

Gostar
Bekhsan



Dry Friuts , Nuts & Dates

Behsan Gostar

Behsan Gostar was established in 2004 to supply auxiliary chemicals for various industries and our business is being developed with exporting premium Iranian dry fruits to global markets. By leveraging modern knowledge and experience in international trade, we have built a trusted position in the industry."



Dried fruits

Iranian dried fruit is one of the traditional and healthy snacks that holds a special place in the Iranian diet due to its abundant nutritional properties and long shelf life. In addition to its delicious taste, dried fruit is rich in vitamins, minerals, fiber, and antioxidants.

Types Of Iranian Dried Fruits

1. Dried Apricot (Bargh-e Zardaloo) Made from ripe apricots Naturally sweet, with no added sugar

2. Dried Persimmon Made from ripe persimmons Soft texture with a sweet, caramel-like flavor

3. Dried Dates Varieties like Kabkab, Piarom, and Rabbi Ideal as a snack or served with tea

4. Dried Apple Thin slices of naturally flavored apples No additives, perfect for a healthy snack

5. Dried Fig Available in white and black varieties Sweet, rich in fiber, and nutrient-dense

6. Dried Mulberry Naturally sweet dried white mulberries Rich in vitamins and antioxidants

7. Dried Plum Varieties like Bokhara, Shablon, and Berghani Suitable for direct consumption or cooking

8. Dried Orange Thin slices with peel Tangy and sweet, rich in vitamin C

9. Dried Kiwi Thinly sliced kiwis Tart and refreshing, perfect for healthy snacking



Steps for preparing dried fruit.



1. Selection of high-quality fruits
2. Washing and disinfection
3. Cutting and preparation
4. Drying
5. Packaging
6. Labeling
7. Quality control
8. Storage and preservation





Dried Dates

Benefits

**Rich in energy and
natural sugars
(glucose and
fructose)**

**A good source of
fiber, iron,
potassium, and
vitamin B.**

**Promotes heart
health, aids
digestion, and helps
relieve constipation.**

**We export the best dried dates of Iran from
the cities of Shiraz, Bandar Abbas, Kerman,
and Dezful**



Types of Premium Iranian Pistachios

- **Akbari Pistachio**
- **Ahmad Aghaei Pistachio**
- **Kalleh Ghoochi Pistachio**





Akbari Pistachio



Characteristics:
The longest type
of Iranian
pistachio. - Large
kernels with a
luxurious and
marketable
appearance. -
Ideal for export to
luxury-prefering
countries.



Production
Areas:Kerman
(Rafsanjan) and
Khorasan.



Ahmad Aghaei Pistachio

Characteristics:

More elongated and smaller than Akbari pistachios.

Pleasant taste with bright green kernel color.

Highest consumption rate in domestic and export markets.

Production Areas:

Kerman, Yazd, and Qazvin.



Kalleh Ghoochi Pistachio

Characteristics: - Round and large kernels. - Full kernels with a delicious taste. - Suitable for export markets due to their size and attractiveness. Production Areas: Kerman



Saffron



Iranian saffron, known as one of the most expensive and valuable spices in the world, has numerous properties and is cultivated in several regions of Iran, especially in specific cities.



Saffron Properties

1. Boosting the immune system
2. Reducing anxiety and depression
3. Improving blood circulation
4. Increasing energy and vitality
5. Aiding digestion
6. Improving skin and hair health
7. Anti-cancer properties
8. Enhancing memory

**Dont Worry
About
Anything**

We Are Here



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