



SARVA FOOD



SARVA FOOD
From The Best Iranian Farms

SARVA FOOD

Iranian Saffron, Nuts And Dried Fruit

The quality Assurance and Food Safety program of our company, consisting of product standards, expert personnel, strict assessment programs, and traceable and organized communication throughout the supply chain are improving on a daily basis.

Traceability

Sustainability

Food Safety & Quality

Environmental Management

SARVA FOOD

Sarva, founded in 1997, is an export development organization with proficiency in the field of nuts, dried fruit and saffron. Here, we enjoy a cozy work atmosphere, combined with the sense of Moral obligation with respect to the objectives of the company. Working in this place offers you and your colleagues, customers and partners a golden opportunity to fulfil your aims by making your career, breaking down the barriers and transcending the limits. Not only does Sarva hold itself to be responsible for customers, shareholders and employees, but also it embraces the principles of sustainability and fairness in contact with the society and environment.



Saffron



Iran produces 90% of the world's saffron. Saffron, also known as red gold, is used as a natural and aromatic color in foods, sweets, beverages, medicines, etc. Sarva saffron is produced and packaged in Super Negin, Negin, Sargol (Cut Filament), Pushal and Dasteh types.



Dasteh types: It is obtained by stacking and drying a whole string of saffron (including stigma and Style). The coloring power of Dasteh saffron is between 120 and 150 units.

Pushal: Pushal saffron is the red stigma part of the saffron string with 1 to 3 mm of the yellow style part. Because there is more stigma in this type of saffron, it has more coloring power than dasteh saffron. The coloring power of pushal saffron is 25 to 170.

Sargol (Cut Filament): In this type, there is no style part (root) and the completely red stigmas are separated from each other, forming pure saffron. The coloring power of Sargol saffron is more than the rest and it is about 210 to 260 units.

Negin: is basically the saffron that when you clean it, the three stigmas are completely separated from the white part (root) and the orange part and there is no color other than red in it. Also, the larger these stigmas, the greater the coloring power and the more beautiful its appearance.

Super Negin: In this type of saffron, the three-pronged strands of red and thick stigma without the yellow part are separated from the existing strands and bulky saffron is prepared. The most luxurious and expensive type of saffron is Super Negin saffron. It has the highest coloring power (between 230 and 270 units).

Packing

Packing: 0.5gr, 1gr, 2gr, 5gr, 10gr, 50gr, 250gr



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Raisin



Raisins are obtained by drying grapes, whether by the sun or in a dryer, which eventually turns the grapes golden, green or brown. Their taste is naturally sweet. Sarva raisins are tested in the most valid laboratories around the world.

Golden and sultana raisins are produced from the same grape and the only difference is how it dries. Sultana raisins dry naturally while golden raisins are processed with SO₂. Sarva raisins are of the highest quality.



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Types of raisins:

Sultana raisins are one of the most famous types of raisins that have possessed a large part of the market. The first-class Tizabi raisins have always been highly available due to their good quality and taste.

Golden raisins:

This product is produced from seedless grapes. In this method, after stacking, the grape clusters are tied together vertically with yarns of 2 to 3 meters in the shape of a pendulum, then to reduce the drying time, they are dipped in a substance called Tizab (potassium carbonate, water and Australian oil). It is hung from the ceiling away from sunlight and then placed in SO₂ sulfur vapor for 7 to 8 hours, which makes the grape skin thinner and takes on a golden color.

Sun-dried raisins (Thomson):

It is one of the different models of raisins, the grapes of which are dried in the sun and for this reason, it is known as sun-dried raisins.

Kashmar Golden Raisins:

This type is famous for its special sweet taste and long shape. Kashmar golden raisins are made using the sulfur gas process. They are golden in color and unique in terms of quality, sweetness, and free from soil contamination and contact of the spike with the soil.

Kashmar Green Raisins:

Green raisins are uniform in color and may be green or light green. Its taste is natural and it grows in Kashmar. Kashmar raisin status is at a high level due to its high quality, color and taste.

