



TYPES OF RAISIN



GOLDEN



SULTANA



DRIED SULTANA



**JUMBO
(MAVIZ)**



**LONG
(KASHMARI)**





TYPES OF RAISIN

According to reviews from both professionals and consumers, golden raisins are considered the highest-ranking in the industry.

One thing we can all agree on is that golden raisins are far superior to their brown, shriveled counterparts. They have a better, fruitier taste. While regular brown raisins are dry and grainy with a sweeter taste, golden raisins offer a more balanced flavor and are plump and soft.

Our product is made from the finest seedless grapes. Golden raisins are grown in sunny vineyards and undergo a sulfur fumigation process before being shade-dried, giving them their golden amber color and natural flavor. This popular variety is produced from grapes with unique natural characteristics and a distinct sugar level.





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Sultana raisins are made from the finest seedless grapes. They range in color from light to dark brown and are dried using a specific, healthy method. Due to their high sugar content, sultanas are very sweet and have a flavor similar to honey.

The most popular type of sultana is the dark brown variety, which does not contain sulfur. It is widely used in the bread industry, cake and pastry bakeries, cereal production, and the dairy industry.

Another popular type of raisin is the golden and green Kashmiri raisin, also known as long raisins. This seedless variety is famous for its unique sweet and sour taste and elongated shape. It is a great choice for those who prefer a less intensely sweet flavor compared to other types of raisins.

