



# ELWAN HOLDING

GENERAL SUPPLIES  
& EXPORTING AGRICULTURAL CROPS

# COMPANY PROFILE 2024

ENGLISH VERSION

Elwan Holding for crop export and import

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# WHO ARE WE ?

ELWAN HOLDING IS A LEADING COMPANY IN CROP EXPORT, COMMITTED TO PROVIDING HIGH-QUALITY AGRICULTURAL PRODUCTS TO GLOBAL MARKETS. FOUNDED WITH A VISION TO BRIDGE THE GAP BETWEEN PREMIUM AGRICULTURAL PRODUCTS AND GLOBAL DEMAND, ALWAN HOLDING QUICKLY BECAME A TRUSTED NAME IN THE CROP EXPORT INDUSTRY.

ELWAN HOLDING BEGAN PRODUCING SEEDS UNDER THE NAME SOFT COMPANY IN [YEAR], AND SOFT BECAME ALWAN HOLDING FOR SEED PRODUCTION LOCALLY, EXPANDING ITS ACTIVITIES TO INCLUDE GENERAL SUPPLIES AND AGRICULTURAL PRODUCT EXPORT.

THE COMPANY EXPORTS PRODUCTS ACCORDING TO ALL INTERNATIONALLY REQUIRED SPECIFICATIONS AND HOLDS ALL NECESSARY CERTIFICATIONS FOR THE STATIONS IT OPERATES.



# OUR MISSION

AT ELWAN HOLDING, OUR MISSION IS TO PROVIDE HIGH-QUALITY, SUSTAINABLE CROPS WHILE FOSTERING STRONG RELATIONSHIPS WITH OUR FARMERS AND CUSTOMERS. WE STRIVE TO ENHANCE GLOBAL FOOD SECURITY BY ENSURING THE AVAILABILITY OF NUTRITIOUS AND FRESH AGRICULTURAL PRODUCTS.

# OUR VISION

WE ENVISION A WORLD WHERE EVERYONE HAS ACCESS TO THE BEST AGRICULTURAL PRODUCTS, REGARDLESS OF GEOGRAPHICAL BOUNDARIES. OUR COMMITMENT TO QUALITY AND SUSTAINABILITY GUIDES US TO BECOME A LEADING FORCE IN THE GLOBAL AGRICULTURAL MARKET.



# OUR CORE PRINCIPALS



## SUSTAINABILITY

ELWAN HOLDING PLACES GREAT IMPORTANCE ON SUSTAINABLE AGRICULTURAL PRACTICES. WE WORK CLOSELY WITH OUR FARMERS TO IMPLEMENT ENVIRONMENTALLY FRIENDLY METHODS THAT PRESERVE THE ENVIRONMENT AND ENSURE THE LONG-TERM SUSTAINABILITY OF OUR AGRICULTURAL RESOURCES.



## QUALITY

WE ARE COMMITTED TO MAINTAINING THE HIGHEST QUALITY STANDARDS IN EVERY PRODUCT WE EXPORT. OUR STRICT QUALITY CONTROL PROCESSES ENSURE THAT ONLY THE BEST CROPS REACH OUR CUSTOMERS.



## CREATIVITY

WE CONTINUOUSLY SEEK INNOVATIVE SOLUTIONS TO ENHANCE OUR SUPPLY CHAIN, FROM FARM TO TABLE. OUR INVESTMENT IN TECHNOLOGY AND RESEARCH HELPS US STAY AT THE FOREFRONT OF INDUSTRY TRENDS AND MEET THE EVOLVING DEMANDS OF THE GLOBAL MARKET.



## CUSTOMERS

OUR CUSTOMERS ARE AT THE HEART OF EVERYTHING WE DO. WE PRIORITIZE THEIR NEEDS BY PROVIDING RELIABLE, TIMELY, AND EFFICIENT SERVICES, ENSURING THEY RECEIVE THE BEST PRODUCTS AND SUPPORT POSSIBLE.



## INTEGRITY

WE CONDUCT OUR BUSINESS WITH THE UTMOST INTEGRITY AND TRANSPARENCY. BUILDING TRUST WITH OUR STAKEHOLDERS

# OUR PRODUCTS

PICKLE

FRUITS

VEGATABLES

DRIED

IQF

FRESH

# ARTICHOKE

IT IS A TYPE OF THORNY PLANT CHARACTERIZED BY ITS LARGE LEAVES AND EDIBLE FLOWER. ARTICHOKEs ARE USED IN COOKING AROUND THE WORLD, ESPECIALLY IN MEDITERRANEAN CUISINE. IT IS KNOWN FOR ITS UNIQUE FLAVOR AND HIGH NUTRITIONAL VALUE AND IS GROWN IN AREAS WITH A MODERATE CLIMATE.



## HEALTH BENEFITS:

ARTICHOKEs ARE RICH IN VITAMINS AND MINERALS, ESPECIALLY VITAMIN C AND VITAMIN K. THEY ALSO CONTAIN FOLATE AND MAGNESIUM. ARTICHOKEs ARE A GOOD SOURCE OF DIETARY FIBER, WHICH HELPS IMPROVE DIGESTION AND SUPPORT HEART HEALTH. THEY ALSO CONTAIN ANTIOXIDANTS THAT HELP REDUCE THE RISK OF CHRONIC DISEASES AND IMPROVE LIVER FUNCTION.

