count
- Infestation: Nil
- Additives/Preservatives: Nil

Nutritional Values per 100g:

- Energy: 325 kcal
- Carbohydrates: 74 g
- Total Sugar: 38 g
- **Protein: 4.2** g
- Fat: 1.5 g
- Dietary Fiber: 6 g
- Calcium: 150 mg
- Iron: 7.0 mg
- Vitamin C: 10 mg

Shelf Life & Storage Conditions

Best quality for 18 months when stored at 8°C, and 12 months at 15°C in a dry, well-ventilated area away from direct sunlight.

Export Phytosanitary Treatment

Fumigated with methyl bromide gas, in compliance with export standards.

Packaging

Bulk:

• Packed in sealed food-grade liners inside 7–10 kg cartons.

Retail:

- Multiple packaging and labeling options available in various sizes.
- Most commonly ordered packages: Quad Seal, Doypack, Pillow Style, PET jars made from high-quality food-grade material.







Peanuts



General Description

Our peanuts are carefully sourced from the finest farms and processed under strict quality standards to ensure freshness, crunchiness, and premium taste. Peanuts are naturally rich in protein, healthy fats, vitamins, and minerals, making them not only a nutritious snack but also a versatile ingredient in confectionery, bakery, and food industries.

We provide peanuts in three main varieties:

- Plain Peanuts: Naturally roasted or raw, with no additives, ideal for snacks or food production.
- Coated Peanuts: Crispy outer coating for an extra crunch, available in various styles (wheat, rice, sesame).
- Flavored Peanuts: Enhanced with spices and seasonings such as chili, paprika, cheese, and honey for a unique snacking experience.

Product Specifications

• Moisture: < 8%

• Aflatoxin: In accordance with EU standards

Other toxins: Nil

Salmonella: Negative

• Mold: < 1%

Broken kernels: < 3%

• Mechanically damaged: < 2%

• Foreign matter (shell, stones, grit): < 0.5%

• Infestation: None allowed

• Flavor & Odor: Normal, free from offflavors

Plain Peanuts

• Energy: 567 kcal

• Protein: 25.8 g

• Fat: 49.2 g

Carbohydrates: 16.1 g

• Dietary Fiber: 8.5 g

• Calcium: 92 mg

Magnesium: 168 mg

• Iron: 4.6 mg

• Vitamin B6: 0.3 mg

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Shelf Life & Storage Conditions

Peanuts remain fresh for up to 18 months when stored at $4-8^{\circ}$ C, and up to 12 months at 15°C in a dry, well-ventilated environment away from direct sunlight. Products should be kept away from strong odors and items that are easily infested.

Export Phytosanitary Treatment

Fumigation with methyl bromide gas, following international export regulations.

