

 | HamiCO.







# ABOUT US

**At Hamico, we take pride in being a leading producer and exporter of premium-quality saffron, pistachios, Damask rose, rose water, dates, and raisins. Based in Iran, we specialize in both organic (Bio) and conventional production, ensuring the highest standards of purity, taste, and sustainability.**

**With years of expertise in agriculture and international trade, we have expanded our global reach, supplying our exceptional products to Europe and many other countries worldwide. Our dedication to quality and authenticity has earned us a strong reputation among food manufacturers, wholesalers, and retailers.**

**To better serve our international clients, we have established branches in Rome and Amsterdam, strengthening our presence in the European market. We are committed to delivering nature's finest gifts with integrity, sustainability, and excellence. Discover the essence of tradition, quality, and passion with Hamico.**

# ORGANIC PRODUCTION

At Hamico, we are dedicated to producing the finest organic saffron, pistachios, Damask rose, rose water, dates, and raisins. Our organic products are cultivated with sustainable farming practices, free from synthetic pesticides, chemical fertilizers, and GMOs. We prioritize soil health, biodiversity, and eco-friendly methods to ensure that our products meet the highest environmental and ethical standards.

Our commitment to quality and purity is reflected in our internationally recognized organic certifications, which comply with EU Organic and other global standards. These certifications guarantee that our products are grown, processed, and handled according to strict organic regulations, providing our customers with natural, healthy, and premium-quality ingredients. By choosing our organic products, you support sustainable agriculture, environmental preservation, and a healthier future. Experience the true taste of nature with Hamico.



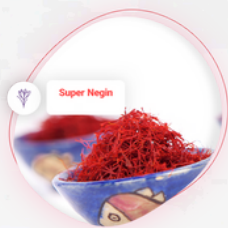
# SAFFRON

Saffron is one of the most expensive spices in the world, primarily grown and harvested by hand. Approximately 1 kilogram of dried saffron is obtained from around 150,000 to 200,000 saffron flowers. The historical roots of this plant can be traced back to Iran, where its four-season climate, combined with incredible potential for saffron cultivation, has made Iran the world's top saffron producer. In the 21st century, Iran produces over 90% of the world's saffron."



## Super Negin

This is the most expensive and rarest saffron available. Super Negin saffron is renowned for both its potency and beautiful appearance. The length of the stigma (saffron thread) of this type is longer compared to other saffron varieties, and it lacks any orange or yellow threads.



## Negin

If the red part of three stigmas is attached and forms a cluster, it is referred to as "Negin Saffron." Compared to Super Negin saffron, Negin saffron has longer threads and may contain yellow and orange parts of the stigma threads. This type of saffron has the highest colouring strength (more than 250 USP) among other types and also has a larger volume.



## Sargol (All Red)

Sargol saffron is the red part of the saffron stigma. Sargol saffron is exceptionally fragrant and potent, often ranking second in terms of beauty after Super Negin saffron due to its broken threads and pieces.



## Poushal

This type of saffron has threads with a thickness of 2 to 3 millimetres. Poushal saffron contains the red part of that measures between 3 to 5 millimetres. Poushal saffron is produced at the beginning of the harvesting season. Because it includes a portion of the creamy part along with the saffron stigma,



## Dasteh (Bunch)

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# PISTACHIOS

Iranian pistachios are world-renowned for their superior quality, rich flavor, and high nutritional value. Grown in the ideal climate of regions like Kerman and Rafsanjan, these pistachios are known for their unique taste, large size, and high oil content, making them a favorite in global markets. Iran offers a variety of pistachios, each with distinct characteristics suited for different tastes and uses, from snacking to culinary applications.





### **Ahmad Aghaei**

Ahmad Aghaei pistachios are medium-long and have a bright, creamy shell with a vibrant green kernel. They are popular for their slightly sweet taste and appealing appearance.



### **Akbari**

Akbari pistachios are the longest and one of the most luxurious pistachio varieties. They have an elongated shape, a naturally open shell, and a rich, nutty taste, making them highly prized for export.