## TARGET MARKET:

RESTAURANTS AND HOTELS: ARTICHOKEs ARE WIDELY USED IN PREPARING MAIN DISHES, SALADS, AND APPETIZERS.

SUPERMARKETS: ARTICHOKEs ARE CONSIDERED ESSENTIAL VEGETABLES SOLD IN FRESH PRODUCE SECTIONS.

INTERNATIONAL MARKETS: THERE IS A GROWING DEMAND FOR ARTICHOKEs IN GLOBAL MARKETS, ESPECIALLY IN THE MIDDLE EAST, EUROPE, AND NORTH AMERICA.

## TECHNICAL SPECIFICATIONS:

SIZE:

SMALL WITH A DIAMETER OF (40-50 MM)

MEDIUM WITH A DIAMETER OF (50-60 MM)

LARGE WITH A DIAMETER OF (GREATER THAN 60 MM)

PACKAGING: 10 - 20 - 25 KILOGRAMS

TRANSPORT: ARTICHOKEs ARE TRANSPORTED IN REFRIGERATED TRUCKS OR CONTAINERS TO MAINTAIN THEIR FRESHNESS AND QUALITY DURING LONG TRANSPORTATION PERIODS.

## STORAGE CONDITIONS:

OPTIMAL TEMPERATURE: 0-2 DEGREES CELSIUS.

RELATIVE HUMIDITY: 95-100%.

SHELF LIFE: ARTICHOKEs CAN BE STORED FOR UP TO 2-3 WEEKS UNDER OPTIMAL



# CARROTS

CARROTS ARE A TYPE OF ROOT VEGETABLE CHARACTERIZED BY THEIR BRIGHT ORANGE COLOR AND DISTINCTIVE SWEET FLAVOR. THEY ARE AMONG THE MOST COMMON AND WIDELY CONSUMED VEGETABLES IN THE WORLD, USED IN VARIOUS DISHES, SALADS, AND JUICES. CARROTS ARE CULTIVATED IN REGIONS WITH MODERATE CLIMATES AND ARE KNOWN FOR THEIR NUMEROUS HEALTH BENEFITS.



## HEALTH BENEFITS

CARROTS ARE RICH IN VITAMINS AND MINERALS, ESPECIALLY VITAMIN A, WHICH PLAYS A CRUCIAL ROLE IN PROMOTING EYE HEALTH AND VISION. THEY ALSO CONTAIN ANTIOXIDANTS AND DIETARY FIBER THAT HELP IMPROVE DIGESTION AND SUPPORT THE IMMUNE SYSTEM. CARROTS ARE ALSO A GOOD SOURCE OF POTASSIUM AND VITAMINS B AND C.

## TARGET MARKET

RESTAURANTS AND HOTELS: CARROTS ARE WIDELY USED IN PREPARING MAIN DISHES, SALADS, AND JUICES.

SUPERMARKETS: CARROTS ARE A STAPLE VEGETABLE SOLD IN THE FRESH PRODUCE SECTIONS.

FOREIGN MARKETS: THERE IS INCREASING DEMAND FOR CARROTS IN GLOBAL MARKETS, ESPECIALLY IN THE MIDDLE EAST, EUROPE, AND NORTH AMERICA.

## TECHNICAL SPECIFICATIONS

SIZE: THE LENGTH OF EACH CARROT RANGES FROM 10 TO 25 CM.

WEIGHT: THE WEIGHT OF EACH PACKAGE OF CARROTS VARIES DEPENDING ON SIZE AND QUANTITY.

PACKAGING: 7 KG CARTON CONTAINING 9 TO 12 CARROTS, OR ACCORDING TO CUSTOMER REQUESTS.

GRADE: FIRST CLASS

TRANSPORTATION: CARROTS ARE TRANSPORTED IN REFRIGERATED TRUCKS OR CONTAINERS TO MAINTAIN THEIR FRESHNESS AND QUALITY DURING LONG TRANSPORT PERIODS.



## STORAGE CONDITIONS

OPTIMAL TEMPERATURE: 0-4°C

RELATIVE HUMIDITY: 98-100%

SHELF LIFE: CARROTS CAN BE STORED FOR UP TO 4-5 WEEKS WHEN OPTIMAL STORAGE CONDITIONS ARE PROVIDED.



# EGGPLANT

EGGPLANT IS A TROPICAL VEGETABLE CHARACTERIZED BY ITS SHINY PURPLE SKIN AND SOFT WHITE FLESH. IT IS WIDELY USED IN VARIOUS TYPES OF COOKING AROUND THE WORLD AND IS AN ESSENTIAL PART OF MANY FAMOUS DISHES SUCH AS MOUSSAKA AND BABA GHANOUSH. EGGPLANT GROWS IN WARM CLIMATES AND IS CULTIVATED IN LARGE QUANTITIES FOR BOTH LOCAL CONSUMPTION AND EXPORT.



## HEALTH BENEFITS

EGGPLANT CONTAINS A WIDE RANGE OF VITAMINS AND MINERALS, INCLUDING VITAMIN K, VITAMIN C, AND POTASSIUM. IT IS LOW IN CALORIES AND CONTAINS DIETARY FIBER THAT SUPPORTS DIGESTION AND MAINTAINS HEART HEALTH.

