

PRODUCT CATALOGUE

DRIED FRUITS, NUTS AND LEGUMES



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EcoFruit®



EcoFruit®

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About us

WELLCOME

The founders of the "**GREEN DESERT LLC**" under the trademark "**ECOFRUIT**" began their activity in 2009. The main sphere of the company is the manufacture and export of natural dried fruits, as well as industrial supplies to post-processing companies.

The company also began growing grapes on its own plantations in 2015. This area of 350 hectares has a unique geographical location: the region is windy, sunny, located far from industrial zones and is ecologically clean. Due to those reasons, the area provides an opportunity to get eco-friendly products. Only natural drying methods (solar drying or drying with shadows) are used in the process of production. It is planned to increase the sown area to 3,000 hectares in the near future. In addition to grapes, the process of growing walnuts, namely Chandler varieties, as well as various varieties of Guara, Nonparel, Bellona and Lauren almonds began recently.

The company provides a wide range of eco-friendly products. There are more than 100 items of dried fruits, legumes and nuts; the prices are competitive. The process of preparing products includes the cultivation, drying, processing and packaging.

GREEN DESERT LLC under the trademark "**ECOFRUIT**" is a successful holder of international standards ISO 9001: 2015, ISO 22000: 2018. During the certification our company has proved that it follows all the requirements of the international standards ISO 9001:2015,ISO 22000:2018. In order to ensure the productivity and quality of management, a quality management system (ISO 9001: 2015) has been implemented and certified. Which made it possible for stable monitoring, as well as risk management in the enterprise. It should be noted that the company, during the studying and certifying food laboratories in accordance with ISO 22000: 2018, showed its readiness for the global market, where it is active and conducts its export and business development activities.

The organization is engaged in the packaging of various finished products for the supermarket chains. "**GREEN DESERT LLC**" delivers products to consumers in all convenient forms, ships by air, land, railways and also carries out multi-modal transportation.

Main products:

Dried fruits (Raisins, dried apricot, prunes);
Nuts (Peanuts, almonds, apricot seeds);
Legumes (Beans, green mung beans, peas);
Dried vegetables;
Spices;
Fresh fruits;
Roasted Nuts (chickpeas, peanuts, almonds).

Where (markets): UK, USA, EU, Turkey, Japan, Israel, China, India and CIS countries.

The company is focused on expanding the product sales market by improving the sales structure and establishing long-term relationships with regular customers on the basis of mutually beneficial cooperation. Also, experts intend to offer products to the global market. They are constantly exploring current market trends, are in search of developing new market niches and are working to expand the range for consumers. The company's specialists want to familiarize themselves with the latest modern technologies of the agro-industrial complex and to introduce the achievements of scientific and technological progress in the Republic of Uzbekistan in order to develop production and economic indicators.

Raisins

Our company is located in the Samarkand region and specializes on the cultivation of various varieties of fruits, including grapes. The fruits of the sultana raisin varieties are harvested by hand as they reach the desired maturity. Then, they arrive at the drying grounds or at the points where they are sorted according to the signs of ripeness of the berries in the clusters and according to the appearance of the products; the clusters with sick or damaged berries are rejected. After that, the crops are sent to the techno units, which are able to provide a particular method of drying – either air-sun or shade drying.



RED BLACK RAISINS
Color: from reddish black to red
Taste: sweet and sour, sweet
Pcs: 280-300 units/100 gr.



RAISINS RED
Color: red to dark brown
Taste: sweet and sour, sweet
Pcs: 280-300 units/100 gr.



RAISINS SULTANA-AFTOBI
Color: from blackish red to mid red
Taste: sweet and sour, sweet
Pcs: 290-310 units/100 gr.



RAISINS SULTANA ABJUSH
Color: brown, in some places up to bright red
Taste: sweet and sour, sweet
Pcs: 250-300 units/100 gr.



RAISINS GOLDEN JOMBO
Color: evenly bright yellow
Taste: sweet and sour, sweet
Pcs: 150-160 units/100 gr.



RAISINS GOLDEN
Color: evenly bright yellow
Taste: sweet and sour, sweet
Pcs: 120-140 units/100 gr.



RAISINS BLACK AFTOBI
Color: from black to bluish black
Taste: sweet and sour, sweet
Pcs: 80-110 units/100 gr.



