



Date Syrup

Although date syrup has been around for thousands of years in other parts of the world, the market has just recently seen increased interest. Pirom/maryami syrup is made by heating dates in water, blending the dates, pressing the mixture through a filter to strain out pits and insoluble parts of the date, and then evaporating the water that was put in, and back out. What you are left with is the nectar, which contains vitamins and minerals from the date.

Pirom/maryami date syrup is an alternative sweetener and sugar replacement, high in antioxidants, magnesium, potassium and all the health benefits of dates!

Packed from 10kg to 25kg and delivered to your doorstep in EU. Dnapp is the best place to buy dates syrup in bulk.