Packaging

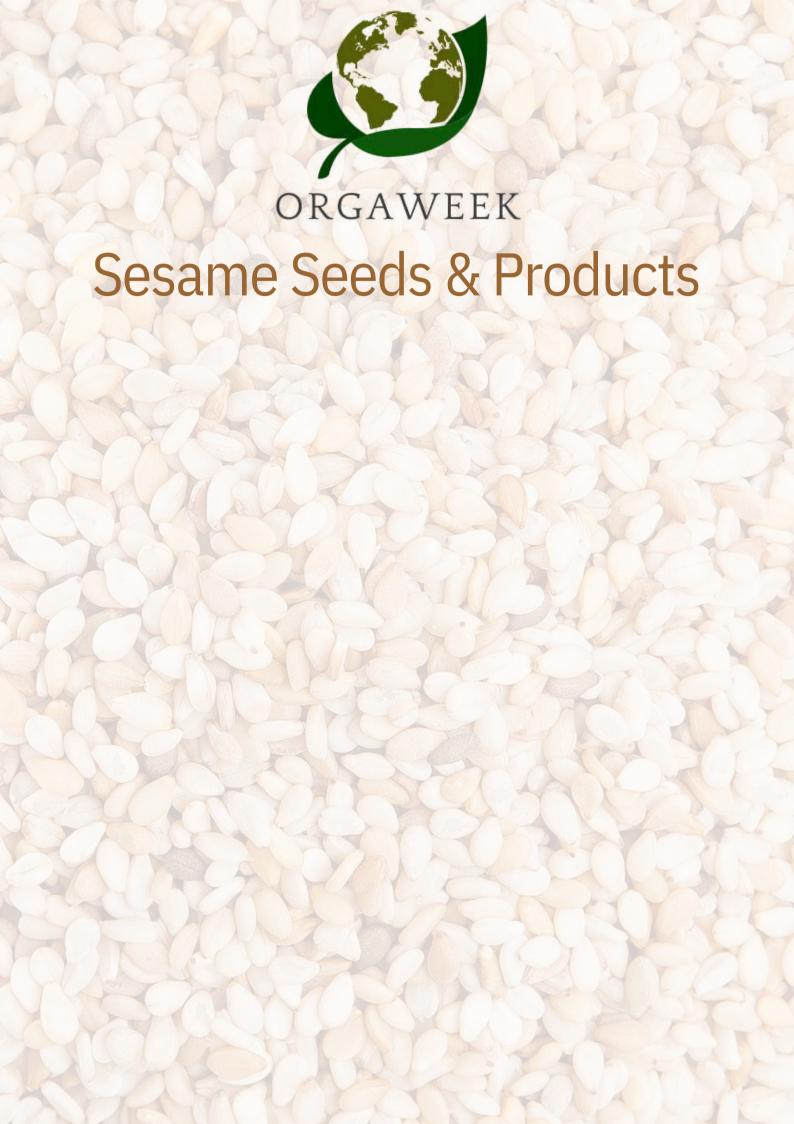
Bulk:

- Packed in sealed food-grade liners inside 10 kg or 20 kg cartons
- Other bulk options available based on customer requirements

Retail:

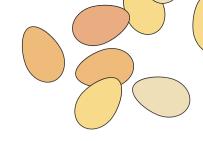
• Multiple packaging and labeling options, including Quad Seal, Doypack, and Pillow style, all made from premium food-grade materials.





Sesame Seeds & Products







General Description

Sesame seeds are one of the oldest oilseed crops known to humanity, rich in healthy fats, proteins, vitamins, and minerals. They are widely consumed in raw, roasted, or processed forms and serve as a valuable ingredient in confectionery, bakery, tahini, halva, and sesame oil. With their nutty flavor and versatile applications, sesame seeds are highly demanded both as a snack and as an ingredient for food industries worldwide.

- Product Forms
- Raw Sesame Seeds
- Roasted Sesame
- Tahini / Sesame Paste
- Sesame Oil
- Sesame Halva

Product Specifications Characteristics

• Moisture: < 5%

• Oil Content: 48-52%

• Protein: 18-20%

• Ash: < 5%

• Acid Value: < 2%

• **Impurities:** < 1%

• Aflatoxin: In accordance with international

standards

Nutritional Values per 100g

• Energy: 573 kcal

• Protein: 18 g

• Fat: 49 g

• Carbohydrates: 23 g

• Dietary Fiber: 12 g

• Calcium: 975 mg

• Iron: 14.5 mg

• Magnesium: 351 mg

• Zinc: 7.8 mg

• Vitamin B6: 0.8 mg

Shelf Life & Storage Conditions

- Sesame seeds: up to 18 months stored at 8°C in a cool and dry place.
- Sesame oil: up to 12 months stored at 15°C, away from direct sunlight.
- Tahini & Halva: up to 12 months under dry and ventilated conditions.

Export Phytosanitary Treatment

Fumigation with methyl bromide gas, following international export regulations.