## TARGET MARKET

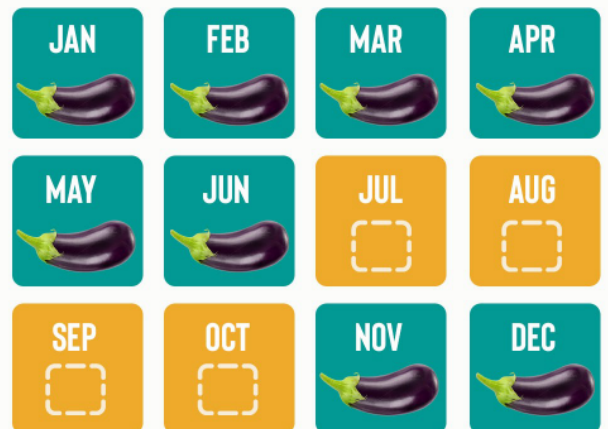
RESTAURANTS AND HOTELS  
GROCERY STORES AND FRUIT MARKETS  
FOREIGN MARKETS SUCH AS EUROPE, THE MIDDLE EAST, AND ASIA

## TECHNICAL SPECIFICATIONS

SIZE: 10~15 CM  
WEIGHT: THE WEIGHT OF EACH PACKAGE OF EGGPLANTS VARIES DEPENDING ON THE SIZE AND QUANTITY.  
PACKAGING: WOODEN/PLASTIC/CARDBOARD BOXES, 5 KG OR ACCORDING TO THE CUSTOMER'S PREFERENCE  
GRADE: FIRST CLASS  
TRANSPORTATION: EGGPLANT IS TRANSPORTED IN REFRIGERATED TRUCKS OR CONTAINERS TO MAINTAIN ITS FRESHNESS AND QUALITY DURING LONG TRANSPORT PERIODS.

## STORAGE CONDITIONS

EGGPLANT SHOULD BE STORED AT A MODERATE TEMPERATURE RANGING BETWEEN 10-12°C WITH A RELATIVE HUMIDITY OF 85-90% TO MAINTAIN ITS FRESHNESS.





## EGYPTIAN ICEBERG LETTUCE

Iceberg lettuce is a type of lettuce characterized by its crisp texture and mild flavor. It is one of the most common and widely consumed types of lettuce around the world, especially in salads and snacks. Iceberg lettuce is known for its round shape and compact leaves and is a seasonal



### HEALTH BENEFITS:

Iceberg lettuce is low in calories and high in water content, making it an ideal choice for hydration and weight loss. It is also a good source of dietary fiber, which helps promote healthy digestion and regularity. Additionally, it contains vitamins A and K, and potassium, which contribute to improving eye health, strengthening bones, and regulating muscle function.

### TARGET MARKET:

**Restaurants and Hotels:** Iceberg lettuce is widely used in the preparation of salads and fast food.

**Supermarkets:** Iceberg lettuce is considered an essential vegetable sold in fresh produce sections.

**International Markets:** There is a growing demand for iceberg lettuce in global markets, especially in the Middle East, Europe, and North America.

### TECHNICAL SPECIFICATIONS:

**Size:** Iceberg lettuce can be provided in different sizes according to market requirements.

**Weight:** The weight of a single head varies from 600 grams to 1 kilogram.

**Packaging:** 7-kilogram carton containing 9 to 12 heads or as per customer requests.

**Grade:** First class.

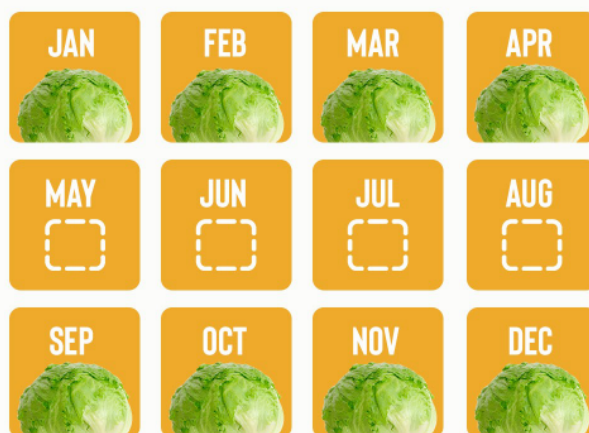
**Transport:** Iceberg lettuce is transported in refrigerated trucks or containers to maintain its quality and freshness during long transportation periods.

### STORAGE CONDITIONS:

**Optimal Temperature:** 0-2 degrees Celsius.

**Relative Humidity:** 95-98%.

**Shelf Life:** Iceberg lettuce can be stored for up to 2-3 weeks under optimal storage conditions.



# CAPSICUM

Bell peppers, also known as sweet peppers or capsicums, are a type of vegetable distinguished by their various colors such as red, yellow, orange, and green. Bell peppers are known for their sweet, crunchy taste and are widely used in cooking, salads, and grilling. They are grown in regions with mild and warm climates.















