













ORGANIC POWDER DATES

Date powder is a range of gourmet products made from our date fruits' sectors but which have been discarded during the sorting out phase (too big, too small, scratched...). This new range has, therefore, been designed to give these delicious fruits a second chance and thus avoid waste while reducing our ecological footprint.

It is also a further step in our solidarity commitment with our partner producers since it allows us to multiply their outlets and therefore their income.

Our chain of Tunisian organic dates, located in the oases of Hazoua, Rjim Maatoug and ELfaouar, offers us particularly honeyed and aromatic dates. Obtained from Deglet variety dates Nour, tasty and fragrant, which are simply dehydrated and then crushed, date paste is naturally sweet, nutritious and rich in fiber.

The salt content, in this category, is only due to naturally occurring sodium

To have date powder, dates are dehydrated and finely crushed. It is a natural and nutritious sweetener and a perfect substitute for refined sugar. The powder is used in confectionery, baked goods and dairy products-cereal growers.

The powder comes from dried and crushed dates, finely compressed to make flour. For soft and natural touch, you can add date powder to your mixtures, pastries, mixed drinks such as smoothies, fruit juices, on yogurt, with oats and more. In many countries, date powder is used to sweeten desserts and drinks.

INGREDIENTS

Product from organic farming

Ingredient from fair trade and controlled according to the Fairtrade standard

Origine: Tunisia

Net weight: 250g, 400g, 500g, 3kg, 5kg, 10kg, 20 and 25kg

Packaging: sachets, Doypack













Date powder can also be used for fermentation (citric acid, vinegar, yeast, alcohol), refreshing beverages with flavored dates, juice, confectionery and pastries. The powder is excellent for health because it contains fructose, dextrose, sucrose and maltose. Not to mention carbohydrates which are a true source of energy for the body while helping to fight arterial high blood pressure as it is not containing fat.

For industry food, date powder is an ingredient very healthy for confectionery, chocolate, protein bars, pastries, beverages alcoholic beverages, baby food, dairy products dairy and ice cream. Date powder is preserved to make a sweetener exceptional, she is also rich in potassium, magnesium, copper and a excellent source of iron, calcium, phosphorus, niacin and pyridoxine.

In addition, date powder contains powerful antioxidant effects and plenty of beta-carotene, lutein, and zeaxanthin, which protect eyes. The powder has the highest content in antioxidants compared to honey and syrup of maple.













ORGANIC CHOPPED DATES

Dates cut into pieces are a range of gluttonous products. They are derived from the dates cultivated in our date sectors, but which have been discarded during the sorting out phase (too big, too small, scratched, etc.). Therefore, this new range has been designed to give these delicious fruits a second chance and, thus, avoid waste while reducing our ecological footprint.

It is also a further step in our solidarity commitment with our partner producers since it allows us to multiply their outlets and, therefore, their income.

The Deglet Nour variety offers very good chopped dates, notably thanks to the specific perfume of this variety that is strongly appreciated worldwide because of its soft and sweet taste. Chopped dates fit in, easily, in recipes for cakes, muffins, cakes, also bars protein. They, also, provide a wonderful sensation to eat, combining a unique sweet taste and a gummy texture.

Cut Dates are an excellent source of iron, which is responsible for oxygen transport in the blood. Additionally, cut dates are excellent sources of potassium. Indeed, potassium is an important component of cells and fluids that helps regulate the frequency of heart and blood arterial pressure. Diced dates are, also, rich in minerals, essential for the development of bones, teeth and strongly required for muscle contraction, blood clotting, and nervous impulse conduction.

INGREDIENTS

100% Deglet Nour Dates
Product from organic farming

Ingredient controlled by "Fair-trade" according to the Fair-trade standards

Origin: Tunisia

Net weight: 250g, 400g, 500g, 5kg, 10kg Packaging: bags, boxes, Doypack











CONSEILS D'UTILISATION

These diced and cut dates into deglet nour pieces will go perfectly with your yogurts, white cheeses, cereals and pastries.