Shipping Information

Product	Packing	Unit Net Weight (Kgs)	Container	Quantity	Total Net Weight (Kgs)
Sultana	Carton (40 Cm*25 Cm*16 Cm)	10	20 Ft	1,200	12,000
			40 Ft	2,400	24,000
Sun dried raisin	Carton (40 Cm*25 Cm*16 Cm)	10	20 Ft	1,200	12,000
			40 Ft	2,400	24,000
Golden raisin	Carton (40 Cm*25 Cm*16 Cm)	10	20 Ft	1,200	12,000
			40 Ft	2,400	24,000
Kashmar raisin	Carton (40 Cm*29 Cm*14 Cm)	10	20 Ft	13,00	13,000
			40 Ft	26,00	26,000

Dates



Dates in different types and sizes are a good source of iron and potassium and are rich in minerals and antioxidants. Sarva dates are available in bulk packages and usable packages for direct consumption. The best dates for export in Iran are Colonial (sayer or Estamran) dates, Mazafati dates, Zahedi dates, Pyaram dates and Kabkab dates. When you try Persian dates, you ignore other types of sweet snacks that are harmful to health.



Piarom Dates are one of the most premium dates in Iran. It is a semi-dry date and is late ripening.

Mazafati Dates are the most well-known type of dates in Iran and it is very moisturous.

Sayer Dates (Esta'maran Dates): This date is in the group of semi-dry dates and therefore it is easy to transport.

Zahedi Dates are golden and oval and have thick skin. They are semi-dry and are less sweet than other dates. This type of date also has a lot of fiber.

Kabkab Dates are a type of semi-dry dates. Its skin is thicker than other types of dates and is one of the most widely used types of dates in Iran.

Medjool Dates: This type of date is known as the "queen of dates", it has a large and soft texture, and it has a strong and sweet taste.

Khasooei Dates: Khasooei dates are among the smallest dates in Iran. These dates are rich in nutrients. Khasooei dates are smaller than other dates and have a plum-like shape

Dates chips: Prepared from the best colonial dates or dried kabkab dates that can be stored out of the refrigerator for a long time.

Dates paste: This product is very energetic and the ingredients of date paste are pure dates that are 100% natural and nutritious.

Dates syrup: Date syrub has a high nutritional value and since it is prepared and produced from dates, it has all the properties of dates.

Shipping Information

Product	Packing	Unit Net Weight (Kgs)	Container	Quantity	Total Net Weight (Kgs)
Mazafati	Carton (600-650gr in small boxes) (12 small boxes in 1 carton)	7.8 ~ 8	20 Ft	1600	12,500
			40 Ft	3200	25,000
Piarom	Carton	10	20 Ft	1300	13,000
			40 Ft	2600	26,000
Esta'maran	Carton	10	20 Ft	1300	13,000
			40 Ft	2600	26,000
Zahedi	Carton	10	20 Ft	1300	13,000
			40 Ft	2600	26,000



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Pistachio



Iranian pistachio has a mildly sweet taste and is a great choice for snacks and is rich in nutrients. Pistachios of Sarva Company are packaged and marketed in 50 kg gunny sacks, small containers such as nylon, cellophane and 10 kg cartons as needed.

Pistachio is divided into two types in appearance, long and round.

A) There are three types of long pistachios: Akbari, Ahmad Aghaei and Badami

B) There are two types of round pistachios: Fandoghi and Kaleh ghouchi

The pistachios of Sarva Company are produced in the form of raw pistachios, roasted pistachios, roasted and salted pistachios.



Fandoghi(Ohadi): One of the most famous kind of Pistachios in the world which it's appearance resembles a hazelnut (Fandoghi). This is Round in shape with highest yield. It is also available in 28/30, 30/32 and 32/34.

Kaleh ghouchi: This kind of pistachios is called as kaleh ghouchi, that is the Jumbo type and it's belong to Round Pistachios Family. It's also available in 20-22, 22-24, 24-26 sizes

Ahmad Aghaei: This shape of pistachios is called as AHMAD AGHAEI that is one of the LONG types. The most common characteristic to identify this type is the shape which is long but the size of its length is different. In addition to coarseness and size, this type of pistachios is different from others regarding to having bony white shell and different taste. It's also available in 22/24 - 24/26 - 26/28 sizes.