## HEALTH BENEFITS

Bell peppers are rich in vitamins and minerals, especially vitamin C, which plays an important role in boosting the immune system and maintaining skin health. They also contain vitamin A, vitamin B6, and vitamin E. Additionally, bell peppers are packed with antioxidants and dietary fiber that help improve digestion and support heart health.

## TARGET MARKET

**Restaurants and Hotels:** Bell peppers are widely used in preparing main dishes, salads, and for grilling.  
**Supermarkets:** Bell peppers are a staple vegetable sold in fresh produce sections.  
**External Markets:** There is increasing demand for bell peppers in global markets, especially in the Middle East, Europe, and North America.

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## STORAGE CONDITIONS

**Optimal Temperature:** 7-10°C.  
**Relative Humidity:** 90-95%.  
**Shelf Life:** Bell peppers can be stored for up to 2-3 weeks when optimal storage conditions are provided.

## TECHNICAL SPECIFICATIONS

**Type:** Fat type, pencil type.  
**Size:** Small, medium, large, ranging between 5-10 cm.  
**Weight:** 100-250 grams per piece.  
**Packaging:**  
5 kg cartons  
2.5 kg cartons  
5 kg packaging bags  
As per customer requests.  
**Colors:** Green, yellow, orange, red.  
**Grade:** First Class.  
**Transport:** Bell peppers are transported in refrigerated trucks or containers to maintain their freshness and quality during long-distance transportation.



# TOMATO

Tomatoes, also known as "bandora," are a type of fruit that is often consumed as a vegetable in cooking. Tomatoes are characterized by their fresh and juicy flavor and are widely used in salads, sauces, main dishes, and juices. Tomatoes are grown in areas with a moderate to hot climate.



## HEALTH BENEFITS:

Tomatoes are rich in vitamins and minerals, especially vitamin C and vitamin K. They also contain vitamin A and potassium. Tomatoes are a good source of antioxidants such as lycopene, which help reduce the risk of heart disease and cancer. Additionally, tomatoes contain dietary fiber that helps improve digestion and support heart health.

## TARGET MARKET:

**Restaurants and Hotels:** Tomatoes are widely used in the preparation of main dishes, salads, sauces, and juices.

**Supermarkets:** Tomatoes are considered essential fruits sold in the fresh produce sections of grocery stores.

**International Markets:** There is a growing demand for tomatoes in global markets, especially in the Middle East, Europe, and North America.

## TECHNICAL SPECIFICATIONS:

**Size:** Small, medium, large, ranging between 5-10 cm.

**Weight:** 100-250 grams per unit.

**Packaging:**

5 kg carton

2.5 kg carton

5 kg packing bag

Or as per customer requests.

**Grade:** First class.

**Transport:** Tomatoes are transported in refrigerated trucks or containers to maintain their freshness and quality during long transportation periods.



## STORAGE CONDITIONS:

**Optimal Temperature:** 12-15 degrees Celsius.

**Relative Humidity:** 85-90%.

**Shelf Life:** Tomatoes can be stored for up to 1-2 weeks under optimal storage conditions.



# GREEN BEANS



It is a type of long, slender vegetable characterized by its bright green color and fresh, crisp flavor. Green beans are used in many dishes around the world, including salads, side dishes, and stews. Green beans are grown in areas with a moderate and warm climate

## HEALTH BENEFITS:

Green beans are rich in vitamins and minerals, especially vitamin C and vitamin K. They also contain vitamin A and folic acid. Green beans are a good source of dietary fiber, which helps improve digestion and support heart health. They also contain antioxidants that help reduce the risk of chronic diseases.

## TARGET MARKET:

**Restaurants and Hotels:** Green beans are widely used in the preparation of side dishes, salads, and stews.

**Supermarkets:** Green beans are considered essential vegetables sold in fresh produce sections.

**International Markets:** There is a growing demand for green beans in global markets, especially in the Middle East, Europe, and North America.

## TECHNICAL SPECIFICATIONS:

**Size:** Whole pods or cut 2.5/3.5 cm - 4/6 cm.

**Packaging:** Green beans are packed in cardboard boxes or plastic bags with good ventilation to maintain their quality.

Carton 10 kg

Bag 25 kg

**Transport:** Green beans are transported in refrigerated trucks or containers to maintain their freshness and quality during long transportation periods..



## Storage Conditions:

**Optimal Temperature:** 12-15 degrees Celsius.

**Relative Humidity:** 85-90%.

**Shelf Life:** Green beans can be stored for up to 1-2 weeks under optimal storage conditions.



# STRAWBERRY

Strawberries are a type of small, sweet fruit with a bright red color and aromatic flavor. They have a juicy texture and are widely used in desserts, salads, juices, and jams. Strawberries are grown in regions with mild and cool climates and are beloved by many due to their numerous health benefits.



## HEALTH BENEFITS

Strawberries are rich in vitamins and minerals, especially vitamin C, which boosts the immune system and contributes to skin health. They also contain folic acid and potassium. Strawberries are a good source of dietary fiber, which helps improve digestion and support heart health. Additionally, they contain antioxidants that help reduce the risk of chronic diseases.

## TARGET MARKET

**Restaurants and Hotels:** Strawberries are widely used in preparing desserts, salads, juices, and jams.  
**Supermarkets:** Strawberries are a staple fruit sold in fresh produce sections.  
**External Markets:** There is increasing demand for strawberries in global markets, especially in the Middle East, Europe, and North America.