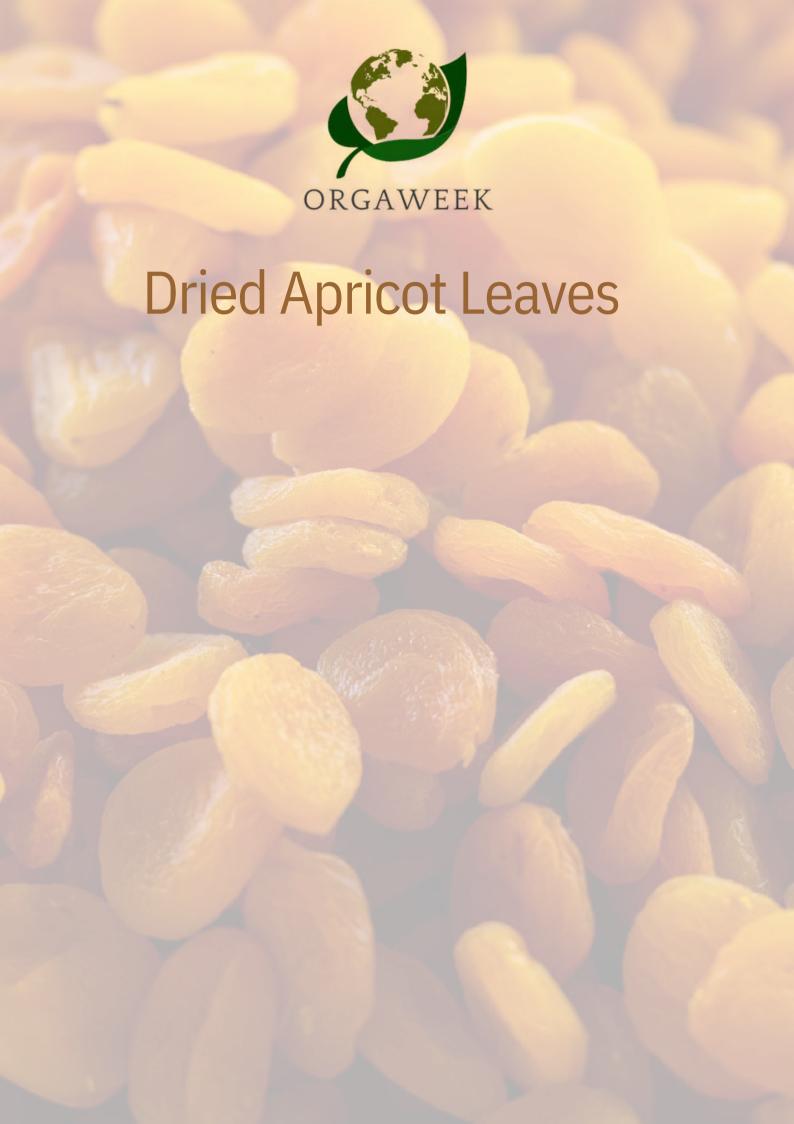
Packaging

- 25 kg & 50 kg PP Bags
- 200 kg Drums (for oil)

Retail

- Pillow Pack
- Doypack with Window
- Quad Seal Bag
- PET Jar
- Glass Jar
- Ceramic Jar
- Tahini & Halva in PET Jars and Tubs





Dried Apricot Leaves







General Description

Our dried apricot leaves (slices) are naturally sun-dried, carefully selected, and free from any artificial additives or preservatives. With their unique tangy-sweet taste, chewy texture, and natural orange to amber color, they are enjoyed as a healthy snack and as a premium ingredient in confectionery, bakery, and culinary products.

Product Specifications

Characteristics - Tolerance

- Moisture: < 18%
- Color: Natural orange to amber, uniform
- Foreign Matter: Nil (Target Nil)
- Infestation: No live infestation
- Sulfur dioxide (if treated): < 2000 ppm
- Broken pieces: < 5% by weight
- Damaged/Moldy pieces: < 1% by count
- Stones/Fragments: Nil
- Extraneous Vegetable Matter (EVM): < 1%

Nutritional Values per 100g

- Energy: 241 kcal
- Carbohydrates: 63 g
- Total Sugar: 53 g
- **Protein: 3.4 g**
- Fat: 0.5 g
- Dietary Fiber: 7.3 g
- Calcium: 55 mg
- Iron: 2.7 mg
- Potassium: 1160 mg
- Vitamin A: 3600 IU
- Vitamin C: 1 mg

Shelf Life & Storage Conditions

- Best quality for 18 months stored at 8°C.
- For 12 months at 15°C in a dry and well-ventilated area away from direct sunlight.
- Should be stored away from materials with strong odors or products that are easily infested.

Export Phytosanitary Treatment

• Fumigation with methyl bromide gas in compliance with international export standards.



