



DISCOVERING **Raisins**

Dara EMC, a well-known export industry pioneer, is dedicated to providing customers with top-notch goods at competitive pricing. Dara EMC has acquired a reputation for dependability, professionalism, and top-notch customer service over the course of its many years in the business. In addition to exporting goods like textiles, machinery, electronics, and other items, Dara EMC also offers food items that have been carefully chosen from top producers and suppliers in order to guarantee the highest quality for our clients.

At Dara EMC, we view providing excellent customer service as one of our key pillars. Our team of experts is committed to giving our customers timely, effective contact to make the purchase process as simple as possible. We are always accessible to respond to questions and provide guidance on product selection, delivery, and customs processes. In order to give our clients the most value, we also constantly assess market developments. We are a global leader in the export sector and a reliable partner for businesses all over the world because to our dedication to quality, dependability, and excellent customer service.



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Introduction To Raisins

***Raisins** are not only a delicious and versatile ingredient in cooking and baking, but also a nutrient-dense superfood that can provide numerous health benefits, such as supporting digestion, promoting bone health, and boosting energy levels.*



Raisins are a dried fruit made from grapes, that are high in natural sugars and fiber, and offer a range of health benefits. They are typically produced by drying grapes in the sun or in a dehydrator until they shrink and turn dark in color.

There are many different varieties of raisins available, including golden raisins, black raisins, and sultanas, each with their own unique flavor and texture.

In addition to being a tasty and convenient snack, raisins can be a versatile ingredient in cooking and baking.

They can add natural sweetness and texture to a range of dishes, from oatmeal and yogurt to baked goods and savory dishes.

Raisins are also an excellent source of energy, making them a great addition to pre- or post-workout snacks.

Additionally, the fiber in raisins can help promote healthy digestion and may even help lower cholesterol levels.



Applications Of Raisins

Baking with Raisins

Raisins are commonly used in baking to add sweetness, texture and flavor to baked goods. You can use raisins to make raisin bread, cinnamon rolls, oatmeal raisin cookies, and many other baked goods.



Salad Topping

Raisins can be used as a topping for salads, adding a sweet and chewy texture to your greens. You can also mix raisins with other ingredients like apples, nuts and cheese to make a delicious and healthy salad.





Raisin Trail Mix

Raisins are a great addition to trail mix, providing a natural source of energy and a sweet taste. You can mix raisins with nuts, seeds, dried fruits and other ingredients to make a healthy and tasty snack.



Granola Bars

Raisins are often used in granola bars to add a natural sweetness and a chewy texture. You can make your own granola bars with raisins, oats, nuts, seeds and other healthy ingredients for a convenient and tasty snack on the go.

Quality Standards

Raisins are a popular dried fruit made from grapes, and they are consumed all over the world as a healthy and tasty snack. To ensure that raisins meet certain quality standards, several guidelines and regulations have been established by regulatory bodies and industry organizations.