## TECHNICAL SPECIFICATIONS

Size: Graded and ungraded.

Weight: 10kg, 20kg, 25kg.

Packaging:

Sacks

Bags

As per customer requests.

Grade: First Class.

Transport: Strawberries are transported in refrigerated trucks or containers to maintain their freshness and quality during long-distance transportation.

## STORAGE CONDITIONS

OPTIMUM TEMPERATURE: 0-2°C.

RELATIVE HUMIDITY: 90-95%.

SHELF LIFE: STRAWBERRIES CAN BE STORED FOR UP TO 5-7 DAYS WHEN OPTIMAL STORAGE CONDITIONS ARE PROVIDED.



# MANGO

Mango is a type of tropical fruit characterized by its smooth skin and color gradient ranging from green to yellow and orange. Mangoes have a sweet and juicy flavor and are widely used in juices, desserts, salads, and main dishes. Mangoes are grown in tropical and subtropical climates.



## HEALTH BENEFITS:

Mangoes are rich in vitamins and minerals, especially vitamin C and vitamin A, which boost the immune system and contribute to skin and eye health. They also contain potassium and dietary fiber. Mangoes are a good source of antioxidants such as beta-carotene and polyphenols, which help reduce the risk of heart disease and cancer. Additionally, mangoes contain dietary fiber that helps improve digestion and support heart health.

## TARGET MARKET:

**Restaurants and Hotels:** Mangoes are widely used in the preparation of juices, desserts, salads, and main dishes.

**Supermarkets:** Mangoes are considered essential fruits sold in fresh produce sections.

**International Markets:** There is a growing demand for mangoes in global markets, especially in the Middle East, Europe, and North America.

## TECHNICAL SPECIFICATIONS:

**Types:** Timor, Owais, Indian, Alphonso, Zebdi, Sugary, Kahat, Sanara, Fas, Sadiq, Tommy, Naoum, Crimson, Yasmina Rose

**Size:** Slices, pieces, calibrated and uncalibrated

**Packaging:**

10 kg carton

25 kg bags

Or as per customer requests.

**Grade:** First class.

**Transport:** Mangoes are transported in refrigerated trucks or containers to maintain their freshness and quality during long transportation periods.



## STORAGE CONDITIONS:

**Optimal Temperature:** 10-12 degrees Celsius.

**Relative Humidity:** 85-90%.

**Shelf Life:** Mangoes can be stored for up to 2-3 weeks under optimal storage conditions.



# POMEGRANATE

POMEGRANATE IS A TYPE OF FRUIT CHARACTERIZED BY ITS THICK, CRIMSON-RED SKIN AND CONTAINS MANY SMALL SEEDS WITH A SWEET-TART FLAVOR. POMEGRANATE IS USED IN COOKING, JUICES, BEVERAGES, JAMS, AND



## HEALTH BENEFITS:

Pomegranate is rich in vitamins and minerals, especially vitamin C and vitamin K. It also contains folic acid and potassium. Pomegranate is a good source of antioxidants such as polyphenols, which help reduce the risk of heart disease and cancer. Additionally, pomegranate contains dietary fiber that helps improve digestion and support heart health.

## TARGET MARKET:

**Restaurants and Hotels:** Pomegranate is widely used in the preparation of salads, juices, and appetizers.  
**Supermarkets:** Pomegranate is considered an essential fruit sold in fresh produce sections.  
**International Markets:** There is a growing demand for pomegranate in global markets, especially in the Middle East, Europe, and North America.

## TECHNICAL SPECIFICATIONS:

Size: Uncalibrated

Packaging:

10 kg carton

20 kg bags

Or as per customer requests.

Grade: First class.

Transport: Pomegranates are transported in refrigerated trucks or containers to maintain their freshness and quality during long transportation periods.



## STORAGE CONDITIONS

Optimum temperature: 5-7 degrees Celsius.

Relative humidity: 90-95%.

Shelf life: Pomegranates can be stored for up to 2-3 months when optimal storage conditions are provided.



# ORANGE

ORANGES ARE A TYPE OF CITRUS FRUIT CHARACTERIZED BY THEIR THICK SKIN AND BRIGHT ORANGE COLOR. THEY HAVE A SWEET, TANGY FLAVOR AND JUICY TEXTURE. ORANGES ARE WIDELY USED IN JUICES, DESSERTS, SALADS, AND MAIN DISHES. THEY ARE CULTIVATED IN REGIONS WITH MODERATE AND WARM CLIMATES.



## HEALTH BENEFITS

ORANGES ARE RICH IN VITAMINS AND MINERALS, ESPECIALLY VITAMIN C, WHICH BOOSTS THE IMMUNE SYSTEM AND CONTRIBUTES TO SKIN HEALTH. THEY ALSO CONTAIN VITAMIN A, POTASSIUM, AND DIETARY FIBER. ORANGES ARE A GOOD SOURCE OF ANTIOXIDANTS SUCH AS FLAVONOIDS, WHICH HELP REDUCE THE RISK OF HEART DISEASE AND CANCER. ADDITIONALLY, THE DIETARY FIBER IN ORANGES HELPS IMPROVE DIGESTION AND SUPPORT HEART HEALTH.