- Packed in sealed food-grade liners inside 10 kg or 12.5 kg cartons. Retail:
 - Multiple packaging options available in various sizes.
- Most commonly ordered packages include: Box Pouch, Pillow Pack, Doypack, Quad Seal, PET Bottle, Glass Jar, PET Jar, Metal/Polycrystal Containers, Vacuum Nylon Pack, Vacuum Aluminum Pack, Plastic Jar, Ceramic Jar.





Dried Plum Leaves







General Description

Our dried plum leaves (slices) are naturally sun-dried and carefully processed to maintain their nutritional value, natural flavor, and vibrant color. With a tangy-sweet taste and chewy texture, they are an excellent choice as a healthy snack and a versatile ingredient for confectionery, bakery, and culinary industries. Free from artificial additives or preservatives, they stand out as a premium-quality dried fruit.

Product Specifications

Characteristics - Tolerance

- Moisture: < 18%
- Color: Natural reddish to dark purple, uniform
- Foreign Matter: Nil (Target Nil)
- Infestation: No live infestation
- Sulfur dioxide (if treated): < 2000 ppm
- Broken pieces: < 5% by weight
- Damaged/Moldy pieces: < 1% by count
- Stones/Fragments: Nil
- Extraneous Vegetable Matter (EVM): < 1%

Nutritional Values per 100g

- Energy: 240 kcal
- Carbohydrates: 63 g
- Total Sugar: 38 g
- **Protein: 2.5 g**
- Fat: 0.4 g
- Dietary Fiber: 7 g
- Calcium: 43 mg
- Iron: 2.5 mg
- Potassium: 820 mg
- Vitamin A: 2500 IU
- Vitamin C: 1.5 mg

Shelf Life & Storage Conditions

- Best quality for 18 months stored at 8°C.
- For 12 months at 15°C in a dry and well-ventilated area away from direct sunlight.
- Should be stored away from materials with strong odors or products that are easily infested.

Export Phytosanitary Treatment

• Fumigation with methyl bromide gas in compliance with international export standards.









Packaging

Bulk:

• Packed in sealed food-grade liners inside 10–12.5 kg cartons.

Retail:

- Multiple packaging options available in various sizes.
- Most commonly ordered packages include: Box Pouch, Pillow Pack, Doypack, Quad Seal, PET Bottle, Glass Jar, PET Jar, Metal/Polycrystal Containers, Vacuum Nylon Pack, Vacuum Aluminum Pack, Plastic Jar, Ceramic Jar.





Fruit roll-up





General Description



Our fruit roll-ups are made from natural fruit purée, gently dried to preserve their authentic flavor, rich color, and nutritional benefits. With a chewy texture and tangy-sweet taste, they are a healthy and enjoyable snack for all age groups. Free from artificial additives, preservatives, and added sugar, fruit roll-ups are one of the most popular and versatile fruit-based snacks in international markets.

Product Specifications Characteristics – Tolerance

Moisture: 12-16%

• Color: Natural (depending on fruit type – plum, apricot, pomegranate, etc.)

• Foreign Matter: Nil

• Infestation: Not allowed

• Sulfur dioxide (if treated): < 2000 ppm

• Broken pieces: < 3%

• Damaged/Moldy: Nil

• Taste & Odor: Pure fruity flavor, free from off-flavors

Nutritional Values per 100g (average, varies by fruit)

• Energy: 280 kcal

• Carbohydrates: 70 g

Total Sugar: 55 g

• **Protein: 1.5** g

• Fat: 0.3 g

• Dietary Fiber: 5 g

• Calcium: 35 mg

• Iron: 2 mg

• Potassium: 450 mg

• Vitamin A: 700 IU

• Vitamin C: 4 mg

Shelf Life & Storage Conditions

• Shelf life: 12 months

• Store in a cool, dry, well-ventilated area (8-15°C), away from direct sunlight and strong odors.

Export Phytosanitary Treatment

• Fumigated with methyl bromide gas according to international export regulations.