RAISINS BLACK JOMBO, SOYAKI
Color: from black to bluish black
Taste: sweet and sour, sweet
Pcs: 120-180 units/100 gr.



RAISINS BLACK HYBRID
Color: from dark blue to black
Taste: sweet and sour, sweet
Pcs: 80-90 units/100 gr.



RAISINS BLACK GIANT
Color: from dark blue to black
Taste: sweet and sour, sweet
Pcs: 50-60 units/100 gr.

Apricots



Favorable natural conditions make it possible to grow various varieties of dried apricots in Uzbekistan, starting from early spring and ending with late autumn varieties, and also to dry them with the help of nature – in the shades under the wings of a warm breeze. There are many varieties of apricots, differing in shapes, colors and tastes. An apricot can be large and very small (less than a walnut in size), bright orange and whitish, with a red blush and without it, a little hairy and "bald". Some varieties of apricot are great for drying.

Apricot, which is used for drying, is very fleshy, therefore, when dried, the fruit is almost completely saved. There are varieties of apricots, which are easily divided into two halves, and their bone quickly separates from the pulp, while in others the bone is tightly immersed in the pulp - such apricots are dried together with the bone. There are several main types of apricot drying. Without removing them from the tree until they are completely dried, the fruits of apricot are dried together with the stone. In natural conditions in nature: in the shade, or in the sun, the variety "Kaisa" turns out - soft and juicy dried apricots, they are also taken from trees and are dried as whole apricots without stones.



DRIED APRICOTS SUBKHON JOMBO

Color: solid bright orange

Taste: sweet

Pcs per 1kg: 80-100

Size: 4.5-5 cm



DRIED APRICOT LEMON JOMBO

Color: yellow, bright orange

Taste: sweet and sour

Pcs per 1kg: 80-100

Size: 4-4.5 cm



DRIED APRICOTS KHASHTAK
(WITHOUT BONE)

Color: dark brown

Taste: sweet

Pcs per 1kg: 90-110

Size: 4-4.5 cm



DRIED APRICOT KANDAK
(WITH BONE)

Color: dark brown

Taste: sweet

Pcs per 1kg: 70-60

Size: 2.5-3cm

Dried Fruits



FRUIT COMPOTE MIX

Ingredients: cherries, dried apricots, apples, apricots, melons, pears, prunes.

Taste: sweet



CHERRIES-PLUM WITH BONE

Color: from brown to blackish brown with red shades

Taste: sweet, sour



APPLE DRIED

Color: from bright yellow to cream, bright cream

Taste: sweet



PEAR DRIED

Color: from bright brown to dark brown

Taste: sweet

Melons

Melon is a favorite dessert by many people. It is rich in vitamins and elements; contains salts of potassium and iron, pectins, fibers, easily digestible sugars, proteins, starches, and other elements necessary for health. All these qualities raise the melon to the rank of especially valuable and useful products, and cause to look for ways of processing and long-term storage of these seasonal fruits. Numerous experimental solutions have shown that the best way to preserve the taste and beneficial properties of a melon is to dry it! In addition, dried melon is easily transportable and can be stored for several years.

All varieties of melons are subject to drying, but preference is given to fruits with firm bark, dense pulp consistency, sugary and intensely fragrant. At the same time, the beneficial properties of a melon practically do not disappear, and the taste, although changing, still has the fullness of the sweetness of a ripe melon. Melon is cut into long lobes and dried on special trays in the open sun, or in the shade, or under a plastic coating. Then, when the melon's lobes dry a little and become elastic, they are woven together in the form of braids and left to dry further. Also, in addition to the "braids", there is also dried melon in briquettes. They do not differ in taste, only in form.



DRIED MELONS
Briquette
Color: from bright yellow or bright brown to dark brown
Taste: sweet

DRIED MELONS
Pigtail
Color: from bright yellow or bright brown to dark brown
Taste: sweet

Prunes

Prunes belong to the type of dried fruits and as the name of this wonderful product says, it is prepared by natural drying of black ripened plums. In our company, prune production is set up excellently on an industrial scale. The most useful prune is the fruit, dried in a natural way - in the open air under the influence of sunlight, air and heat. In this case, the plum should be initially ripe, juicy and sweet. Such fruits are harvested, washed thoroughly and dried in the sun for several days without any special treatment. Dried plum also has high healing and taste properties and has a rich composition of vitamins and minerals.