✓ Moisture content

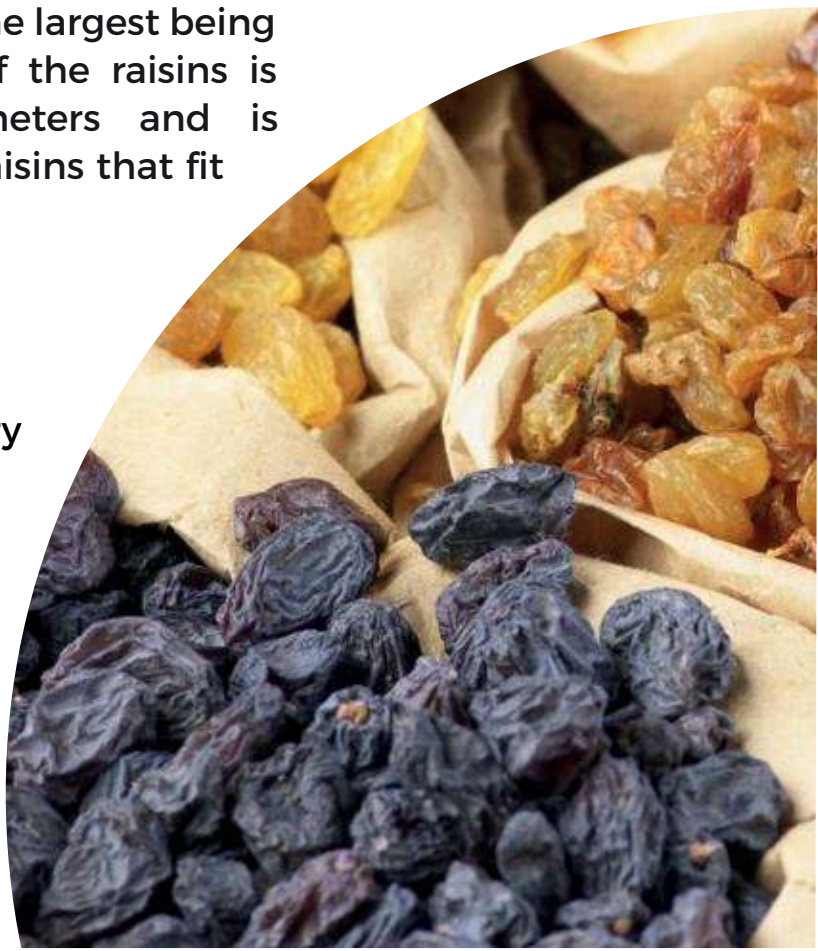
The ideal moisture content of raisins is between 15% and 18%. Raisins that are too dry can become tough and lose their flavor, while raisins that are too moist can become moldy.

✓ The Size

Raisins are sorted by size, with the largest being the most desirable. The size of the raisins is typically measured in millimeters and is determined by the number of raisins that fit into a given weight.

✓ The Color

The color of raisins can vary depending on the type of grape and the drying process. Generally, raisins with a darker color are considered to be of higher quality, as they tend to be sweeter and have a richer flavor.



Dara EMC is dedicated to upholding the highest quality standards in the production of raisins, ensuring their products meet regulatory guidelines and are consistently safe, healthy, and flavorful.



✓ The Purity

Raisins should be free from any foreign matter such as stems, leaves, or insects. They should also be free from any mold, discoloration, or signs of spoilage.



✓ The Flavor

Raisins should have a sweet and fruity flavor with no off-tastes or odors. The flavor can be influenced by the type of grape used, the drying process, and any additives that are used.

Packaging

Raisins

There are several types of Raisins **packaging for exportation**, including:



Plastic packaging

Often used for consumer-sized packages, plastic is lightweight, durable, and moisture-resistant, making it an ideal choice for protecting raisins from moisture and contamination.



Paper packaging

Paper packaging is eco-friendly and can be recycled. It is often used for bulk packaging and is an affordable option.



Cardboard packaging

Cardboard packaging is also eco-friendly and can be recycled. It is commonly used for bulk packaging and provides additional protection to the raisins.



Metal packaging

Metal packaging is durable and provides excellent protection from moisture and other environmental factors. It is commonly used for canned raisins.



In terms of **labeling requirements**, raisins must comply with the regulations of the country where they are sold. The label on the package should include the following information:

- The name of the product (raisins)
- ✓ The net weight or volume of the product
- ✓ The name and address of the manufacturer or distributor
- ✓ The country of origin
- ✓ Any allergens or additives present in the product
- ✓ Storage instructions
- ✓ Expiration date

Essential Details

Place of Origin: Middle East

Shelf Life: 2 years (if stored in proper conditions)

Sample: 100 g

MOQ: 1 TEU

Supply Ability

1000 MT per Month



Available
Languages
for Negotiation

English - 中文
العربية - فارسی

Product Analyses

Final Report

Type: Black Raisins

Package	10 kg carton with plastic inside and out	Dimensions of cartons	Lengths 40 cm Width 29 cm Height 14 cm
Color	Black	Oiled With	Food-grade Paraffin
Smell and taste	Normal	Grade	A

