

Good for Earth ,Good for Health



History of dried fruits

Fruit drying has a long history in countries such as Iran, Syria, Egypt, Iraq and Turkey. The history of dried fruit production dates back to 1700 BC. At that time, the peoples of the Mediterranean and the Middle East dried their summer fruits and fed them for the winter, because dried fruits greatly preserve the nutritional value of fresh fruits.

The content of different nutrients in different dried fruits indicates the need for different types of dried fruits in the diet. Traditional dried fruits such as figs, dates, apricots and applies are part of the Mediterranean diet and their consumption dates back to previous centuries.

Looking at the history of dried fruits, we find that in the past, the nutritional value of dried fruits was well known to people in the community, as today, the consumption of dried fruits is very common among people.

Since it is not always possible to store fresh fruit, man has always been looking for a way to store fruit longer. Today, freezing is considered to be the best way to store food at home; However, many fruits, if frozen, have an unsightly appearance and are therefore generally not used frozen, and the best way to preserve the fruit is dried.



Properties of dried fruits

Dried fruit, if processed completely naturally and without additives such as sugar, can be a good and healthy snack to relieve hunger and it can be stored for a long time, and therefore it is a good substitute for fresh fruit in different situations.

Fruits are a group of foods that have all the nutritional value and are rich in vitamins, fiber and antioxidants that are necessary to maintain vitality, strengthen the body and protect against any disease, especially cancer. But examine them carefully, requires a lot of information that cannot be addressed here, but those who are interested can study it and feel the importance of these foods.



Dried fruit production technology

FRUSUN Group, in cooperation with Wissta Shahd Company and using the latest technologies in the world and emphasizing on maintaining the quality and nutritional value of products, produces and supplies dried fruits and nuts and is ready to cooperate with traders from different countries to deliver healthy products to dear customers worldwide.

The products of FRUSUN group can be enjoyed under different titles

- 1- Healthy, delicious, energetic and at the same time diet snack,
- 2- Flavor in cooking
- 3- Use in cakes and sweets
- 4 Uses in teas and so on



Our products

Dried fruits:

Common feature of dried fruits of FRUSUN group is that they are prepared from the best orchards, low humidity and crispness, high durability, color, smell and taste that are completely natural; No additives or preservatives.



Dried apples

This product can be ordered in three types of yellow apples, red apples and green apples with simple flavors, saffron and cinnamon. These rings are healthy, light, and delicious and have natural sweetness as a great snack for you.

Product	Apple (yellow, red, green)
Shape	Ring
Moisture	12%
Standards	BSC / ISO / FSSC (under process)
Packaging	bulk at least 2 kg (net weight)
	Minimum 60 grams (net weight)
Storage conditions	<+20°c
Drying time	3 hours



Dried oranges

These dried orange slices can be used as a snack, flavoring tea, decorating cakes and pastries.

Product	Dried Orange
Shape	Slice
Moisture	6%
Standards	BSC / ISO / FSSC (under process)
Packaging	bulk at least 2.5 kg (net weight)
	Minimum 60 grams (net weight)
Storage conditions	<+20°c
Drying time	4 hours



Dried kiwi

Our dried kiwi has a mild sour taste that has not been peeled off and tastes better than it looks.

Product	Dried kiwi
Shape	Slice
Moisture	8%
Standards	BSC / ISO / FSSC (under process)
Packaging	bulk at least 1.5 kg (net weight)
	Minimum 60 grams (net weight)
Storage conditions	<+20°c
Drying time	3 hours



Dried Lemon

These all-natural slices with very important properties can be used as a great flavoring for main meals and for drinks and desserts in snacks.

Product	Dried lemon
Shape	Slice
Moisture	4%
Standards	BSC / ISO / FSSC (under process)
Packaging	bulk at least 2 kg (net weight)
	Minimum 60 grams (net weight)
Storage conditions	<+20°c
Drying time	4 hours



Dried cherries

r roduct specifications	
Product	Dried cherries
Shape	natural round (unpitted)
Moisture	25%
Standards	BSC / ISO / FSSC (under process)
Packaging	bulk at least 5 kg (net weight)
	Minimum 60 grams (net weight)
Storage conditions	<+20°c
Drying time	4 hours



Dried dates (Pyarum, Rabi, Zahedi, etc.):

Since the moisture content of dried dates is lower than other dates, they rot later so that dried dates can be stored in the refrigerator for up to 5 years; therefore it has been noticed by merchants.

Product	Dried dates (Pyarum, Rabi, Zahedi)
Shape	natural long (unpitted)
Moisture	<18%
Standards	BSC / ISO / FSSC (under process)
Packaging	bulk 10 kg (net weight)
	Minimum 60 grams (net weight)
Storage conditions	<+20°c



Dried figs

(useful for physical strength and pregnant women)

Product	Dried figs
Shape	natural round
Moisture	12%
Standards	BSC / ISO / FSSC (under process)
Packaging	bulk at least 5 kg (net weight)
	Minimum 60 grams (net weight)
Storage conditions	<+20°c



Dried Tomatoes

These products are prepared in two types in the form of slices and powder. In addition to snacks, dried tomatoes can be used as a natural flavoring in cooking and as an alternative to industrial tomato paste. These dried and crispy tomatoes are harvested at the peak of maturity and then dried, which is why they taste great.

Product	Dried tomatoes
Shape	Slice
Moisture	8%
Standards	BSC / ISO / FSSC (under process)
Packaging	bulk at least 1.5 kg (net weight)
	Minimum 60 grams (net weight)
Storage conditions	<+20°c
Drying time	4 hours



Packing

Dried fruits are available in different packages and weights

- 1- Small package weighing at least 60 grams (net weight) (there are 21 pieces in each cartoon)
- 2- Bulk package with average weight of 1.5 to 10 kg (net weight)

Empty bag weight of 60 g = 10 gBulk empty bag weight = 50 grams

- It is worth mentioning because dried fruits are prepared in bulk, so they can be packaged according to the customer's need and request.



1 x Polyethylene bag in a carton box 80 x Carton box 2.5 kg | 3 kg | 4 kg | 5 kg | 10 kg

80 x Carton box on a wooden pallet



Competitive Advantage

- 1. High Quality products from first-class orchards that comply with European standards MRL (Maximum residue limits)
- 2. Fast shipping to all parts of the world due to the convenient geographical location of Iran (by air, land, sea)
- 3. Reasonable price due to reasonable production costs in Iran and cheap manpower



Our services

- 1. Ability to send samples of goods, catalogs and brochures of products through social networks, email and by mail.
- 2. Free consultation to buy quality products and further information
- 3. Ability to send orders to other countries by choosing the best shipping method according to the product and destination.

We give a commitment to this way we will spare no effort to satisfy our customers and put ourselves in the customer's shoes.



Target community and our customers

Due to Iran's high capacity in the production and export of quality agricultural products and plant foods and with the slogan (Good for Earth ,Good for health) we decide to create international opportunities and a wide network of contacts with traders, to send the healthy dried fruits to the food chain of families and fans of plant products around the world.





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