PRUNES BALONKA (SWEET)
Color: dark blue
Taste: sweet
Size: 3-6 cm



PRUNES VENGERKA (SWEET)
Color: dark blue
Taste: sweet
Size: 4-6 cm



PRUNES VENGERKA (SWEET)
WITH BONE
Color: dark blue
Taste: sweet
Size: 4-5 cm



PRUNES SPAIN (SWEET AND SOUR)
Color: dark blue
Taste: sweet and sour
Size: 3.5-6.5 cm



PRUNES SPAIN (SWEET AND SOUR)
WITH BONE
Color: dark blue
Taste: sweet and sour

Walnuts

Walnut processing is one of the most important and labor-intensive stages. The process consists of several stages, which are combined into one sequential technological process. Only after passing through all the stages, the walnut is packed and sent for export. The technological process consists of such steps as shaking, collecting, washing and cleaning, drying, aspirating, calibrating a walnut kernel, and inspecting the color of the kernel. Under normal conditions, walnuts are harvested by hand or using special tools. The process takes place quite quickly and the nuts are immediately delivered to the next stage of processing. After harvesting, the nuts are dried in the sun or in a ventilated room for 2-3 days, turning over daily. Dry fruits are placed in wooden boxes or fabric bags and stored for storage in a dry dark place. Everyone knows that nuts are incredibly useful: they are rich in vitamins, minerals, unsaturated fatty acids.

Uzbekistan is one of the leading places in the world for growing walnuts due to the favorable climate and weather conditions. The demand for Uzbek walnuts from European and Asian countries is growing every year. At the present time, the company consistently supplies these products to Europe, the CIS countries, Mongolia, and Turkey.



WALNUT EXTRA LIGHT KERNEL

Color: from bright golden to white with yellow shades

Taste: peculiar to walnuts, without extraneous tastes and odors



WALNUT LIGHT KERNEL

Color: from bright golden

Taste: peculiar to walnuts, without extraneous tastes and odors



WALNUT AMBER KERNEL

Color: dark brown

Taste: peculiar to walnuts, without extraneous tastes and odors



WALNUT IN SHELL

Color: Light kernel

Taste: peculiar to walnuts, without extraneous tastes and odors
size: 28-30, 30-32

Almonds

Growing an almond tree is a serious business. The tree is tender, the flowers and fruits are sensitive to natural disasters. A large number of almond varieties grows in Uzbekistan. The main requirements for recommending varieties of sweet almonds are: high yields, late flowering, good cracking of the pericarp during fruit ripening, beautiful nuts, and high quality of the kernel, as well as resistance to pests and diseases. Due to the natural features of growth, Uzbek almonds keep the competitive bar on the world market.



ALMONDS PEELED KERNEL (SWEET)

Color: the fracture is white with cream shades; the shell is bright brown to dark brown

Taste: sweet, without extraneous tastes and odors



ALMONDS IN SHELL - EASY BROKEN (ROASTED)

Color: the fracture is white with cream shades; the shell is bright brown to dark brown

Taste: sweet, without extraneous tastes and odors



ALMONDS IN SHELL HARD BROKEN

Color: the fracture is white with cream shades; the shell is bright brown to dark brown

Taste: sweet, without extraneous tastes and odors



APRICOT SEEDS KERNEL (SWEET)

Color: from bright brown to dark brown

Taste: sweet, without extraneous tastes and odors

Peanuts

Peanuts are one of the most common types of groundnuts in Uzbekistan. It is considered one of the most promising crops in the world, that gives valuable raw materials for the food and fat industry. It is known that roasted peanuts are one of many people's favorite delicacies.

In Uzbekistan in recent years, great attention is paid to the cultivation of peanuts. Over the past five years, the sown area has been increased at least twice, which indicates considerable cultivation in the country. Uzbek peanuts are especially popular in the CIS countries. The high content of vitamins and trace elements, a large amount of unsaturated fatty acids and exquisite taste make peanuts an indispensable product for a full and healthy diet.

Peanuts are widely used both in food production (e.g., confectionery industry), and as a treat in the blanched and fried forms.

