

"Best Dried Fig From Türkiye"











Turkish Dried Fig



Dried fruits have been widely accepted by people around the world in their daily lives. They are small but concentrated packages of nutrition, high in fiber, potassium. Easy to digest, they are good cleansers of blood and improve our digestive system.

- Very rich in antioxidants, dietary fiber and minerals.
- Has high sugar content composing of merely monosaccharide half being fructose and half glucose.
- Recommended as a part of children's and the elderly diets and those who are recovering from a long period of illness.
- The composition of dried figs helps to lower LDL and be preventive for heart and vein diseases.
- The laxative properties have been well known for millennia.
- High Potassium, Calcium and Magnesium levels despite low sodium make it a rich source of minerals.
- The Calcium content of dried fig per 100 g is higher than milk so it is recommended as a calcium source for those with milk intolerance

Dried Fig Sizes



No 1 36-40 pcs in Kgs



No 2 41-45 pcs in Kgs



No 3 46-50 pcs in Kgs



No 4 51-55 pcs in Kgs



No 5 56-60 pcs in Kgs



No 6 61-65 pcs in Kgs



NO 7 66-70 pcs in Kgs



No 8 71-80 pcs in Kgs



No 9

81-100 pcs in Kgs



No 10 101-120 pcs in Kgs

Lerida

Dried figs are rounded with their superposed stems and pores, and aligned side by side or one on top of the other.



packing types

5 kg carton box 2,5 kg carton box 1 kg carton box 500 g foam trays 300 g foam trays 200 g carton trays

Garland

Dried figs which are in the form of Lerida are prepared in round shape with special round molds.



packing types

200 g plastic/cellophane 250 g plastic/cellophane 400 g plastic/cellophane

Protoben

Dried figs are aligned superposingly, after concealing their stems and pores.



packing types

5 kg carton box 2,5 kg carton box 1 kg carton box 500 g foam trays 300 g foam trays

Natural

Dried figs are not subjected to any treatment, loosely packed after selection.



packing types

10 kg carton box 5 kg carton box

Diced

Dried figs are chopped by dicing machine in the cubic shape with rice flour after passing through rollers in various dimensions

packing types



10 kg carton box 5 kg carton box

Paste

Dried figs are properly processed for the food industry at our factory as fig paste. Dried figs use by the bakery, biscuit, jam, chocolate, yogurt, and ice cream industries as an ingredient



packing types

10 kg carton box 15 kg carton box

Other Products

Dried Apricots

Dried apricot is derived from fresh apricot, there are two types:

- Natural dried apricots are dried directly under the sunlight and have a light to dark brown color. They are not treated with sulphur dioxide.
- Sulphured dried apricots, which are treated with sulphur dioxide (SO2) in order to provide a lighter colouring and a longer shelf life. The colouration is between light yellow and orange.

Dried apricots are often consumed as a snack, and after grading are also mixed with other dried fruit and nuts, as well as being an important ingredient in chocolate snacks, baked cakes and desserts and breakfast cereals. They are usually supplied whole, but can be supplied in halves or slabs.



Sultanas

Turkish sultanas come from cultivars of Vitis vinifera.

One of the traditional export products of Turkey, A great snack and favored ingredient in the cookies, breads, main dishes, and desserts.



Pistachio

The fruit of the pistachio differs from all the other nuts because of its green colour and the semi-opening of the shell. This singular morphology makes the pistachio the only edible nut which does not need to be shelled for roasting and salting, serving at its turn a natural "wrapping" and easy for consumption. The pistachio has a delicious flavour and a high nutritious value, being very rich in proteins and vitamins. They are always marketed in their in-shell form, roasted and salted, but they canbepurchased shelled. They are mainly used as snack and confectionery and used in ice creams.



Prunes

Dried plumps are also known as prunes. They are a type of dried fruit made from a specific variety of plum that is naturally high in sugar, allowing them to be dried without fermenting. They are known for their sweet taste and chewy texture, and are often consumed as a snack or used in baking and cooking.







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