Akbari: One of the most Traditional Pistachios with unique taste and texture is called as AKBARI that is one of the LONG types

It's also available in 20-22, 22-24, 24-26 sizes.

Whole Pistachio Kernel: Whole pistachios kernel is One the flavorful pistachios with reddish appearance which its fresh flavor made it as a delicious Natural and useful snack for everyone.

Pistachio Green Kernel: Supper Green Kernel have a special green color and another grades are: Grade 'A', Grade 'B', Grade 'C', Grade 'D', split green, Split light green.

Shipping Information

Product	Packing	Unit Net Weight (Kgs)	Container	Quantity	Total Net Weight (Kgs)
In-Shell	Bag	50	20 Ft	500 Bags	12,500
			40 Ft	1000 Bags	25,000
In-Shell	Carton	10	20 Ft	1,100 Cartons	11,000
			40 Ft	2,200 Cartons	22,000
Kernels	Carton	10	20 Ft	1,100 Cartons	11,000
			40 Ft	2,200 Cartons	22,000



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Dried Rose Buds



Roses have been used for cultural and medicinal purposes for thousands of years. The rose family has over 130 species and thousands of cultivars. All roses are edible and can be used in tea, but some varieties are sweet while others are more bitter.

Rose tea is an aromatic herbal beverage made from the fragrant petals and buds of rose flowers. It's claimed to offer numerous health benefits



Rose Flower or Pink rose flower is in the family of Rose which most species are native to Asia. Dried Rose Buds is one of the healthier and the most popular flavors which is well tasted and used with tea. It is Comforter, disinfectant and it prevents skin infection and heart attack (improves heart) so, it is suggestible to add it in your diet in order to benefit the healing properties and to enjoy its incredible taste.

This aromatic flower is used widely in different countries due to its rich and varied properties. Some uses of this valuable plant include:

- Spice
- Beauty and Glamor Industry.
- Perfume, healthy and Hygienic
- Food and Drink
- Medicine
- Herbal Tea
- Color Industry

Shipping Information

Product	Packing	Unit Net Weight (Kgs)	Container	Quantity	Total Net Weight (Kgs)
Dried Rose Buds	Carton	9	20 Ft	400	3,600
			40 Ft	800	7,200



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Dried peach chips



Dried apple chips



Dried berries



Dried apricot chips



Dried banana chips



Dried mangoes



Dried Prune



Dried kiwi chips



Dried Orange Chips



Sun-Dried Tomatoes



Dried Pineapple Chips

dried pineapple



Dried Coconut Chips



Dried Persimmon chips

Dried Fruit

Types of Dried fruit such as Dried apple chips, Dried peach chips, Dried apricot chips, Dried berries, Dried mangoes, Dried banana chips, Dried kiwi chips, dried prune and Sun-dried tomatoes, Dried Plum chips, Dried Orange chips, Dried Coconut chips, Dried Pineapple chips and Dried Persimmon chips. Dried fruit is fruit that has had almost all of the water content removed through drying methods.

The fruit shrinks during this process, leaving a small, energy-dense dried fruit.

Raisins are the most common type, followed by dates, prunes, figs and apricots.

Other varieties of dried fruit are also available, sometimes in candied form (sugar coated). These include mangoes, pineapples, cranberries, bananas and apples.

Dried fruit can be preserved for much longer than fresh fruit and can be a handy snack, particularly on long trips where refrigeration is not available

Packing: 5 Kg, 10 Kg



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Cumin



Valued for its distinctive aroma and nutritious flavor, cumin is the second most popular spice in the world after black pepper. A member of the parsley family, cumin seeds are oblong in shape, longitudinally ridged, and yellow-brown in color, similar to caraway, parsley and dill. Just as the spice is an important ingredient in stews, breads, curries, and ethnic dishes from across the world, so are its medicinal uses quite evident. Since centuries, this herb has been used for treating a number of ailments, both as whole dried seeds and in its powdered form



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The cumin is used in cooking and medicine, and there are two types of cumin.

Green Cumin: Green cumin is sold in the green market.

Black Cumin: It is black and more green to slimmer than the cumin, but the cumin is more massive and less fragile.

