



KhoshChin

Ali Abdullah

Products



Raisins are produced by drying grapes in different methods. The type of grapes and the method used for drying them, determines the type of raisins. This product is a good source of energy, fiber, protein and carbohydrates. Although raisins are high in sugar and calory, they contain zero cholesterol, and are rich in various nutrients.

Types of raisins

Sulfured raisins

Sulfured raisins are one of the major types of raisins in the world. This type of raisin is produced using sulfur dioxide. There are two main reasons for sulfur dioxide to be used in drying grapes. First, it makes the drying process faster (approximately 8 days). Second, it also increases the shelf-life of the product prolonging the expiration date from one to two years. Khoshchin products are exported to the world with the highest quality in both production and packaging. The products are placed in small packages ranging from 500 grams to 2 kg. this product is also packaged in 50 kg .sacks in bulk

Khoshchin



Sun dried Raisins

The most ancient method to dry raisins is through direct sunlight. In this method, the grapes are put on trays in a hygienic environment, and placed directly under sunlight. The grapes then lose moisture and turn into raisins. Quality raisins have a moisture of 15 to 16%. This method darkens the raisins since they are dried under direct sunlight. Sun-dried raisins are a good source of calcium, magnesium, copper, iron, potassium, etc.





Golden raisins

This raisin is obtained by drying seedless grapes and is prepared using yellow grapes. In the drying process, additives are used to change the raisins color from green to yellow and the grapes are dried in the shade. In some cases, the raisins are dried using sulfur dioxide for a better color. This type of raisin is the most expensive.



Currants

This product is also produced like raisins, by drying grapes, but currants and raisins have some differences some of which are as follows:

- _Currants are large and fleshy, but raisins are smaller
- _Currants are black and reddish in color, but raisins are brown, red, green and yellow.
- _Currants are cold in nature, whereas raisins are warm.- Currants are obtained from shrubs, but raisins are obtained from grape trees.
- _Currants have different uses and they are commonly used as snacks with nuts, as well as in cakes and desserts, and they have a relatively sour taste.



Teifi raisins

This type of raisin is obtained by drying grapes, but in the drying process, another method is used, in which the grapes are soaked in an acidic solution. After washing and rinsing, they are hung in the shade. Sulfur dioxide is used in the drying process to give them a better color.



Red Raisins

This type of raisin, as the name suggests, is obtained by drying red grapes. Sulfur dioxide is used in the drying process as well in order to give the raisins a lighter color. This product is sweet, fleshy and has a darker color.



KhoshChin