## TARGET MARKET

RESTAURANTS AND HOTELS: ORANGES ARE WIDELY USED IN PREPARING JUICES, DESSERTS, SALADS, AND MAIN DISHES.

SUPERMARKETS: ORANGES ARE A STAPLE FRUIT SOLD IN THE FRESH FRUIT SECTIONS.

FOREIGN MARKETS: THERE IS INCREASING DEMAND FOR ORANGES IN GLOBAL MARKETS, ESPECIALLY IN THE MIDDLE EAST, EUROPE, AND NORTH AMERICA.

## TECHNICAL SPECIFICATIONS

SIZE: 48, 56, 64, 72, 80, 88, 100, 113

GRADE: FIRST CLASS

PACKAGING: 8-16 KG CARTONS OR OPEN CARTONS

ACIDITY LEVEL: 0.9

BRIX LEVEL: BETWEEN 12.5 AND 14.5

TRANSPORTATION: ORANGES ARE TRANSPORTED IN REFRIGERATED TRUCKS OR CONTAINERS TO MAINTAIN THEIR FRESHNESS AND QUALITY DURING LONG TRANSPORT PERIODS.

## STORAGE CONDITIONS

OPTIMAL TEMPERATURE: 3-8°C

RELATIVE HUMIDITY: 85-95%

SHELF LIFE: ORANGES CAN BE STORED FOR UP TO 1-2 MONTHS WHEN OPTIMAL STORAGE CONDITIONS ARE PROVIDED..

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# BANANA

Bananas are a type of tropical fruit characterized by their smooth yellow peel and sweet, creamy flesh. Bananas are among the most popular fruits in the world and are used in juices, desserts, baked goods, and salads. They are grown in tropical and subtropical climates.

## HEALTH BENEFITS

Bananas are rich in vitamins and minerals, especially vitamin C, vitamin B6, and potassium. They also contain dietary fiber, which helps improve digestion and support heart health. Bananas are a good source of natural energy due to their carbohydrate and natural sugar content, making them an ideal choice for snacks.

## TARGET MARKET

**Restaurants and Hotels:** Bananas are widely used in preparing juices, desserts, baked goods, and salads.

**Supermarkets:** Bananas are a staple fruit sold in fresh produce sections.

**External Markets:** There is increasing demand for bananas in global markets, especially in the Middle East, Europe, and North America.



## TECHNICAL SPECIFICATIONS

**Packaging:**

14kg cartons

As per customer requests.

**Grade:** First Class.

**Transport:** Bananas are transported in refrigerated trucks or containers to maintain their freshness and quality during long-distance transportation.

## STORAGE CONDITIONS

**Optimal Temperature:** 13-14°C.

**Relative Humidity:** 90-95%.

**Shelf Life:** Bananas can be stored for up to 2-3 weeks when optimal storage conditions are provided.



# RED FIG



FIGS ARE A TYPE OF DELICIOUS AND SWEET FRUIT CHARACTERIZED BY THEIR THIN SKIN AND COLOR THAT RANGES FROM GREEN TO PURPLE. THEY HAVE JUICY AND SWEET FLESH AND ARE USED IN MANY DISHES, DESSERTS, JAMS, AND CAN BE EATEN FRESH OR DRIED. FIGS ARE CULTIVATED IN REGIONS WITH MODERATE AND WARM

## HEALTH BENEFITS

FIGS ARE RICH IN VITAMINS AND MINERALS, ESPECIALLY VITAMIN A, VITAMIN K, AND POTASSIUM. THEY ALSO CONTAIN DIETARY FIBER, WHICH HELPS IMPROVE DIGESTION AND SUPPORTS HEART HEALTH. FIGS ARE A GOOD SOURCE OF ANTIOXIDANTS SUCH AS POLYPHENOLS, WHICH HELP REDUCE THE RISK OF HEART DISEASE AND CANCER.

## TARGET MARKET

RESTAURANTS AND HOTELS: FIGS ARE WIDELY USED IN PREPARING DESSERTS, JAMS, SALADS, AND MAIN DISHES.

SUPERMARKETS: FIGS ARE A STAPLE FRUIT SOLD IN THE FRESH FRUIT SECTIONS.

FOREIGN MARKETS: THERE IS INCREASING DEMAND FOR FIGS IN GLOBAL MARKETS, ESPECIALLY IN THE MIDDLE EAST, EUROPE, AND NORTH AMERICA.

## TECHNICAL SPECIFICATIONS

PACKAGING: 10 KG / 20 KG / 25 KG

TRANSPORTATION: FIGS ARE TRANSPORTED IN REFRIGERATED TRUCKS OR CONTAINERS TO MAINTAIN THEIR FRESHNESS AND QUALITY DURING LONG TRANSPORT PERIODS.

