



Dried Fig

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Our figs come from Estahban valley that located in the 777 km southeast of Iran. Estahban valley known as the greatest land in the world for producing dried figs by FAO. The area of fig orchards in Estahban was about 22,950 hectares in 2010 with a production of 17,000 tons of dry figs. As compared to the world, the Estahban constitute about 5.3 percent of the area and 6.5 percent of the world production of figs.

The soil and climate in Estahban valley are ideal for growing figs. Fig thrive in valleys hot day summer sun without any irrigation. No chemical materials and hormones are used in growing this product, Consequently, the dried figs are organic and natural production. The main characteristic of Iranian figs can be identified as being dry, a bit hard and wrinkled. Iranian fig is variable in size and color. We at Dnapp Group classified figs into two main groups, the open mouth (101) and the closed mouth and each type subdivided into three types as below.

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Dried Fig



Dried Fig 101AAA

This is the most exclusive and expensive type among all Iranian dried figs. The main characteristic of this type is the white color or slightly yellow. This type is big in size and majority of figs of this type are the open mouth, which makes them easy to eat and chew. The size of each fig in this type shouldn't be less than 22 mm and close mouth figs are not allowed to be more than 10%



Dried Fig 101 AA

This is another type of Iranian dried figs, which also belongs to open mouth type. This type is smaller compared to 101AAA and more reasonable in price. This type is also white and yellow but the size of each fig is around 22mm with around 10 to 15 percent of the closed mouth.



Dried Fig AA

Dried figs of this grade have light yellow and white color and the size of them is about 22 mm. Most percent of dried fig in this grade (about 90 percent) has the close mouth.



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