

NADIN



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ABOUT US:

Nadin

With an outstanding and shining history in the production of various types of raisins, Nadin is recognized as one of the top players in this industry. With years of experience and expertise in this field, the company has managed to meet high standards in producing various kinds of raisins. From delicious plump raisins to fresh and organic elongated raisins, the Nadin brand has gained the trust and satisfaction of its customers by offering high-quality and tasty products. One of the unique features of the Nadin brand is the precise and efficient selection of raw materials in its raisin production. From selecting the best fresh grapes to utilizing modern and hygienic production processes, every stage of production in this company is carried out with precision and professional principles. This attention to detail reflects Nadin's focus on quality and delivering premium products to its customers. Additionally, the diversity of this brand's products allows every taste to find a desirable choice. The trust in the quality and freshness of Nadin brand products has made this brand one of the most popular raisin brands in the market. Customers of this brand have great confidence in the quality of its products and always seek to have a delightful and tasty experience with Nadin products. Considering these features, the Nadin brand is not only recognized in the domestic market but has also established its position as one of the top raisin producers internationally.



Raisins are an excellent source of vitamins, minerals, and antioxidants. These compounds found in raisins can contribute to improving heart health, reducing inflammation, and enhancing memory. Additionally, raisins can be used as a natural energy source for the body, providing the energy needed for daily activities. Furthermore, raisins contain anti-inflammatory substances like resveratrol, which can help combat the effects of aging and chronic diseases. Regular consumption of raisins can aid in maintaining skin health and protecting it from sun damage and environmental factors. Raisins can also be effective in reducing the risk of cardiovascular diseases and type 2 diabetes.





The raisin production process by Nadin begins with the selection of high-quality grapes. This careful selection allows us to produce raisins with a sweet taste and an unparalleled texture. Our grapes are meticulously washed and cleaned to remove any impurities. This crucial step ensures the high quality of our produced raisins. After washing, the grapes are separated from their stems using advanced machines and are prepared for the drying process. At Nadin, we utilize up-to-date and efficient methods for drying grapes. Using modern drying machines and controlled environments, the raisins are quickly and hygienically dried, ensuring the preservation of their flavor and nutrients. This method helps us produce high-quality raisins with a long shelf life.





Nadin, using advanced technologies and traditional methods, produces raisins of exceptional quality. The company offers a diverse and unique product range using three methods: sun-drying, shade-drying, and dipping in alkaline solution.

Each of these methods imparts distinct characteristics to Nadin's raisins, and the appropriate choice of method depends on the customer's preferences and specific needs. The raisins produced by Nadin not only boast high quality but also offer diverse and unique flavors, making them an ideal choice for consumers.



Regular Raisins

Regular raisins are one of the most commonly consumed types of raisins, made from dried grapes. This delicious and nutrient-rich food item is added to Iranian dishes, especially rice, to give it a unique flavor and appearance. Regular raisins come in various colors and sizes, from small to large, and when added to rice, they give it an appealing and colorful appearance. The sweet and tangy flavor of plump raisins makes them suitable for various types of rice dishes, adding an amazing and unique taste.





Sun-dried raisins

Sun-dried raisins are a type of organic raisin known for their unique characteristics. These raisins are free of any preservatives, including alkaline solutions, making them a healthy and nutritious option for consumers. Due to the sun-drying process and the lack of washing, Sun-dried raisins have a high sugar content, making them highly suitable and cost-effective for grape syrup production.



Asgari Raisins

Asgari raisins are one of the most popular and widely favored types of raisins, known for their sweet taste and soft texture. These raisins are made from high-quality, seedless grapes and are rich in nutritional properties. Asgari raisins are recognized as a good energy source, rich in fiber and potassium, which help lower blood pressure and improve heart health. Asgari raisins can be consumed as a healthy and nutritious snack and can also be used in various salads or as an additive in desserts.



Golden Raisins

Golden raisins are a type of raisin produced from yellow, sweet grapes and are recognized for their golden color. These raisins are rich in nutrients such as B vitamins, vitamin C, potassium, iron, and magnesium. These nutrients help boost the immune system, improve heart function, and lower blood pressure. Due to their unique flavor and characteristics, golden raisins have various uses in nutrition and cooking, easily fitting into your diet and enhancing your food basket.





Green Raisins

Green raisins are a type of raisin made from large, elongated grapes. These raisins are known for their large size and dense texture and are typically seen in a light color. Green raisins contain antioxidants like polyphenols and flavonoids that help combat oxidative damage and reduce the risk of chronic diseases such as heart disease and cancer. Green raisins can be mixed with various nuts and consumed as a healthy, energy-boosting snack.

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