



Dates

and Date Products



“AzarSai Trading Company”



www.AzarSai.com

MAZAFATI DATES



Mazafati date is one of the many types of dates, with its attractive black moist appearance, soft texture, and great flavor, Mazafati date is by far, the most popular soft date in the world.

Mazafati Date palm can produce viable yields for over 60 years. Fresh or dried Mazafati dates can be eaten out of hand, or maybe pitted and stuffed or chopped and used in a great variety of ways, including with cereals, in puddings, breads, cakes, cookies, ice creams and candy bars.

The pitting may be done in factories by crushing and sieving the fruits or with more sophistication, by piercing the seed out, leaving the fruit whole. Surplus dates are diced or made into paste, spread, powder (date sugar), jam, jelly, juice, syrup, vinegar or alcohol.

Each Mazafati date contains 0% fat, 97% carbs and 3% protein and provides 29 Calories. About 5.6 to 14.2% of Mazafati date fruit weight is the seed which is composed of 7.17 to 9% moisture, 1.83 to 5.3% protein, 6.8 to 9.32% fat, 65.5% carbohydrates, 6.4 to 13.6% fiber and 0.89 to 1.57% ash, as well as sterols, estrone and an alkali soluble polysaccharide.

Keeping Condition: Users **should** keep Mazafati in the Refrigerator which is cool (below 5 Centigrade) and dry with proper air ventilation.



PIAROM DATES



Piyarom date or Maryami (Myriam) date , This date is the most expensive and luxurious Semi Dried date.

Their moisture level of Piarom Date is below 15%.

The moisture level depends on the harvest time, the location of cultivation and irrigation.

The harvest season for new crops is late September until Mid- October each year. So, we suggest booking your order for the new crop contact us in the first weeks of September.

This kind of Dates is a large kind of date fruit, in terms of size, the color of this Date type is dark brown to blackish.

Its skin is thin and since its sugar levels are low they are suitable for diabetic people.

Piarom Dates or Maryami Date can be loaded and shipped in 20 ft. and 40 ft. Dry containers. For your information the loading capacity of containers:

- 20 ft. Container: up to 17 Tons
- 40 ft. Container: up to 25 Tons

Shelf life: One year after the production Piarom Dates or Maryami Date.

Keeping condition: Users can keep these dates at room temperature which has good air ventilation and it is free of dust. However, In our professional opinion, it is better to keep them in the Refrigerator which is cool (below 5 Centigrade) and dry with proper air ventilation.



ZAHEDI DATES



The Best Iranian Dry Date | **Zahedi dates** or (Zahidi Date) are considered a dried date with moisture under 12%.

This Date is mostly grown in Southern Provinces of Iran, mostly in Posht-e Kuh, Hormozgan and Bushehr Province.

The weather in Southern provinces of Iran is mostly hot which makes it perfect for date palm trees.

The harvest time is in late September until mid-October.

Zahedi can be loaded and shipped in 20. ft dry containers. For your information the loading capacity of containers:

- 20 ft. Container: up to 17 Tons

Shelf life: One year after the production date.

Keeping condition: Users can keep Zahedi Date at room temperature which has good air ventilation and it is free of dust. However, In our professional opinion, it is better to keep them in the Refrigerator which is cool (below 5 Centigrade) and dry with proper air ventilation.



KABKAB DATES



Iranian Kabkab Date is a wet Date which has semi-dried texture, and also it is long, row, dark brown and after Astamaran, Shahani and Mazafati Dates, Kabkab Date has the most economic value in Iran.

Kabkab Date is can be considered as most important and the most abundant Date fruit in world and Iran which can be grown in most tropical cities of Iran.

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Kabkab can be loaded and shipped in 20 ft. and 40 ft. Dry containers. For your information the loading capacity of containers:

- 20 ft. Container: up to 19 Tons
- 40 ft. Container: up to 25 Tons


Shelf life: One year after the production date.




Keeping condition: Users can keep these dates at room temperature which has good air ventilation and it is free of dust. However, In our professional opinion, it is better to keep them in the Refrigerator which is cool (below 5 Centigrade) and dry with proper air ventilation.








 Dates Type	KabKab
 Weight	700 gr
 Pockets in box	12




 Dates Type	KabKab
 Weight	1.4 Kg
 Pockets in box	8

 Dates Type	Mazafati
 Weight	600 to 850 gr
 Pockets in box	12



 Dates Type	KabKab
 Weight	800 gr
 Pockets in box	12

 Dates Type	KabKab
 Weight	700 gr
 Pockets in box	12

 Dates Type	KabKab
 Weight	900 gr
 Pockets in box	12