

IRANIAN RAISIN



TYPES OF RAISIN



GOLDEN



SULTANA



DRIED SULTANA



**JUMBO
(MAVIZ)**



**LONG
(KASHMARI)**





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TYPES OF RAISIN

According to the reviews of many professional and normal people, golden raisin has the highest rank in this industry.

Something we could all agree on, however, is that golden raisins are far superior to their brown, shriveled counterparts. This type have better and fruitier taste. And while regular brown raisins is dry and grainy with more sweet taste, golden raisins have more Balanced flavor and are plump and soft.

Our product is from seedless grapes of the best quality. Golden Raisins are grown in the sunny vineyards, they are made using sulfur fumigation process and shade dried so they are golden amber in color with a natural flavor. This popular kind is produced from grapes with special natural characteristics and particular sugar level.





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TYPES OF RAISIN

Sultana raisins are produced from seedless grapes of the best quality. Sultana raisins are Light to dark brown in color. They are dried in specific healthy way and Due to their very high sugar content, sultanas are very sweet and similar in flavor to honey.

the most popular sultana type is the dark brown sultana which does not contain any sulfur and is used widely in bread industry, cake- and pastry bakeries, cereal producers, and the dairy industry.

The other popular type of raisin is Golden and green kashmari raisin also known as long raisins. This product is seedless and it is famous for its special sweet and sour taste and its long length shape. This type is popular for those who dislike the extreme sweet flavor of other raisins types.

