

Raisins Production in Malayer (Iran)

Raisin, also known as *Kismis* or *Kishmish*, is a soft and sweet dried grape that contains essential nutrients and health benefits. There are many types of raisins in the world market. In the *Malayer* (west of Iran), the raisin is produced from the unique seedless grape with suitable properties for raisin making. The *Malayeri Seedless* grape is similar to the *Thompson seedless* variety. Grape Production System in *Malayer* has been formally recognized as a Globally Important Agricultural Heritage System (GIAHS) by the Food and Agriculture Organization of the United Nations (FAO) since 2018. Based on drying method, three types of raisins are made by *Malayeri seedless* grapes: *Dark Brown*, *Light Brown* and *Golden*.



Dark Brown(Sun-dried) Raisins



Light Brown(Sultana) Raisins



Golden Raisins



Malayeri Seedless Grape

Malayeri Dark Brown Raisins

Malayeri Dark Brown raisins is produced from high-quality *Malayeri Seedless* grapes naturally dried under the sun (without any chemical treatments). After drying, raisins move to the factory for washing, stem removal, cleaning, and laser color sorting. In the final step, the raisins are coated with vegetable oil to reduce moisture loss, prevent berries from sticking to each other, and shine the product. Due to the non-use of chemicals, this type of raisins is naturally organic. *Dark Brown* raisins may be known as *sun-dried* or *sunny* raisins in the world market.



Malayeri Light Brown (Sultana) Raisins

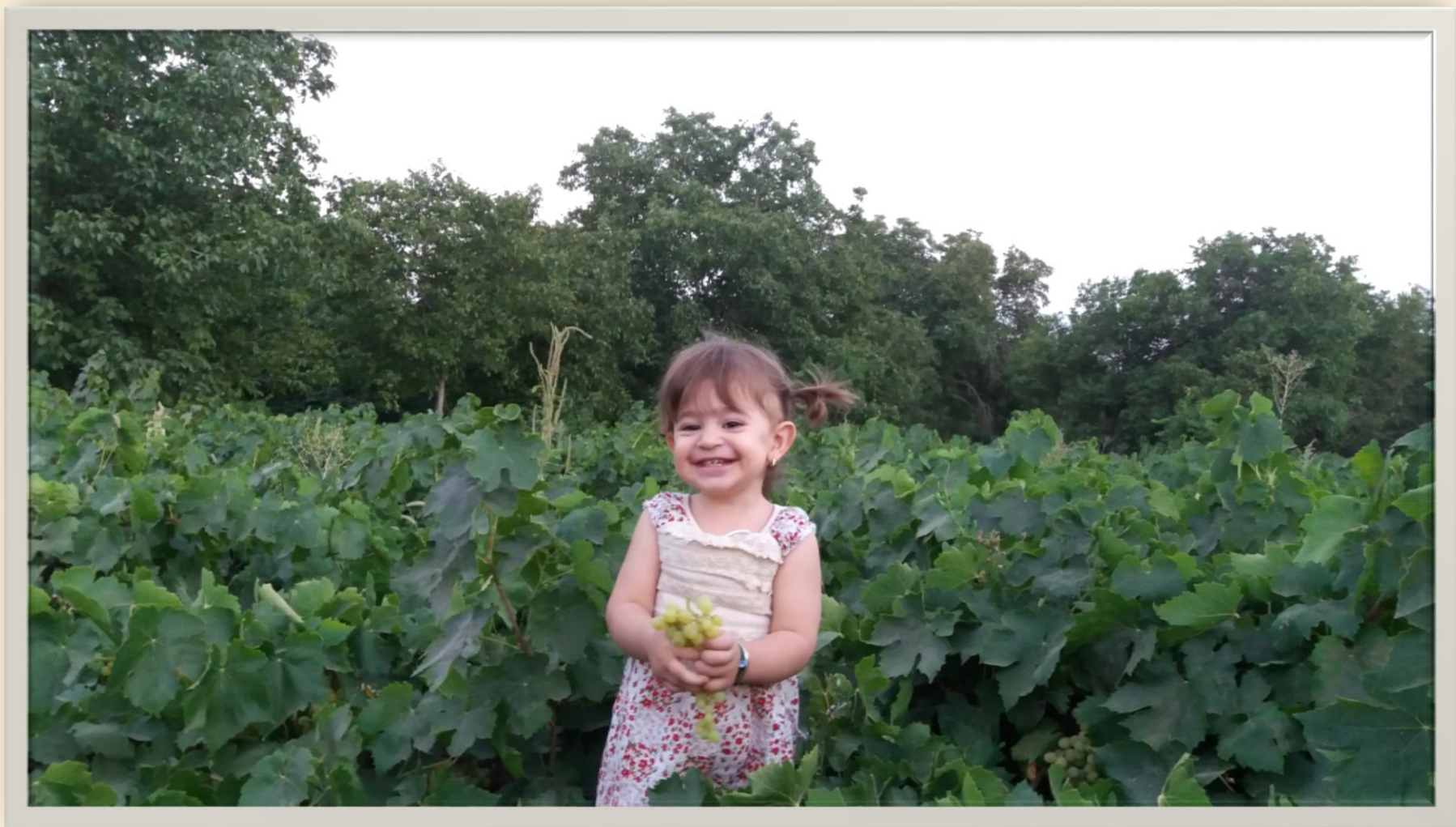
Malayeri Light Brown (Tizabi) raisins is produced from high-quality *Malayeri Seedless* grapes. In this way, the grapes dipped into the chemical solution (for fast drying) and then dry under the sun. After drying, raisins move to the factory for washing, stem removal, cleaning, and laser color sorting. In the final step, the raisins are coated with vegetable oil to reduce moisture loss, prevent berries from sticking to each other, and shine the product. In the factory process, SO₂ (Sulfur Dioxide) fumigation is used to make the product light in color. *Light Brown* raisins may be called *Sultana* or *Malayeri* raisins in the world market.



Malayeri Golden (Yellow) Raisins

Malayeri Golden raisins is produced from high-quality *Malayeri Seedless* grapes. To produce this type of raisins the grapes are pretreated in two steps: first dipped into the chemical solution and then fumigated with SO₂ (Sulfur Dioxide). After double-step treatments, the grapes dry in the shadow (away from sun exposure) with proper air ventilation. After drying, raisins move to the factory for washing, stem removal, cleaning, and laser color sorting. In the final step, the raisins are coated with vegetable oil to reduce moisture loss, prevent berries from sticking to each other, and shine the product. In the factory process, SO₂ fumigation is used once again to preserve the product's golden color.





Nianik

At *Nianik*, we are a Malayer native producer and supplier of any type of raisins and try to offer the best crops from local vineyards.

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