Health Benefits of Cumin

1. Cumin is extremely beneficial for digestive disorders and other related problems, such as biliousness, morning sickness, indigestion, atonic dyspepsia, diarrhea, malabsorption syndrome and flatulent colic. Cumin contains an aromatic organic compound called Cuminaldehyde, which activates the salivary glands, thereby helping in the digestion process.

2. The major cause of piles is constipation which worsens with infections in the wound in the anal tract. Due to its dietary fiber content and carminative, stimulating, antifungal and microbial properties, cumin helps in the healing of infections or wounds in the digestive and excretory system.

3. Cumin has been researched to possess detoxifying and chemo-preventive properties, which are important for accelerating the secretion of detoxifying and anti-carcinogenic enzymes from the glands. These compounds combine with vitamins A and C to prevent the risk of developing breast and colon cancer cells.

Shipping Information

Product	Packing	Unit Net Weight: (Kgs)	Container	Quantity	Total Net Weight: (Kgs)
Green Cumin	PP gunnys	25	20 Ft	500	12,500
			40 Ft	1000	25,000
Black Cumin	PP gunnys	25	20 Ft	500	12,500
			40 Ft	1000	25,000

Jujube



The fruit and its seeds are used in Chinese and Korean traditional medicine, where they are believed to alleviate stress and traditionally for anti-fungal, anti-bacterial, anti-ulcer, anti-inflammatory purposes and sedation, antispastic, antifertility/contraception, hypotensive and antinephritic, cardiotonic, antioxidant, immunostimulant, and wound healing properties. It is among the fruits used in kampo. Jujube, along with Gan Cao, is used in Chinese medicine to harmonize and moderate other herbs.



Jujuba, commonly known as jujube, red date or Chinese date, are taken as fresh or dried food, and as traditional medicine worldwide due to high nutritional and health values. Traditionally in China, jujube is considered as a medicinal fruit that is being used in treating blood deficiency. The application of jujube extract possessed beneficial effects, including regulation of erythropoiesis via activation of hypoxia inducible factor-induced erythropoietin, potential capacity in recycling heme iron during erythrophagocytosis and bi-directional regulation of immune response. Thus, the blood-nourishing function of jujube is being proposed here. Flavonoid, polysaccharide and triterpenoid within jujube could serve as the potential active ingredients accounting for the aforementioned health benefits. Taken together, these findings provide several lines of evidence for further development of jujube as supplementary products for prevention and/or treatment of anemia.

Shipping Information

Product	Packing	Unit Net Weight (Kgs)	Container	Quantity	Total Net Weight (Kgs)
JUJUBE	PP gunnys	25	20 Ft	500	12,500
			40 Ft	1000	25,000



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Licorice

Licorice: The licorice plant has an underground part from which the roots branch off and sink to a depth of several meters in the soil. Licorice is one of the wild medicinal plants and is less cultivated. The licorice used is the underground stems and roots of the plant, which contain various compounds. Sarva licorice is a medicinal plant that is useful for many diseases.

Licorice root:

Sarva Company, while examining these roots in an equipped quality control laboratory, and after approval by the experienced experts of the laboratory, purchases the roots and completely cleans and dries them in a process of several months by modern machines and uses them as primary materials to produce some licorice products

Licorice solid extract: The licorice liquid extract with a concentration of approximately 50% enters all-steel devices and during a process of several hours its water is highly evaporated.

Safflower

Safflower is an Iranian and widely used plant. After harvest, this flowering plant is very similar to saffron. Safflower has various uses, including in the food and confectionery industry. Sarva safflower is used as a powder to decorate bread and sweets and in cooking some foods.

Today, due to the dangers of using artificial colours, natural colours are being considered again. Safflower is used as a cheaper seasoning than saffron in cooking because it produces a colour similar to saffron but it is not as aromatic as that. One of the reasons for the increasing attention of safflower is its use as an oil seed. Safflower oil is nutritionally similar to sunflower oil and is used for cooking, salads and making margarine.

Packing: 50 Kg (PP gunnys)



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Iranian Saffron, Nuts And Dried Fruit

Our commitment, quality and customer satisfaction

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