

Ofoqh jonob

trading company



OFOGHJONOB
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Ofogh Jonob

Ofogh Jonob company proudly stands as one of the leading producers of date syrup in the country, utilizing advanced technologies and special formulations to offer products of superior quality and exceptional taste. With extensive experience and expertise in this industry, we have managed to produce date syrup that excels not only in flavor and aroma but also in health benefits. Ofogh Jonob company, with years of experience in date syrup production, has acquired the knowledge and expertise necessary to produce high-quality products. Our specialized team meticulously handles each stage from the initial production to the final quality control to ensure that every drop of date syrup meets the highest standards.

Date syrup has numerous properties and benefits and offers high nutritional value. It is a highly nutritious food that greatly contributes to overall health and the treatment of certain illnesses. Date syrup contains proteins, natural sugars, minerals, and vitamins such as B1, B2, B3, B5, as well as A1 and C, which means that you do not need additional multivitamins when consuming it. This syrup contains natural sugars such as glucose, sucrose, and fructose, making it an ideal choice for a snack. Consuming date syrup as a snack is very beneficial. Some people also use date syrup instead of sugar in making halva. Given its nutrients, fiber, and antioxidants, date syrup is a good alternative to sugar. The permissible acidity range of date syrup is 0.5% to 1.3% acidity based on acetic acid.



Using the best dates and advanced equipment, Ofogh Jonob's date syrup is recognized for its excellent quality and long shelf life.

Utilizing modern technologies to preserve the nutritional values and natural taste of dates throughout the production process

Hygienic and durable packaging that helps maintain the quality and flavor of the product.

Ofogh Jonob's date syrup is made from fresh and high-quality dates, and its unique production process gives it distinctive characteristics

Date syrup with a sweet taste and pleasant aroma, achieved through the use of premium dates and precise production processes

Rich in nutrients: Contains vitamins, minerals, and beneficial antioxidants that support health and energy



Date Syrup

Nutritional Properties of Date Syrup:

- Color: The color of date syrup is transparent and is obtained under natural and healthy conditions.
- pH: The permissible pH range of date syrup should be 3.5 to 4.3.
- Soluble Solids: The permissible range of soluble solids in date syrup should be 67-73%.
- Ash Content: The ash content in date syrup should be a maximum of 1.5%.
- Sugars:
 - Reducing Sugars: The reducing sugars in date syrup should be 58%.





Properties of Date Syrup:

- Non-Reducing Sugars: The fructose to glucose ratio in the product should be at least 0.7.
- Non-Reducing Sugars by Sucrose: The non-reducing sugars by sucrose in date syrup should be a maximum of 4%.
- Taste and Aroma: Date syrup should be free from any burnt, fermented, sour, or moldy flavors and odors.
- Foreign Materials: The product should be free from plant residues such as leaves, stems, fruit skins. The date syrup should be free from any live or dead pests and their residues such as eggs, larvae, pupae, and particles of sand and dirt. Metal contaminants in date syrup should not exceed standard limits.
- Preservatives: No additives other than citric acid should be used in date syrup.



Benefits of Date Syrup

Everything You Need to Know About Date Syrup:

Resistance to Crystallization: At 4°C, date syrup should not crystallize within 48 hours. In today's world, the consumption of sugar and refined sweeteners in the food industry has significantly decreased, and products like date syrup have gained widespread popularity. The use of date syrup in a wide range of food products is one reason for its popularity. Natural sugars are a healthier and more suitable alternative compared to substances like sugar and refined sugar. Date syrup is used in the production of products such as chocolate, candies, cakes, biscuits, cookies, fancy breads, and similar items.

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Ofogh Jonob company, by producing high-quality date syrup, assures you that every drop of our product provides a sweet and nutritious experience. By using the best raw materials and advanced production processes, we aim to deliver products that meet your needs in any situation. Choosing Ofogh Jonob date syrup is a reliable choice to add flavor and nutritional value to your daily diet

Ofogh Jonob company, with you on the path to health and unparalleled taste!

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