Bulk Packaging:

- 5–10 kg vacuum-sealed cartons (fruit rolls or sheets in bulk) Retail Packaging:
 - Pillow Pack / Flow Pack → single rolls or sheets
 - Multi-Pack Flow Pack \rightarrow several rolls packed together
 - Vacuum Roll Pack → long fruit rolls in sealed packs
 - PET Jar / Plastic Jar ightarrow cut sheets or rolls placed inside jars
 - Cardboard Box with Inner Film \rightarrow premium packaging for export
 - Tray Pack with Film Wrap \rightarrow sheets or cut rolls placed on trays







Corn



General Description

Our corn is cultivated in selected farmlands with ideal growing conditions to ensure high yield and natural flavor. The kernels are harvested at peak maturity, then cleaned, dried, and processed under strict quality control to remove foreign matter, impurities, or defective grains.

Corn is widely used in food production industries such as bakeries, snack manufacturers, dairy substitutes, breakfast cereals, and instant food mixes. Corn flour and powder also serve as essential ingredients in sauces, soups, thickeners, and gluten-free food production.

Product Forms

- Yellow corn kernels (food-grade)
- White corn kernels (food-grade)
- Popped corn varieties (for snacks and popcorn industry)

Powder & Flour

- Corn flour (fine grind, gluten-free)
- Cornmeal (medium grind)
- Corn starch (refined)

Product Specifications (Whole Kernels)

Moisture: < 14%

• Broken Kernels: < 3%

• Foreign Matter: < 1%

• Damaged Kernels: < 2%

• Aflatoxin: According to international

standards

Shelf Life & Storage Conditions

- Whole Kernels: Up to 12 months when stored in a cool, dry, and wellventilated environment, away from sunlight.
- Powder/Flour: Up to 9 months when stored at < 15°C in moisture-free conditions.

Export Phytosanitary Treatment

Fumigation with methyl bromide gas or other approved treatments in compliance with international export standards.

- Bulk Packaging:
- • 10 kg, 25 kg, and 50 kg polypropylene bags
- • Food-grade bulk cartons or drums
- Retail Packaging:
- Box pouch, pillow pack, and doypack
- PET bottles, glass jars, PET jars
- • Vacuum nylon or aluminum packs
- • Customizable retail packs available upon request

Nutritional Values per 100g (Corn Kernels)