Our chain of Tunisian organic dates, located in the oases of Hazoua, Rjim Maatoug and El Faouar, offers, particularly, soft and aromatic dates. They are obtained from tasty and fragrant dates of the deglet nour variety, which are simply deshydrated and manually cut into pieces of various sizes 5/8/10/15 mm.













ORGANIC DATE PASTE

Date paste from Bioorigin Fruits is produced from Deglet Nour Dates from Tunisia. Produced from antiquity by date producing countries, date paste is as old as the culture of the date palm in these countries. The process of obtaining date paste is, simply, made by selecting soft dates, sometimes pitted by hand, and crushing them. So, we get a marvel of flavors, that is the date paste.

Moreover, just like the fruit from which it is derived, date paste is very rich in alimentary fibers, with protective and regulating properties for our organism.

The existing antioxidants are also abundant and perfect for our body thanks to their ability to protect our cells. Carbohydrates in date paste, also, allow you to refuel your energy! Additionally, it contains vitamin C and vitamin D: which are good for the skin. Indeed, these vitamins help in regenerating a better skin and, thus, a better elasticity. Date paste helps fight anemia and general fatigue thanks to its richness in Iron.

Finally, magnesium, salts minerals and manganese are here in the date paste. They are excellent for strengthening bone health and preventing depression. From this fact, this dough contains all those benefits, add to the fact that it is an alternative to sugar for your favorite recipes.

This dough will turn out to be your better friend to change traditional sugar and find another source of pleasure and well-being. Date paste makes excellent sweet desserts .In fact, incorporating it in a recipe, it is the final touch of flavors in adding a hint of sweet flavor.

INGREDIENTS

100 % Dates Deglet Nour*°.

*Product from organic farming.

Origin: Tunisia.

Net weight: 250 g, 400 g, 500 g, 1 kg, 5 kg and 10 kg













USE OF DATE PASTE

They can be consumed as they are or used and added in your recipes (cereal bars, makroud, veggie balls, breads, couscous...). Their sweetening strong power allows the date to replace sugar in many recipes.

Our chain of Tunisian organic dates, located in the oases of Hazoua, RjimMaatoug and ELfaouar, offers us particularly honeyed and aromatic dates. Obtained from Deglet variety dates Nour, tasty and fragrant, which are simply dehydrated and then crushed, date paste is naturally sweet, nutritious and rich in fiber.













ORGANIC DATES SYRUP

Date syrup or concentrated date juice is obtained by a diffusion process principle, a 100 % natural and environmentally friendly method. The obtained juice is then concentrated and strongly filtered ending into a Brown colored syrup preserving the virtues of the Deglet Nour date.

The syrup is made from fresh dates, first, cooked in the water and, then, filtered to remove the pits. They are then pressed to extract a juice. This juice is, later on, concentrated by cooking it over a low heat until having a colorful liquid and spirits. It is the famous date syrup .Moreover, with its notes of caramel and its richness in minerals, date syrup attracts lovers of healthy and gourmet cuisine at the same time. In fact, syrup has many benefits for those who consume it . Such as minerals (calcium, magnesium, sodium, copper, etc.), as well as vitamins A, Bl, B2 and C, which are ideal for the body. Date syrup contains less white sucrose compared with sugar. Therefore, date syrup is a good and healthy alternative in the kitchen. The syrup is ideal for garnishing desserts because it brings both softness, color and flavor.

INGRÉDIENTS

100% Deglet Dates Nour

*Product from organic farming.

Origin: Tunisia.

Net weight: 250 g, 400 g, 500 g, 1 kg, 5 kg and 10 kg

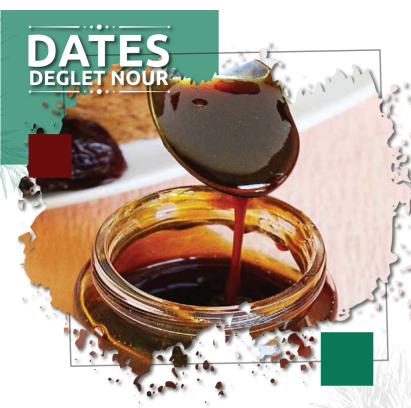












USE OF DATE SYRUP

Date syrup could be used in accompaniment for pancakes; waffles and drinks. To sweeten your drinks whether ho tor cold: coffee, milk, etc. In a savory version, date syrup perfectly fits in with marinades of a saumon, and delicately perfumes the vinaigrettes of a salad with nuts, for example.

