



Bsfoodco

www.bsfoodco.com

About us

Bsfoodco is a private family-owned company that produces and distributes goods related to dried fruits and nuts. It was established in 2021 in Qazvin, Iran. Our company intends to deliver delicious products consist of Raisins, Dates, pistachio and Dried Figs to our customers with supreme standards of product quality and safety. The professional experts in our team constantly try to improve in providing the best products to our customers.



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Zahedi Date

zahedi dates are cultivated in Fars province in FiroozAbad city, in Bushehr province in Dashtestan and Khuzestan city. These date are mainly golden but in some areas they tend to be dark orange. They have oval shape and the moisture content of these dates is less than 17%; because of that Zahedi dates are considered as semi-dried dates. Some Zahedi dates have soft texture and some of them have hard texture according to the area of cultivation. Zahedi dates in Khuzestan have soft texture and dark color because of hot weather but in Fars province have relatively hard texture. Harvest time of this date is in October and November. The number of grade A Zahedi dates per pound is max 132.

Rabbi Date

Rabbi Dates are mainly cultivated in southeastern province of Iran in Sistan and Baluchistan, Zabol, Iranshahr, Saravan and Chabahar but the best grade and quality of these Dates are cultivated in Zabol and Iranshahr. Rabbi dates have elongated shape and their skin has a reddish hue; They are also dark brown to black. These dates are semi-dry and can be stored for long period of time because of their low moisture content. Their moisture content is less than 14%. Harvest time begins in mid-September and lasts until early October.



Mazafati Date

Mazafati dates are a type of Fresh, Black Color, Soft Skin, Oval, Meaty, Sweet dates. Their moisture content of these dates is max 23%. They are cultivated in Iran and particularly in southern regions of the country such as Bam, Jiroft, Kahnooj, Saravan and Iranshahr. Harvest time of this date is Mid-August. The number of grade A Mazafati dates per 1000 gr is max 85.





Kalute Date

Kalute Dates are also known as Kali Dates and they are native to Iran. Kalute Dates are a type of wet Date that is cultivated in Jiroft, Iran and they have elongated shape, dark brown color and meaty texture. Harvest time of this date is late August to late September.

The number of grade A Kalute dates per 1000 gr is max 120.

Shahani Date

Shahani dates are one of the fresh dates and its moisture content is about 23%. They have an elongated shape and a narrow tip and they are light brown. Shahani dates have thin skin and their skin is easily detachable. Shahani dates are mainly cultivated in Fars province and Jahrom city. Harvest time of this date is September to October. The number of grade A Shahani dates per 1000 gr is max 120.



Kabkab Date

Kabkab date is one of the most famous types of dates in Iran. Its color is light brown while it is Rutab, and finally it turns into a dark brown fruit. Iranian Kabkab Dates are mainly cultivated in Bushehr and Dashtestan and Borazjan cities. After Mazafati Dates, Kabkab Dates are the second most popular Dates in Iran. Harvest time of this date is mid-August and mid-September. The number of grade A kabkab dates per 1000 gr is max 45.



Piarom Date

Piaroms Dates are expensive, valuable and the most well-known Date product in Iran. They are also known as Maryami or chocolate Dates; They are mainly cultivated in the village of HajiAbad in Hormozgan province. Their moisture is less than other types of Dates (under 15%) and figures are considered semi-dried. Harvest time of this date is in October to November. The number of grade A Piarom pitted dates per pound is max 60-70 & unpitted dates per pound is max 50-60.



Sayer Date

Sayer or Esta'maran Date is the most abundant kinds of date which accounts for 65% of Iranian Dates. The shape of this kind of dates is slightly elongated, oval, generally dark brown colored and some of them are light brown based on cultivation area and its cross section is yellow. The skin of this date is relatively separate from its flesh. It is mainly cultivated in Khuzestan. Sayer Date's harvest time is September to October. The number of grade A Sayer pitted dates per pound is max 80-90 & unpitted dates of this kind per pound is max 65-75.

Khasuei Date

Kasouei Dates are also known as Khasi Dates and they are mainly cultivated in Khass, in Kerman province. They are also cultivated in Hormozgan, Bushehr, Khuzestan and Fars province. This kind of Dates is divided into 2 types: semi-dried and soft or juicy. Their color is light brown when they are fully ripe but sometimes they are golden, yellow, dark brown, dark red or blackish purple depending on the time of their cultivation or species. Harvest time of this date is in late June to late August.



Golden Malayer (light Saltana)



Brown Malayer Sultana



Malayer Raisins are divided into 2 kinds; one of them is dark and the other one is light (Golden). They are immersed in a solution of Potassium Carbonate (Tizab), oil and water. The threaded bunches of grapes are hung from the ceiling of shaded cellars away from the sunlight. Then they are fully covered and passively smoked with SO_2 for about 5,6 hours. SO_2 makes the skin golden and very thin. Adding SO_2 is up to customers demand and it can be kept.