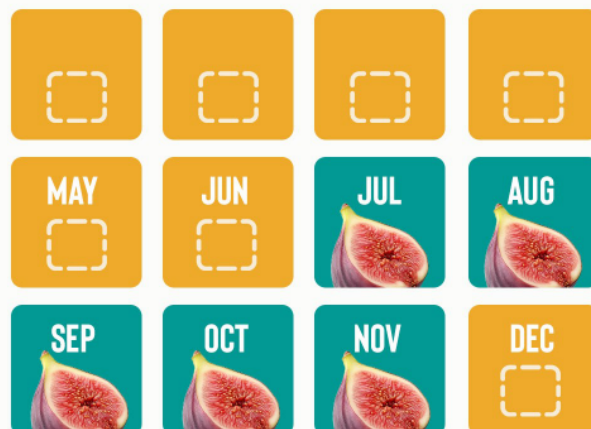
STORAGE CONDITIONS

### STORAGE CONDITIONS

OPTIMAL TEMPERATURE: 0-2°C

RELATIVE HUMIDITY: 90-95%

SHELF LIFE: FIGS CAN BE STORED FOR UP TO 1-2 WEEKS WHEN OPTIMAL STORAGE CONDITIONS ARE PROVIDED.



# GUAVA

Guava is a type of tropical fruit characterized by its green or yellow skin and juicy flesh, which is usually white or pink in color. Guava has a sweet and distinctive flavor and is widely used in juices, jams, desserts, and salads. Guava is grown in tropical and subtropical climates.



## HEALTH BENEFITS:

Guava is rich in vitamins and minerals, especially vitamin C, which boosts the immune system and contributes to skin health. It also contains vitamin A, potassium, and dietary fiber. Guava is a good source of antioxidants such as lycopene and carotenoids, which help reduce the risk of heart disease and cancer. Additionally, guava contains dietary fiber that helps improve digestion and support heart health.

## TARGET MARKET:

**Restaurants and Hotels:** Guava is widely used in the preparation of juices, jams, desserts, and salads.  
**Supermarkets:** Guava is considered an essential fruit sold in fresh produce sections.  
**International Markets:** There is a growing demand for guava in global markets, especially in the Middle East, Europe, and North America.

## TECHNICAL SPECIFICATIONS:

**Packaging:**  
10 kg carton  
25 kg bags  
Or as per customer requests.  
**Grade:** First class.  
**Transport:** Guava is transported in refrigerated trucks or containers to maintain its freshness and quality during long transportation periods.

## STORAGE CONDITIONS:

**Optimal Temperature:** 5-10 degrees Celsius.  
**Relative Humidity:** 85-95%.  
**Shelf Life:** Guava can be stored for up to 1-2 weeks under optimal storage conditions.



# PEACH

PEACH IS A TYPE OF STONE FRUIT CHARACTERIZED BY ITS SMOOTH OR FUZZY SKIN AND ITS COLOR THAT RANGES FROM YELLOW TO PINK AND RED. THE FLESH OF THE PEACH IS USUALLY JUICY AND SWEET. PEACHES ARE USED IN JUICES, DESSERTS, JAMS,



## HEALTH BENEFITS:

PEACHES ARE RICH IN VITAMINS AND MINERALS, ESPECIALLY VITAMIN C, VITAMIN A, AND POTASSIUM. PEACHES ALSO CONTAIN DIETARY FIBER, WHICH HELPS IMPROVE DIGESTION AND SUPPORT HEART HEALTH. PEACHES ARE A GOOD SOURCE OF ANTIOXIDANTS SUCH AS BETA-CAROTENE AND POLYPHENOLS, WHICH HELP REDUCE THE RISK OF HEART DISEASE AND CANCER. PEACHES CONTAIN DIETARY FIBER THAT AIDS IN DIGESTION AND HEART HEALTH.

## TARGET MARKET:

RESTAURANTS AND HOTELS: PEACHES ARE WIDELY USED IN THE PREPARATION OF JUICES, DESSERTS, JAMS, AND SALADS.

SUPERMARKETS: PEACHES ARE CONSIDERED ESSENTIAL FRUITS SOLD IN FRESH PRODUCE SECTIONS.

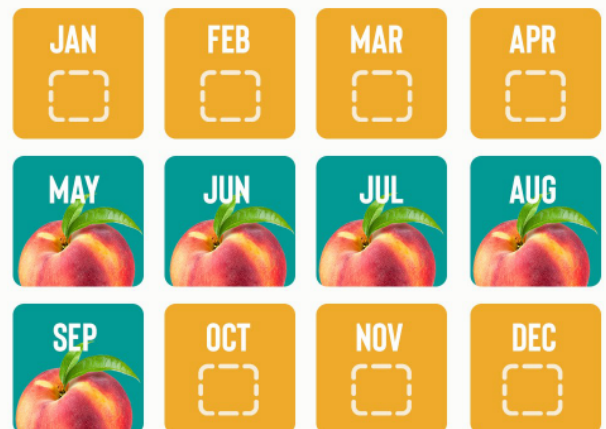
## TECHNICAL SPECIFICATIONS:

SIZE: PEACHES CAN BE PROVIDED IN DIFFERENT SIZES ACCORDING TO MARKET REQUIREMENTS.

WEIGHT: THE WEIGHT OF A SINGLE FRUIT VARIES ACCORDING TO SIZE, USUALLY RANGING BETWEEN 50-200 GRAMS.

PACKAGING: PEACHES ARE PACKED IN CARDBOARD BOXES OR PLASTIC BOXES WITH INNER PLASTIC WRAPPING TO MAINTAIN THEIR QUALITY; TYPICALLY 5 KILOGRAMS.