Specs	Maxed allowed		Unit of Measure	Results
Moisture Content	16%		Percent by Weight	13.80%
Sulfur Dioxide	0		ppm	0
Sugared Raisin	5		Percent by Weight	0
Sticks	5		Cm in one kilogram	5
Blight	3		Percent Number	3
Count Per 100g	A	<125 Berries Per 100g	Percent by Weight	
	B	125-180 Berries Per 100g	Percent by Weight	
	C	>180 Berries Per 100g	Percent by Weight	
Stone	Free from stone		-	0
Damaged Fruit	2		Percent Number	2
Foreign Bodies	2		Percent Number	1.90
Cap-stems (over 2mm)	10		Percent Number	8
Berries With Seed	2		Percent Number	2
Moldy/ Fermented	2		Percent Number	0

Final Report

Type: Golden Raisins

Package	10 kg carton with plastic inside and out	Dimensions of cartons	Lengths 40 cm Width 24 cm Height 14 cm
Color	Golden	Oiled With	Food-grade Paraffin
Smell and taste	Normal	Grade	B

Specs	Maxed allowed		Unit of Measure	Results
Moisture Content	16%		Percent by Weight	13.80%
Sulfur Dioxide	1500		ppm	1353
Color grading	A	light brown<3 light green<3	Percent Number	
	B	light brown <20 light green <11	Percent Number	light brown=17 light green=10
	C	light brown<40 light green<20	Percent Number	
Sugared Raisin	10		percent by Weight	5
Sticks	5		cm in one kilogram	3
Blight	3		Percent Number	1.76
Count Per 100g	A	<300 Berries Per 100g	Percent by Weight	
	B	301-360 Berries Per 100g	Percent by Weight	337
	C	>360 Berries Per 100g	Percent by Weight	
Stone	Free from stone		-	
Damaged Fruit	2		Percent by Weight	1.85
Foreign Bodies	2		Percent Number	1.90
Cap-stems (over 2mm)	10		Percent Number	0.98
Berries With Seed	2		percent Number	0
Moldy/ Fermented	2		Percent Number	0
Microbiology				
E-coli	Negative		-	Negative
Coli Forms	1.10 ² Cfu/g		-	Negative
Yeast and Molts	5.10 ² Cfu/g		-	60 Cfu/g

Final Report

Type: **Kashmari Tall Golden Raisins**

Package		Dimensions of cartons	Lengths 40 cm Width 29 cm Height 14 cm
Color	Yellow	Oiled With	Food-grade Paraffin
Smell and taste	Normal	Grade	B

Specs	Max allowed		Unit of Measure	Results
Moisture Content	16%		Percent by Weight	13.80%
Sulfur Dioxide	1500		ppm	1102
Color grading	A	Green<17	percent by Weight	
	B	Green<17 Brown<10	Percent by Weight	Yellow=81 Green=12 Brown=7
	C	Green<27 Brown<42	Percent by Weight	
Sugared Raisin	5		Percent by Weight	0
Sticks	5		cm in one kilogram	5
Blight	3		Percent Number	3
Count Per 100g	A	<185 Berries Per 100g	Percent by Weight	
	B	185-205 Berries Per	Percent by Weight	198
	C	>206 Berries per 100g	percent by Weight	
Stone	Free from stone		-	0
Damaged Fruit	2		Percent Number	2
Foreign Bodies	2		Percent Number	1.90
Cap-stems over 2mm	10		Percent Number	8
Berries With Seed	A	tiny Seed<3	Percent Number	
	B	tiny Seed<55	Percent Number	47
	C	tiny Seed<80	Percent Number	
Moldy/ Fermented	2		Percent Number	0

Final Report

Type: **Sultana Malayer Raisins**

Package	10 kg Carton With plastic inside and out	Dimensions Of cartons	Lengths 40 cm Width 24 cm Height 14 cm
Color	Light Brown	Oiled With	Food-grade Paraffin
Smell and taste	Normal	Grade	B