For drying them, Potassium Carbonate (Tizab) is used. For Sultans raisins, less SO_2 is used than the Golden type and that is why one of them is Golden and the other one is light brown. If we don't use SO_2 , its color gets darker.

The moisture content of these raisins is max 16.

Green Kashmar Raisins

Green raisins are made from green grapes and are slightly dense and chewy with a slight tartness like fresh ones & are made of shade-drying grapes in well-aired but dark indoor conditions. So₂ is added to keep its color light. The moisture content of these raisins is max 16.



Golden Kashmar Raisins

This type of raisins have long appearance with golden color & are made of shade-drying grapes in well-aired but dark indoor conditions. So₂ is added to keep its color light. The moisture content of these raisins is max 16.



Dark Brown Sultana

It is a kind of Raisin is immersed in a solution of Potassium Carbonate, oil and water. The threaded bunches of grapes are then hung from the ceiling of shaded cellars away from the sunlight. It is not smoked with SO_2 and because of that, its color is dark. The moisture content of these raisins is max 16.



Sun dried Raisins

Sun dried raisins & sulphured sultana are produced from the same grape and the only difference is the way they are dried. Sun dried raisins (unsulphured raisins) are dried naturally while the other one is treated with SO_2 during its process. The moisture content of these raisins is max 16.



Dried Figs

Iranian dried fig is one of the unique variety of figs in the world because of its color and size. It is cultivated in center of Iran. Dried figs have different colors including white, cream, yellow or light brown. For Drying, after picking figs, they are naturally dried with sun without adding any chemical materials. After drying, just METHYL BROMIDE (an edible gas) is added to disinfect.

Dried Figs with flour

This type of dried figs are covered with flour. The flour is used as a coating to prevent them from sticking together.





**Dried Blossom
Figs**



**Open mouth
dried Figs**



**Semi-open mouth
dried Figs**

These type of dried figs are considered as the best type in the fig market. They are white or slightly yellow and it is divided into different size and categories. According to the width of mouth opening, they have different names.

For example Open mouth dried figs are over 23 mm which is completely open with white or light yellow color while Semi-open mouth Dried figs are between 18-20 mm and they are not completely open.

Pistachio varieties

Round

Long

Jumbo

Fandoghi

Kalle ghouchi



Akbari

Ahmad Aghaei

Badami



Fandoghi pistachios



Fandoghi pistachios, also known as Round pistachios, are a popular variety of pistachios that are primarily grown in Iran. This kind of pistachios are typically available in different sizes, with the most common being 28/30, 30/32, and 32/34. The moisture content of these pistachios is max 5% (weight percentage). The color of its shell is light cream and the kernel is light red. Iran is the leading producer and exporter of Fandoghi pistachios.

Kale ghouchi pistachios

Kale Ghochi pistachios are a variety of Iranian pistachios that are known for their large size, good yield, and high split percentage. The moisture content of these pistachios is max 5% (weight percentage). The kernel is red-gray and the shell is cream. Kale Ghochi pistachios are widely cultivated in both Rafsanjan and Kerman cities in Iran. In fact, they are the second most cultivated variety of pistachios in Iran after Fandoghi pistachios.



Akbari pistachios



Akbari pistachios are characterized by their large size, elongated shape, and high shape index, making them the longest variety of Iranian pistachios. The moisture content of these pistachios is max 5% (weight percentage). They have cream shell, brownish kernel and the kernels have a good size, quality, and taste. This pistachio is available in different sizes, including 20/22, 22-24, 24/26, and 18/20.

Ahmad Aghaei pistachios

Ahmad Aghaei pistachios, also known as Long pistachios, high yield and shorter time to reach production, are a popular variety of pistachios grown primarily in Iran. They are larger and thicker than Fandoghi pistachios, and have a lighter shell color. The moisture content of these pistachios is max 5% (weight percentage). Ahmad Aghaei pistachios are available in different sizes, with common sizes being 22-24, 24-26, 26-28, 28-30, 30-32. The majority of this pistachio is cultivated and harvested from Rafsanjan province, with Qazvin also being a significant producer of this variety.



Badami pistachios

Badami pistachios are a variety of Iranian pistachios that are known for their semi-long shape and almond-like appearance. They are similar to Ahmad Aghaei pistachios, but are typically smaller in height and have a slightly stained shell. The shell is cream and its kernel is brownish red. The moisture content of these pistachios is max 5% (weight percentage). Badami pistachios are cultivated in the Zarand region of Kerman, Yazd provinces, and Khorasan province.







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