• Energy: 365 kcal

• Carbohydrates: 74 g

• Total Sugar: 6.3 g

• **Protein: 9.4** g

• Fat: 4.7 g

• Dietary Fiber: 7.3 g

• Calcium: 7 mg

• Iron: 2.7 mg

Magnesium: 127 mg

• Vitamin B1 (Thiamine): 0.4

mg

• Vitamin B9 (Folate): 42 μg





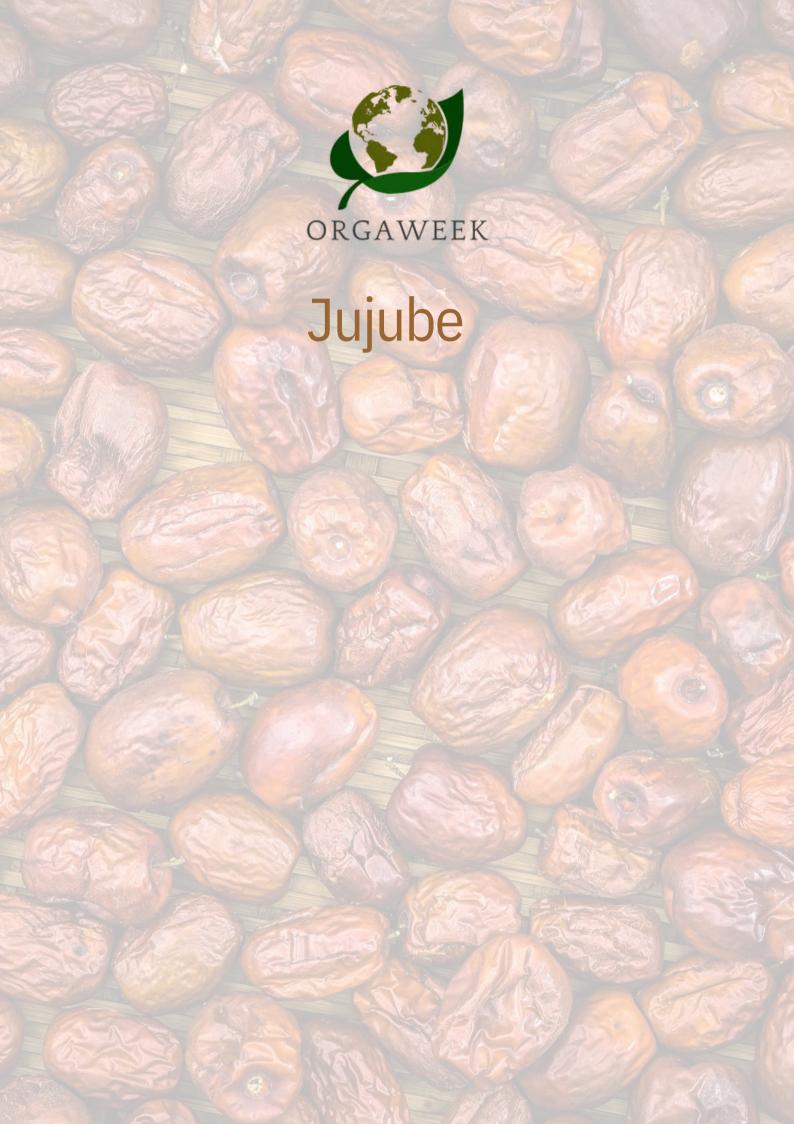














Jujube



General Description

Our jujubes are harvested at peak ripeness from selected orchards and sun-dried or mechanically dried under hygienic conditions. Each batch undergoes quality control to remove foreign matter, mold, and damaged fruits.

Jujube fruit is prized for its naturally sweet flavor, soft texture, and health benefits such as boosting immunity, improving digestion, and reducing stress. It is an excellent ingredient for snacks, baked goods, teas, jams, and traditional herbal remedies.

Product Forms

- Whole Dried Jujube (with seed)
- Seedless Jujube
- Jujube Slices (dried)
- Jujube Powder (for teas and supplements)
- Jujube Paste (no additives)

Product Specifications

- Moisture: ≤ 16%
- Foreign Matter: < 1%
- Damaged Fruit: < 3%
- Aflatoxin: In accordance with international standards
- Taste & Odor: Natural sweet, no off-flavor
- Color: Uniform bright to dark red

Product Specifications

- Moisture: ≤ 16%
- Foreign Matter: < 1%
- Damaged Fruit: < 3%
- Aflatoxin: In accordance with international standards
- Taste & Odor: Natural sweet, no off-flavor
- Color: Uniform bright to dark red

Nutritional Values per 100g

- Energy: 287 kcal
- Carbohydrates: 73 g
- Total Sugar: 60 g
- Protein: 4 g
- Fat: 0.5 g
- Dietary Fiber: 6 g
- Vitamin C: 69 mg
- Potassium: 217 mg
- Calcium: 21 mg
- Iron: 1.9 mg