Specs	Max allowed		Unit of Measure	Results
Moisture Content	16%		Percent by Weight	13.80%
Sulfur Dioxide	0		ppm	0
Color grading	A	Black<3	Percent Number	
	B	Black<40	Percent Number	Black=33 Light brown=67
	C	Black<100	Percent Number	
Sugared Raisin	10		Percent by Weight	0
Sticks	5		cm in one kilogram	0
Blight	3		Percent Number	1.76
Count Per 100g	A	<300 Berries Per 100g	Percent by Weight	
	B	301-360 Berries Per 10	Percent by Weight	345
	C	>360 Berries Per 100g	Percent by Weight	
Stone	Free from stone		-	0
Damaged Fruit	2		Percent by Weight	1.85
Foreign Bodies	2		Percent Number	1.90
Cap-stems (over 2mm)	10		Percent Number	0.98
Berries With Seed	2		Percent Number	0
Moldy/ Fermented	2		Percent Number	0
Microbiology				
E-coli	Negative		-	Negative
Coli Forms	1.10 ² Cfu/g		-	Negative
Yeast and Molts	5.10 ² Cfu/g		-	60 Cfu/g

Final Report

Type: **Sun-dried Brown Raisins**

Package	10 kg carton with plastic inside and out	Dimensions Of cartons	Lengths 40 cm Width 24 cm Height 14 cm
Color	Dark brown	Oiled With	Food-grade Paraffin
Smell and taste	Normal	Grade	B

Specs	Max allowed		Unit of Measure	Results
Moisture Content	16%		Percent by Weight	13.80%
Sulfur Dioxide	0		ppm	0
Sugared Raisin	10		Percent by Weight	0
Sticks	5		cm in one kilogram	3
Blight	3		Percent Number	1.76
Count Per 100g	A	<300 Berries per 100g	Percent by Weight	
	B	301-360 Berries Per 100g	Percent by Weight	
	C	>360 Berries per 100g	percent by Weight	
Stone	Free from stone		-	0
Damaged Fruit	2		Percent by Weight	1.85
Foreign Bodies	2		Percent Number	1.90
Cap-stems (over 2mm)	10		Percent Number	0.98
Berries With Seed	2		Percent Number	0
Moldy/ Fermented	2		Percent Number	0
Microbiology				
E-coli	Negative		-	Negative
Coli Forms	1.10 ² Cfu/g		-	Negative
Yeast and Molts	5.10 ² Cfu/g		-	60 Cfu/g

Final Report

Type: **Kashmari Tall Green Raisins**

Package	10 kg carton with plastic inside and out	Dimensions of cartons	Lengths 40 cm Height 14 cm
Color	Green	Oiled With	Food-grade Paraffin
Smell and taste	normal	Grade	A

Specs	Max allowed		Unit of Measure	Results
Moisture Content	16%		Percent by Weight	13.80%
Sulfur Dioxide	200		ppm	98.4
Color grading	A	Yellow<3 Brown<3	Percent by Weight	Green=178 Yellow=3 Brown=3
	B	Yellow<10 Brown<35	Percent by Weight	
	C	Yellow<20 Brown<45	percent by Weight	
Sugared Raisin	5		Percent by Weight	0
Sticks	5		cm in One kilogram	5
Blight	3		Percent Number	3
Count Per 100g	A	<185 Berries Per 100g	Percent by Weight	184
	B	185-205 Berries Per 100g	percent by Weight	
	C	>206 Berries Per 100g	percent by Weight	
Stone	Free from stone		-	0
Damaged Fruit	2		Percent Number	2
Foreign Bodies	2		Percent Number	1.90
Cap-stems (over 2mm)	10		Percent Number	5
Berries With Seed	A	tiny Seed<3	Percent Number	3
	B	tiny seed<55	Percent Number	
	C	tiny Seed<80	Percent Number	
Moldy/ Fermented	2		Percent Number	0



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