### **Fandoghi**

Fandoghi pistachios are small and round with a high kernel-to-shell ratio. Their compact size and delicious taste make them the most widely produced and affordable variety of Iranian pistachios.



### **Kalleh Gouchi**

Also known as Jumbo pistachios, Kalleh Gouchi pistachios are large and round with a rich, buttery flavor. They are one of the most popular varieties due to their size and texture.



### **Kernels**

Pistachio kernels are the shelled, edible part of the nut, widely used in confectionery, desserts, and culinary applications. Iranian pistachio kernels are known for their intense green color and rich taste, making them a premium choice for food industries.





# DAMASK ROSE

The Damask Rose of Iran (*Rosa damascena*) is renowned for its exquisite fragrance, vibrant pink petals, and centuries-old role in Persian culture. Grown primarily in the high-altitude regions of Kashan, this delicate flower thrives in the country's unique climate, producing some of the world's finest rosewater and essential oils. Harvested by hand in the early morning to preserve its rich aroma, the Damask Rose is a symbol of beauty, tradition, and natural luxury. Celebrated in poetry and perfumery alike, its essence continues to captivate and inspire across the globe.





# ROSE WATER

Rose water, distilled from the fragrant petals of the Damask Rose, is a cherished natural elixir with a rich history in Persian culture. Renowned for its delicate aroma and soothing properties, it is widely used in perfumery, skincare, and culinary traditions. Iranian rose water, especially from Kashan, is prized for its purity and intense fragrance, making it a key ingredient in sweets, teas, and traditional remedies. Beyond its luxurious scent, rose water is celebrated for its hydrating and anti-inflammatory benefits, offering a timeless touch of elegance and wellness to daily life.





# DATES

Iran is one of the world's top producers of premium dates, known for their rich flavor, high nutritional value, and diverse varieties. Grown in the warm, fertile regions of the country, Iranian dates are a staple in both local and international markets. These naturally sweet fruits are enjoyed fresh or dried and are packed with essential vitamins, minerals, and antioxidants. From soft and juicy to semi-dry and dry varieties, Iranian dates cater to different tastes and culinary uses, making them a cherished ingredient in many traditional and modern dishes.





### **Piyarom Dates**

Piyarom dates, often called the "chocolate date," are semi-dry with a wrinkled skin and a naturally rich, caramel flavor. Grown in southern Iran, they are a premium variety known for their low sugar content and high fiber.



### **Mazafati Dates**

Mazafati dates, also known as Bam Dates, are soft, dark, and juicy with a caramel-like sweetness. They are primarily grown in the Bam region of Iran and are best enjoyed fresh due to their high moisture content.



### **Rabbi Dates**

Rabbi dates are a semi-dry variety with a reddish-brown color and a slightly chewy texture. Grown mainly in the Sistan and Baluchestan province, they have a mild sweetness and are popular for both direct consumption and industrial use.



### **Zahedi Dates**

Zahedi dates are a firm, golden-yellow variety with a dry texture and a mildly sweet, nutty flavor. They are highly resistant to spoilage and are commonly used in cooking, baking, and industrial applications.



# BARBERRY

Iranian Barberry (Zereshk) is a unique and highly sought-after superfood, known for its vibrant red color and tangy flavor. Cultivated mainly in the South Khorasan province, Iran is the world's largest producer of barberries. These small, antioxidant-rich berries are widely used in Persian cuisine, as well as in herbal medicine and natural remedies. With their bright color, tart taste, and numerous health benefits, Iranian barberries are a premium ingredient cherished in both culinary and wellness industries worldwide. we provide dried barberries and its concentrate.



# CERTIFICATES



Non-EU Agriculture





# PARTNER COMPANIES

At Hamico, we take pride in our strong collaborations with esteemed companies worldwide. Through our partnerships, we ensure the highest standards of quality, reliability, and sustainability in delivering premium saffron, pistachios, Damask rose, rose water, dates, and raisins. Our commitment to excellence and customer satisfaction has made us a trusted producer and supplier in the global market.



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