



CATALOGUE

MIMHANAFOOD

MimHana

MIMHANAFOOD.COM





About Us

MIMHANA founded in 2018, It is our honor that valuable customers from 5 continents have joined us in these years. We are the supplier of pistachios, saffron, dates, raisins and dried fruits. each MIMHANA's supplied product goes through multiple stages of quality checks and ensures that only the best ones are available for end consumers.

we are proud that we have received valid organic certificates in our progress way, and we continue to develop our company. We handpick products harvested at their best, always ensuring consistent and premium quality. MIMHANA undertakes to maintain the high quality of its products and services also in the future time. Join us and enjoy our quality.



Specialist in

BULK
FOODSERVICE
OEM
WHITE
PRIVATE LABEL



you dream, we build it!

BY OFFERING NUTRITIONS,
DELICIOUS
AND SAFE PRODUCTS
IN YOUR OWN



Pistachios

FREE AFLATOXIN GUARANTEED



Round:

kallehghochi 20/22 | 22/24 | 24/26

Fandoghi 28/30 | 30/32

Long:

Akbari 20/22 | 22/24

Ahmad Aghaei 24/26 | 26/28

Badami 28/30 | 30/32





Green Pistachio Kernels



This type of pistachio kernel is made of green pistachios that have a much greener mantle color.

Also, in the process, thin skin is separated on the immature kernels and then sorted by the amount of green color.

The natural green color of the pistachio is shown by removing the thin skin.





Grades:



Grade A



Grade B



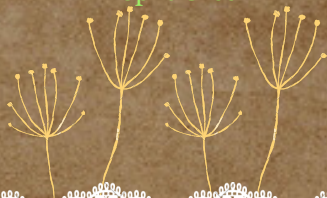
Grade C



Split Green



Split Light Green





Whole Pistachio Kernels



Max. %5 broken

Chopped Kernel / Sliced Kernel RTU Quality



Sultana Raisins NO. 10

Jumbo: 250-300 per 100g
Standard: 300-370 per 100g
Optional SO₂: Max. 1000 ppm



Sultana Raisins NO. 9

Jumbo: 250-300 per 100g
Standard: 300-370 per 100g
Small: 500-650 per 100g





Golden Raisins

Jumbo: 250-300 per 100g

Standard: 300-370 per 100g

SO₂: Max. 1000 ppm



Sun-Dried Raisins

Jumbo: 250-300 per 100g

Standard: 300-370 per 100g

Packaging:

Bulk: 5kg | 10kg | 12.5kg | 15kg | 20kg

Retail: 75g | 100g | 250g | 500g | 1kg





Dates



Sayer Dates



Mazafati Dates



Piarom Dates



Zahedi Dates



Rabbi Dates



Kabkab Dates



Date Syrup
Date Liquid Syrup



Date Sugar



Chopped / Diced Dates
Bulk: 5kg | 10kg



Date Paste
Bulk: 500g | 1kg | 5kg



Sayer/Sair Dates
Pitted



NO PESTICIDE
NO PRESERVATIVE
NO ADDITIVES
NO MSG
NO ARTIFICIAL COLORS OR OILS
FULLY NATURAL
ALMOST ORGANIC (LIMITED)
GLUTEN FREE



Saffron

Saffron in cut filament:

Super Negin

Negin

Sargol



Super Negin



Sargol



Negin



Saffron in filament:

Pushal
Bunch

Packaging:

Retail: 0.5g | 1g | 3g | 5g | 10g | 20g

Bulk: 250g | 500g



Bunch



Pushal



Saffron Powder



Dried Apple



Dried Kiwi



Dried Banana

Dried Fruits

Dried fruits retain most of the nutritional value of fresh fruits. Dried fruit can be preserved for much longer than fresh fruit and can be a handy snack, particularly on long trips where refrigeration is not available.



Dried Peach



Dried Plum



Dried Mango



Dried Pear





Dried Strawberry



Dried Lemon



Dried Nectarine



NO PESTICIDE
NO PRESERVATIVE
NO ADDITIVES
NO MSG
NO ARTIFICIAL COLORS
FULLY NATURAL
NO OIL
GLUTEN FREE



Dried Tangerine



Dried Persimmon



Dried Orange





Dried Apricots



Grades:

Extera Large

Large

Medium

Small

Packaging:

Bulk: 7kg l 10kg l 20kg

Retail: 250g l 400g l 500g



Dried Figs



Grades:

Super Parak
Parak
AAA
AA
A

Packaging:

Bulk: 7kg | 10kg | 20kg
Retail: 250g | 400g | 500g



Barberries

Puffy



To produce the puffy type of Barberries, the branch of the plant is being cut off with the fruit on it and then it will be put in a place with continuous air stream from four sides. The drying process normally takes 4 to 5 months.

Since this type of barberry is not exposed to the sun its natural light red color and shape is preserved and is the most desirable types of barberry, because it is also healthier.

Sun Dried



To produce the sun-dried type of Barberries, the fruits of fresh Barberries *Vulgaris* are taken off of the branches and placed under direct sunlight to dry.

The drying process normally takes 4 weeks. Dark red color, sour taste and squeezed shape are the most common features of this type of Persian barberry.

Packaging:

Retail: 100g | 200g | 250g | 500g | 1kg

Bulk: 5kg | 10kg | 20kg



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