In the production of roasted peanuts, the specialists of the "GREEN DESERT LLC" company use exclusively high-quality raw materials.



PEANUTS IN SHELL

Color: bright brown, cream brown

Taste: without extraneous odors and/or bitter tastes, without stagnation and rancidity



PEANUTS IN SHELL (ROASTED)

Color: bright brown

Taste: without extraneous odors and/or bitter tastes, without stagnation and rancidity



PEANUTS BLANCHED

Taste: without extraneous odors and/or bitter tastes, without stagnation and rancidity.



PEANUTS KERNELS

Taste: without extraneous odors and/or bitter tastes , without stagnation and rancidity , delicious ,with crust.



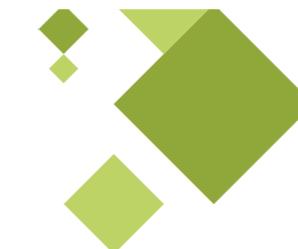
PEANUTS KARTEL (ROASTED)

Taste: without extraneous odors and/or bitter tastes , without stagnation and rancidity , delicious ,with crust.

Legumes

Agricultural leguminous crops such as beans (lobia), mash (mung), and yellow peas (chickpeas) are actively grown on the territory of Uzbekistan. They have very nutritional properties and are well adapted to the rapidly changing climate of Uzbekistan. There is a huge amount of varieties of these legumes.

Mung



Mash beans or mung beans fit perfectly into the daily diet of all the inhabitants of Asia, while they not only eat, but also widely use their therapeutic properties.

Externally, they are small oval-shaped green beans, smooth to the touch and have a glossy shine, belong to the plants of the legume family. Long since the Indians have cultivated this perennial grass, they called the plant using the word "mung" in Hindi. Therefore, in fact, the historic birthplace of mash is the territory of India, Bangladesh and Pakistan. However, today it is cultivated on an industrial scale in Uzbekistan, China, Indonesia, Thailand, Myanmar, on the Philippine Islands, as well as throughout the subtropical zone of the globe. In some US states, as well as in Southern Europe, where there are arid climatic conditions, mung beans are also grown.

Interest in mash is not accidental. Mash pea has every reason to be considered a useful product, because its chemical composition is rich and diverse. Mash is a very thermophilic culture. Climatic conditions of Uzbekistan allow our company to get a quality product.



GREEN MUNG BEANS

Color: green, from bright green to dark green with bright brown shades

Size/mm: 2.8-3, 3-3.5, 3.5-4

CHICKPEAS



CHICKPEAS

Color: bright brown

Size/mm: 7+,8+,10+



CHICKPEAS ROASTED

Color: bright yellow

Size/mm: 10+

Beans

Haricot is a leguminous culture which is characterized by the high content of protein. On the nutritional value, 250 grams of beans are equal to 100 grams of lamb or 3 chicken eggs.

Haricot is extremely unpretentious, but, at the same time, incredibly valuable and tasty food crop, which occupies a worthy place both in numerous areas and in the scale of industrial production. Beans are remarkably preserved in the freeze, many healthy vegetarian dishes are prepared from it, because in its composition, apart from vitamins and microelements, easily digestible protein takes an important place. In other words, a bean is a vegetable substitute for meat products.



RED KIDNEY BEANS-ROYAL
Color: red
Fraction: 60/70



RED KIDNEY BEANS
Color: red
Fraction: 60/70



RED KIDNEY BEANS EXTRA ROYAL
Color: red
Fraction: 60/70



WHITE KIDNEY BEANS
Color: bright brown



HARICOT WHITE
Color: white
Fraction: 60/70



BLACK EYE BEANS
Color: black milky



HULLED SESAME LIGHT
Color: white, milky



UNHULLSED SESAME DARK
Natural
Color: dark brown

Sesame

Sesame began to grow for several millennia BC in Persia and India, where it was considered the spice of immortality. From there, on the silk road, it came to us, to Uzbekistan, and gained incredible popularity because of its healing qualities and magical scent. Initially, when harvested, sesame is dark - from brown to black. White, traditional sesame is peeled black. After harvesting, sesame is dried in dryers and after it is passed through special cleaning mechanisms to clean the peel.