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ORGANIC PITTED DATES

This category includes pieces of dates obtained after pitting and cutting; this operation is done manually using secateurs and knives. Used Dates are of the standard category.

Pitted conditioned Deglet Nour Dates are detached from the branches after being selected depending on their size, their humidity and their texture. They are, then, washed, pitted, hydrated, dried and packed in our factory.

Harvested from the Oases of Tunisia, Deglet nour Dates are the most popular variety in the world for their superior quality and unique sweet taste. It is traditionally called "fruit of shining light" thanks to its tasty and honeyed flesh characteristic as well as its brown and amber color providing a true delicacy, softness of appearance and elegance of form.

Conservation	9 to 12 months-temperature ambient from 0°C to 4°C RH
Harvest period	October to December
Region	Tozeur and Kebili
Use	Consumption or industrial use
State	Without pits
Kind	Dry to semi-dry with a content in water between 18% and 22%

INGRÉDIENTS

100% Deglet nour dates

Product from organic farming

Ingredient controlled by "Fair-trade" according to the Fair-trade standards

Origin: Tunisia

Net weight: 250g, 400g, 500g, 1kg, 2kg, 5kg, 9kg, 10kg, 13kg













Our Tunisian Organic Dates Sector, located in the oases of Hazoua, Rjim Maatoug and El Faouar, offer, exceptionally, soft and aromatic dates.













ORGANIC DATES WITH STONES

Dates say 'standard' are selected natural dates which do not undergo any culture treatment. They solely concern the Deglet Nour variety.

Harvested from the Oases of Tunisia, Deglet nour Dates are the most popular variety in the world for their superior quality and unique sweet taste. It is traditionally called "fruit of shining light" thanks to its tasty and honeyed flesh characteristic as well as its brown and amber color providing a true delicacy, softness of appearance and elegance of form.

Conservation	112 months-temperature from 0°C to 4°C RH<65%
Harvest period	October to December
Region	Tozeur and Kebili
Use	Consumption
State	With and without pits
Kind	Oily to semi-dry between 18% and 22%

INGREDIENTS

100% Deglet Nour Dates

Product from organic farming

Ingredient controlled by "Fair-trade" according to the Fair-trade standards

Origin: Tunisia

Net weight: 250g, 400g, 500g, 1kg, 2kg, 5kg, 10kg

Packaging: bags, trays, boxes, marseilleuse, Doypack, in bulk













Our Tunisian Organic Dates Sector, located in the oases of Hazoua, Rjim Maatoug and El Faouar, offer, exceptionally, soft and aromatic dates.













ORGANIC DATES ON BRANCH

Deglet nour Dates are 100% naturally branched. They are very dry fruit appreciated and much consumed, mentioning sugar, exotic sweetness, sweetness, or even oriental pleasures. Branched Deglet Nour Dates are dates in their natural state and in the form of a sprig.

Harvested from the Oases of Tunisia, Branched Deglet Nour Dates are the most popular variety in the world for their superior quality and unique honeyed taste. It is traditionally called "fruit of shining light" for its tasty and honeyed flesh characteristic. Its amber and brown colour give it one true delicacy, soft appearance and an elegant form.

Conservation	12 months-temperature from 0°C to 4°C RH<65%
Harvest period	October to December
Region	Tozeur and Kebili
Use	Consumption
State	With cores
Kind	Dry to semi-dry between 18% and 22%

INGREDIENTS

100% Deglet Nour Dates

Product from organic farming

Ingredient controlled by "FairTrade" according to the Fairtrade standards

Origin: Tunisia

Net weight: 250g, 400g, 500g, 1kg, 2kg, 5kg Packaging: bags, boxes, marseilleuse













Our chain of Tunisian organic dates, located in the oases of Hazoua, Rjim Maatoug and El Faouar, offer notably, soft and aromatic dates.

































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