TRANSPORT: PEACHES ARE TRANSPORTED IN REFRIGERATED TRUCKS OR CONTAINERS TO MAINTAIN THEIR FRESHNESS AND QUALITY DURING LONG TRANSPORTATION PERIODS.



## STORAGE CONDITIONS:

OPTIMAL TEMPERATURE: 0-2 DEGREES CELSIUS.

RELATIVE HUMIDITY: 90-95%.

SHELF LIFE: PEACHES CAN BE STORED FOR UP TO 2-4 WEEKS UNDER OPTIMAL STORAGE



# APRICOT



Apricots are a type of small orange fruit characterized by their thin skin and sweet, aromatic flavor. Apricots are used in juices, desserts, jams, and salads. They are grown in regions with a mild and dry climate.

## HEALTH BENEFITS

Apricots are rich in vitamins and minerals, especially vitamin A, which enhances eye and skin health. They also contain vitamin C, potassium, and dietary fiber. Apricots are a good source of antioxidants like beta-carotene, which help reduce the risk of heart disease and cancer. Additionally, apricots contain dietary fiber that aids in improving digestion and supporting heart health.

## TARGET MARKET

Restaurants and Hotels: Apricots are widely used in preparing juices, desserts, jams, and salads.

Supermarkets: Apricots are a staple fruit sold in fresh produce sections.

External Markets: There is increasing demand for apricots in global markets, especially in the Middle East, Europe, and North America.

JAN 	FEB 	MAR 	APR 
MAY 	JUN 	JUL 	AUG 
SEP 	OCT 	NOV 	DEC 

## TECHNICAL SPECIFICATIONS

Size: Graded and ungraded.

Packaging:

10kg cartons

25kg bags

As per customer requests.

Grade: First Class.

Transport: Apricots are transported in refrigerated trucks or containers to maintain their freshness and quality during long-distance transportation.

## STORAGE CONDITIONS

Optimum temperature: 0-2°C.

Relative humidity: 90-95%.

Shelf life: Apricots can be stored for up to 1-2 weeks when optimal storage conditions are provided.



## SUPERIOR GRAPES

Superior seedless grapes are a type of seedless grape characterized by their light green color, smooth texture, and sweet, juicy flavor. This variety of grape is ideal for fresh consumption as well as for use in salads, juices, and baked goods. Superior seedless grapes are grown in regions with mild and warm climates.



### HEALTH BENEFITS

Superior seedless grapes are rich in vitamins and minerals, especially vitamin C and vitamin K. They also contain antioxidants such as flavonoids, which help reduce the risk of cardiovascular diseases. Additionally, grapes contain dietary fiber that helps improve digestion and support heart health.

### TARGET MARKET

**Restaurants and Hotels:** Grapes are widely used in preparing juices, desserts, salads, and jams.

**Supermarkets:** Grapes are a staple fruit sold in fresh produce sections.

**External Markets:** There is increasing demand for grapes in global markets, especially in the Middle East, Europe, and North America.



### TECHNICAL SPECIFICATIONS

Size: 22mm, 16mm.

Packaging:

5 kg cartons packed with 9 plastic bags.

5.5 kg cartons packed with 10 containers.

As per customer requests.

Grade: First Class.

Transport: Grapes are transported in refrigerated trucks or containers to maintain their freshness and quality during long-distance transportation.

Storage Conditions

### STORAGE CONDITIONS

Optimal Temperature: 0-2°C.

Relative Humidity: 90-95%.

Shelf Life: Grapes can be stored for up to 2-4 weeks when optimal storage conditions are provided.



# AUTUMN ROYAL GRAPES

Black Autumn Royal grapes are a type of grape with a deep, glossy black color. They are characterized by their large, oval-shaped berries, sweet taste, and distinctive flavor. This type of grape is used in preparing juices, desserts, salads, and jams. They are grown in regions with mild and dry climates.



## HEALTH BENEFITS

Black Autumn Royal grapes are rich in vitamins and minerals, especially vitamin C, which boosts the immune system. They also contain antioxidants that help reduce the risk of heart disease and cancer. Grapes contain dietary fiber that aids in improving digestion and supporting heart health.

## TARGET MARKET

**Restaurants and Hotels:** Grapes are widely used in preparing juices, desserts, salads, and jams.

**Supermarkets:** Grapes are a staple fruit sold in fresh produce sections.

**External Markets:** There is increasing demand for grapes in global markets, especially in the Middle East, Europe, and North America.

JAN 	FEB 	MAR 	APR 
MAY 	JUN 	JUL 	AUG 
SEP 	OCT 	NOV 	DEC 

## TECHNICAL SPECIFICATIONS

Size: 22mm, 24mm.

Packaging:

5 kg cartons packed with 9 plastic bags.

5.5 kg cartons packed with 10 containers.

As per customer requests.

Grade: First Class.

Transport: Grapes are transported in refrigerated trucks or containers to maintain their freshness and quality during long-distance transportation.

## STORAGE CONDITIONS

Optimal Temperature: 0-2°C.

Relative Humidity: 90-95%.

Shelf Life: Grapes can be stored for up to 2-4 weeks when optimal storage conditions are provided.





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