Sesame seeds germinate under certain conditions, light and heat should be in excess. Any deviation of temperature will negatively affect the friendly germination of seeds. The optimum temperature for planting sesame seed and its growth is the temperature of +25 degrees Celsius. The collection of sesame seed should be started when the seed box is brown and should not be cracked, otherwise the seeds will simply crumble. Sesame seeds are stored for a short time, they must be kept in a tissue bag, in a dark place, until the next sowing period.



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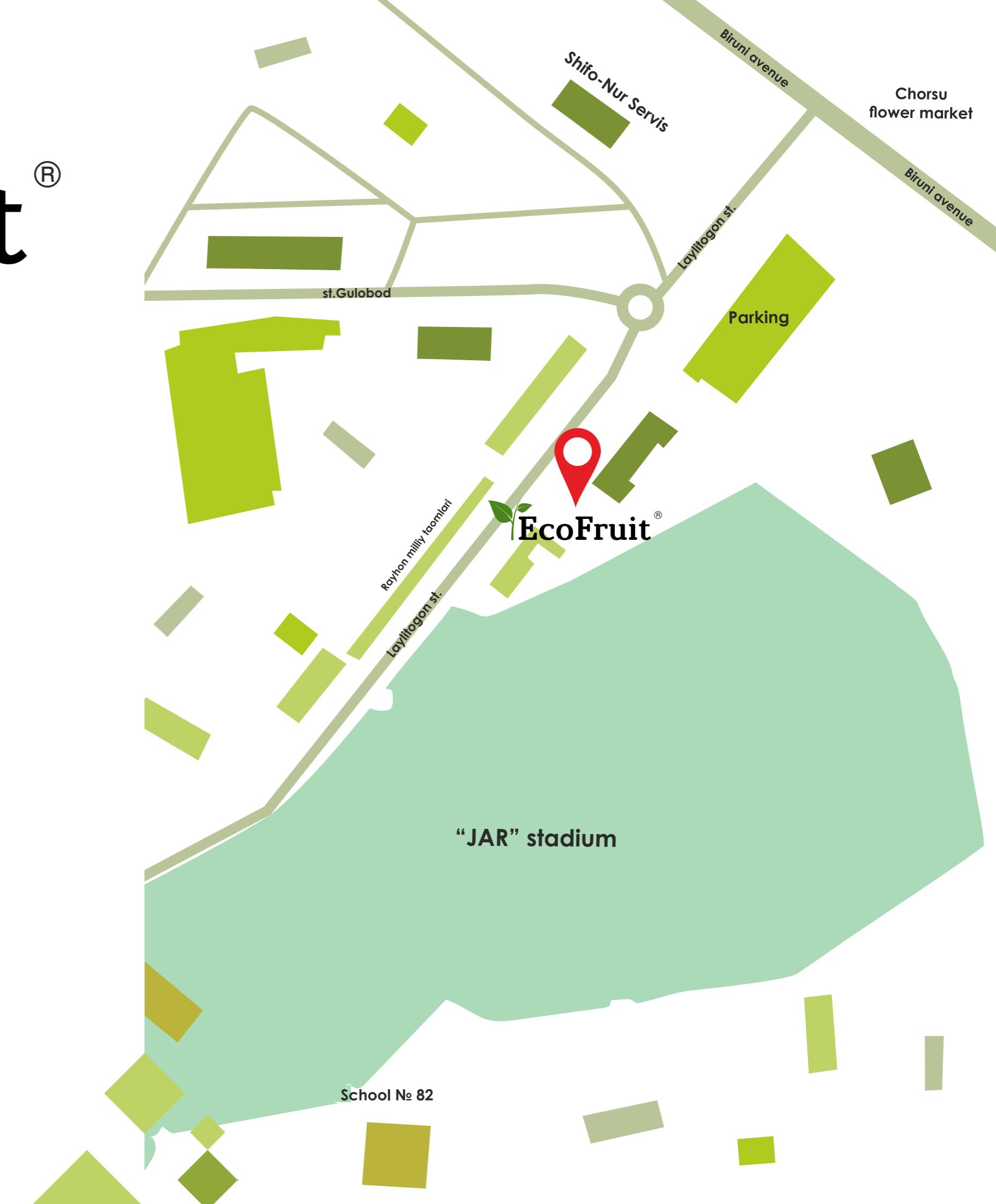
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