Shelf Life & Storage Conditions

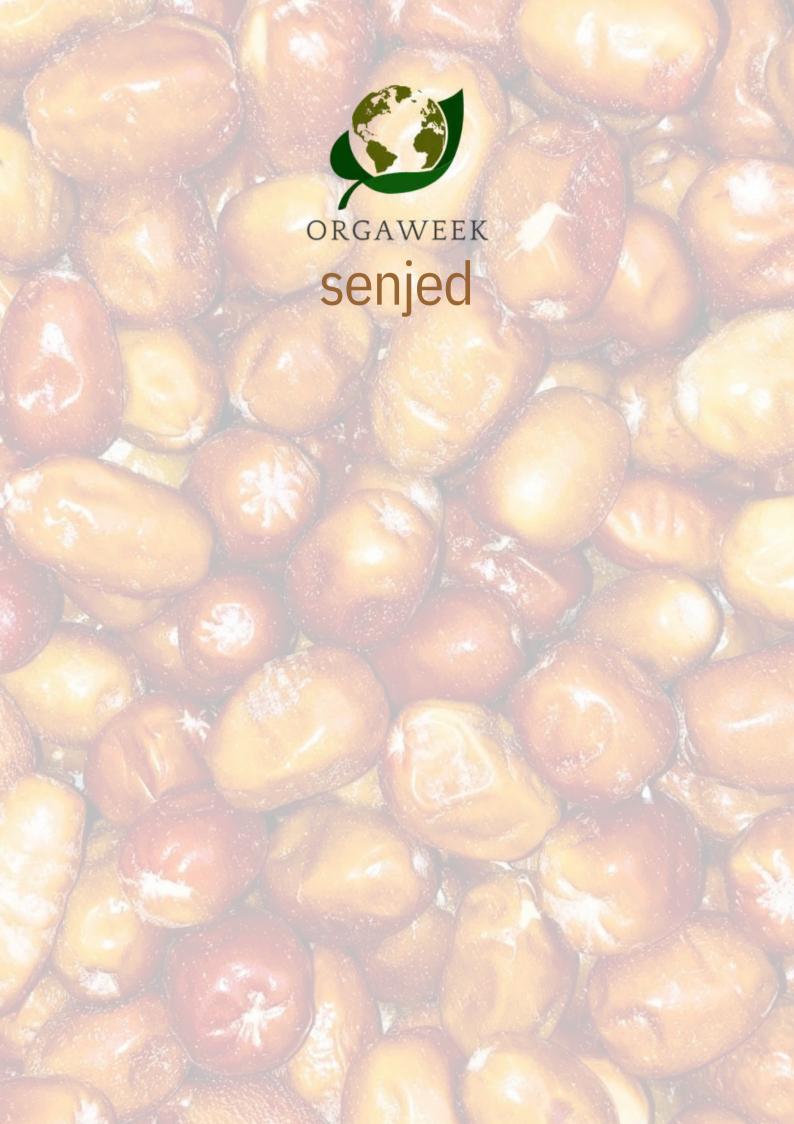
- Up to 12 months when stored in a cool, dry, and well-ventilated environment at ≤ 15°C.
- Keep away from direct sunlight and strong odors.

Export Phytosanitary Treatment

Fumigation with methyl bromide or equivalent approved treatment, in full compliance with international export regulations.

- Packaging Options
- Bulk Packaging:
- • 10 kg, 20 kg cartons
- • 25 kg polypropylene bags
- • Bulk food-grade drums
- Retail Packaging:
- Box pouch, pillow pack, and doypack
- PET bottle, glass jar, PET jar
- • Vacuum nylon or aluminum pack
- • Ceramic jar (premium packaging)







senjed



General Description

Our senjed fruits are handpicked at full ripeness and dried naturally or mechanically under controlled conditions. Each batch is thoroughly inspected to ensure uniform color, pleasant taste, and absence of mold, dust, or foreign matter.

Dried senjed is highly valued as a healthy snack and is also used in traditional medicine, bakery products, teas, and confectionery.

Product Forms

- Whole Dried Senjed (with seed)
- Seedless Senjed
- Senjed Powder (for bakery, supplements, and beverages)
- Senjed Paste (natural, no additives)

Product Specifications

• Moisture: ≤ 14%

• Foreign Matter: < 1%

• Damaged or Moldy Fruits: ≤ 2%

• Aflatoxin: In accordance with international standards

• Taste & Odor: Naturally sweet, no off-flavors

• Color: Uniform golden-brown to reddish

Nutritional Values per 100g

• Energy: 332 kcal

• Carbohydrates: 77 g

Total Sugar: 65 g

• Protein: 4 g

• Fat: 0.8 g

• Dietary Fiber: 6 g

• Vitamin C: 24 mg

Potassium: 259 mg

• Calcium: 28 mg

• Iron: 1.2 mg

Shelf Life & Storage Conditions

- Up to 18 months when stored at ≤ 10°C in a cool, dry, and well-ventilated area.
- Protect from direct sunlight and strong odors.

Export Phytosanitary Treatment

Fumigation with methyl bromide or equivalent, in line with international regulations for safe global trade.

- Packaging Options
- Bulk Packaging:
- • 10 kg, 20 kg cartons
- • 25 kg polypropylene bags
- Food-grade drums
- Retail Packaging:
- Box pouch, pillow pack, and doypack
- PET bottles, glass jars, PET jars
- Vacuum nylon and aluminum packs
- • Premium ceramic jars





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