

The success and excellence of Hatami family manufacture in sorting and packing of raisin in competitive markets is due to the following factors:

- High capacity of production -high quality – competitive price -on time delivery

We can produce the products according to the customer's requirements in the best quality and provide in various package size.

We have equipped our product line with laser machine as well as metal detector and we are trying to deliver the product with real Iranian best quality.



About Malayer

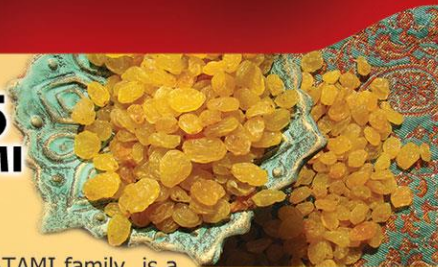


Malayer is located in the western part of Iran in Hamedan province, which, despite good weather and suitable for growing various kinds of agricultural products, has the best and most vineyards in the country. Since grapes have been recognized as valuable crops, therefore, they have diverse nutritional values.

Grape harvesting begins from the second half of Shahrivar and continues until the second half of the month.

More than 25 percent of grapes harvested in Malayer are converted into Sultana raisins. One of the main products of grapes is raisins, which can be found in many types, including sultana, sunny, and golden raisins.

H 555 ATAMI



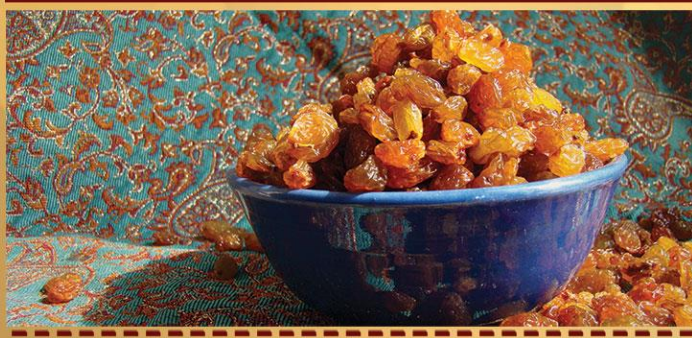
KHoshkbar Talaei

555 Company of HATAMI family is a

private factory of a family which is located in the capital of raisins in Iran (Malayer), which has been active in the field of raisins since 1982. The company provides the best quality of different types of raisins from farmers based on the highest environmental, technological and hygienic standards. Taking advantage of cleaning cycle, drying process, laser sorting and packaging, the company prepares its products based on international and local standards for export under the brand name of "HATAMI 555".

H ATAMI 555

KHOSHKBAR TALAEI 555 MALAYER



☎ : (0098)9121500774 – (0098)9188510027

✉ Khosrohatami555@gmail.com

✉ Aria8000hatami@yahoo.com

📞 Whatsapp: (0098)09121500774

🌐 www.hatami555.com



About Company

KHoshkbar Talaei 555 Company of HATAMI family is a private factory of a family which is located in the capital of raisins in Iran, which has been active in the field of raisins since 1982. Our unit purchases high-grade raw materials directly from Malayer's farmers and gardeners and then our fully trained technical team start to package materials with observance all accurate instruction of standard and health organization.

The company provides the best quality of different types of raisins from farmers based on the highest environmental, technological and hygienic standards. Taking advantage of cleaning cycle, drying process, laser sorting and packaging, the company prepares its products based on international and local standards for export under the brand name of "HATAMI 555".

We provide our raw material based on the requirements and standards of the aimed markets. After testing the raw material to make sure that the material is perfect and flawless, we put the material under washing process with a mechanized process. Finally we make the final clean raisin product by laser sorting, x-ray process, and metal detecting with first class machinery we have from the latest global technology.



The khoshkbar talaei 555 Company has won many award :

- Best exporter of the country in 2008
- Best exporter of Hamedan province in 2002
- Best exporter of Hamedan province in 2003
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- Best Exporter of Hamedan Province in 2015
- Best exporter of Hamedan province in 2016
- Best Exporter of Hamadan Province in 2017



golden raisin

Grape clusters will be tied up to each other vertically with appropriate 2or -3meter-threads after picking them from the gardens. Then, to decrease the time of drying process, they will be submerged inside a solution including potassium carbonate, water and Australian oil. Then, they will be suspended from the top of the dock kept away from sunlight. Finally, they will be covered by appropriate nylons and they will be under exposure of SO₂ gas for 5to 6 hours. The SO₂ gas causes the color of raisin to be yellow and it makes the skin of raisin very delicate and thin. Also, the SO₂ gas makes the taste of raisin a little sour and it gives the raisin an especially interesting taste.

sunny raisin



This product is made up of seedless grape of Malayer's vines which is usually picked up in late September. In this way, picked clusters are spread under the sunlight without weltering with any type of material, let it dry for 10 days and then saved by farmers. Our purchase unit buys farmer's product and move it to the factory in order to the washing and packaging process. This raisin is in dark brown color (willing to black), %100 natural with high sugar, so that other cities' sunny raisins don't have the same nature.

About raisin



Raisin is a dried type of grape which is complementary in many sweet / cake manufacturing factories and food industries. Since it is a good source for energy, it is used in houses particularly in the winter season in all .across the world

Raisin is a nutritious dried fruit with a lot of energy and it is low in fat and acids. It contains 71% of carbs , 5% of fibr , 1 % fat and each 100 grams of raisin contains 1220 kilo calories of energy. Each 600 grams of raisin contains 90% of the Iron needed for one person on daily basis. Raisin is useful for our bones and it prevents them from osteoporosis. For this reason, its consumption is extremely useful for ladies. Raisin contains variety of vitamins including vitamins B, C, D and minerals including iron, potassium and calcium. The fiber inside the raisin could prevent us from getting colon.

sultana raisin



Sultana raisins are Light to dark brown in color. They are dried in special drying plants and Due to their very high sugar content, sultanas are very sweet and similar in flavor to honey. to decrease the time of drying process, they will be submerged inside a solution including potassium carbonate, water and Australian oil. After being double washed, sultana raisins are dried, coated with vegetable oil,stemmed, mechanically cleaned, laser and hand sorted then metal detected under extreme care of hygienic conditions and with legal and safety requirements and the customers special specifications.

