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## Taks Raisins

Raisins are obtained from dried grapes. The type of raisins is determined based on the type of grapes, the drying method and the permitted additives. Raisins have many properties such as iron, potassium, calcium, B vitamins and various antioxidant properties that prevent cell destruction. Taks Trading Company has managed to produce different types of raisins with the best quality and after producing and packaging in beautiful packages, enters the international markets. All of our products are tested in our high-tech laboratories in order to ensure the quality of them.



### Raisin properties

- Reducing the risk of cardiovascular disease
- Helping the gastrointestinal tract
- Controlling diabetes
- Liver detoxification
- Lowering blood pressure
- Preventing hair loss
- Insomnia treatment
- Treatment of the body infection



### Nutritional values of raisin

Amount	14 g of raisin in average
42g	<u>Calory</u>
11g	Carbohydrate
0.6g	Fiber
0.5g	Protein
9.1g	Sugar
3.6g	Sodium



### Storage conditions of raisins

Raisins should be properly stored to keep them fresh for longer time. Place the raisins in a sealed container or bag and store in a cool, dark place. The maximum storage time of this product in the kitchen environment is one month, after that it dries and darkens and loses its properties. If you put raisins in a sealed container or bag and put them in the refrigerator, their shelf life will increase up to one year.



## Types of raisins produced in Taks Trading Company

- Sulfured raisins
- Sun-dried raisins
- Currant
- Golden raisins
- Sultana raisin
- Teifi raisins
- Red raisins



## Packaging

Taks Trading Company enters the packaging line of its raisins after processing and approval by the quality control unit. This company packages its products in 100 g, 200 g, 300 g, 500 g and 1 k.g packages in vacuum and can packages and offers them to the market. Taks Trading Company also packages its raisins in bulk in 10 kg, 20 kg and 50 kg packages and sends them to merchants overseas.

