



*From Our Farms
to Your Hands*

@ sales@toucantradegroup.com

Whatsapp : +98 - 991 320 0890

Office Tel : +98 - 21 8808 8994

TOUCANTRADEGROUP.COM



About Us

Since 2025, **Toucan Trade Group (TTG)** has been a trusted supplier of Iran's finest dates to discerning customers around the globe. We specialize in premium varieties such as Mazafati, Piarom, Shahani, and Estameran, sourced from the country's most renowned date-growing regions. By managing every step from farm selection to export logistics, we ensure exceptional quality, consistent supply, and complete customer satisfaction.



Headquartered in Tehran with dedicated sourcing and logistics hubs in Kerman and Hormozgan & Fars, TTG blends Iran's centuries-old date cultivation traditions with modern processing and packaging capabilities.

Our team includes agricultural experts, quality inspectors, logistics professionals, and international trade specialists who guarantee that every shipment meets rigorous global standards.

At TTG, we know that delivering world-class dates requires more than excellent harvests. That's why we invest in advanced grading, sorting, and packaging technologies, efficient logistics networks, and responsive customer service.



Our dedicated team of over 100 specialized professionals proudly serves B2B clients across +10 countries throughout Europe, the Middle East, and Asia .





Sayer Dates

Iran's Premium Semi-Dry Date for Export and Industry

Sayer dates, also known as Estameran, Stameran, or Samaran, are considered the gold standard of semi-dry Iranian dates and grown primarily in the Khuzestan province, including the fertile region of Shadegan; offering a perfect combination of flavor, nutrition, storability, and processing efficiency. Their wide range of grades, excellent export viability, and diverse culinary applications make them a trusted choice for importers, food manufacturers, and health-food brands worldwide.

With strong demand across Europe, Asia, and North America, Sayer dates remain a staple in confectionery, snacking, and natural sweetener industries, known for their flavor, versatility, and excellent shelf life.



Distinctive Features and Appearance

- ⌘ **Color:** Ranges from light to dark brown
- ⌘ **Texture:** Semi-dry with moisture content below 18%
- ⌘ **Shape:** Oval, with sizes ranging from 2.5 to 4.8 cm in length
- ⌘ **Pit Removal:** Easily separated from the flesh, ideal for processing
- ⌘ **Shelf Life:** Long-lasting without refrigeration, perfect for global export



Grading

To meet the varied needs of global buyers, Toucan Trade Group offers Sayer Dates in multiple commercial grades, sorted by size and usage:

Grade	Count per Po	Usage
Super Selected	75/pound	Premium retail, direct consumption
Selected	85/pound	Bulk retail, high-end food manufacturing
GAQ	100/pound	Standard quality for processed foods
FAQ	130/pound	Used in sausages and processed meat
Chapped	Variable	Ready to use for snack bars, mixes, baking

Whether you require whole, pitted, or chopped dates, we provide consistent grading and quality in accordance with your production and packaging requirements.





Nutritional Profile (Per 100g)

- ⌘ **Calories:** 277 kcal
- ⌘ **Carbohydrates:** 75 g
- ⌘ **Dietary Fiber:** 7 g
- ⌘ **Protein:** 2 g
- ⌘ **Vitamins:** A, B1, B2, B3, B6
- ⌘ **Minerals:** Iron, magnesium, potassium, phosphorus
- ⌘ **Antioxidants:** Flavonoids and carotenoids for anti-inflammatory and cellular protection

These attributes make Sayer Dates a functional ingredient for energy products, diet-specific applications, and functional food formulations.



Uses and Market Demand

Sayer dates are an essential raw material for a variety of food sectors:

- Direct snacking and retail packaging
- Confectionery products (cakes, bars, pastries)
- Syrups, pastes, and natural sweeteners
- Chopped or puréed for snack bars and desserts
- Used in sausages and meat products (FAQ grade)

Thanks to their easy pitting and firm texture, they're widely used in European food factories and global food service supply chains. Sayer dates account for nearly 40% of Iran's total date exports, demonstrating their growing role in the international food market.

Naturally semi-dry, Sayer dates combine durability with deliciousness, meeting the demands of both





Mazafati Dates

Iran's Finest Soft Date Variety

Mazafati dates, also known globally as Kimia dates, are the crown jewel of Iran's date industry—offering a soft, sweet, and nutrient-rich fruit that's perfect for snacking, gifting, and gourmet food production.

With their distinct appearance, rich taste, and high export demand, they represent a premium product for discerning markets. Sourced primarily from the southern regions of Iran, including Bam, Kerman, and Jiroft.



Distinctive Features and Appearance

Mazafati dates are easily identified by their dark brown to nearly black color, moist flesh, and soft texture. These dates are naturally sweet and often eaten fresh. Depending on the harvest time, they are classified based on their moisture content:

✧ **High humidity:** More than 24% moisture

✧ **Low humidity:** Less than 24% moisture

Harvesting typically begins in early August and continues until the end of October.



Grading

The appearance, weight, and moisture level determine the grading of Mazafati dates. Common grades include:

- 700–750 g per box
- 600–650 g per box
- 500–550 g per box

These grades help buyers select based on shelf life, moisture level, and preferred texture.

A symbol of Iran's agricultural heritage, Mazafati dates deliver exceptional taste and quality for high-end international markets.



Nutritional Value & Health Benefits

Mazafati dates are not only delicious but also highly nutritious. They offer a powerful combination of natural sugars, essential minerals, and vitamins:

:: **Calories:** 266 kcal per 100g

:: **Protein:** 2g

:: **Fiber:** 7g

:: **Fat:** 0.3g

Packed with key nutrients, including :

:: **Vitamins:** A, B-complex, and C

:: **Minerals:** Iron, Calcium, Magnesium, and Potassium

:: **Natural Sugars:** Providing quick energy

Thanks to these nutritional benefits, Kimia dates are a perfect daily snack for boosting energy, improving digestion, and supporting brain function.



Uses and Market Demand

Mazafati (Kimia) dates are highly versatile and widely used in:

- Direct table consumption as a soft, chewy snack
- Natural sweetener in smoothies or healthy recipes
- Raw material for confectionery, date paste, and desserts
- Blended snacks with ingredients like walnuts and other nuts

Because of their flavor and moist texture, they are less suited for drying and more commonly used fresh or refrigerated, making them a top-tier choice in retail and gifting.



Zahedi Dates

Iran's Golden Semi-Dry Delight



Zahedi dates, also known as Ghasab, Zahidi, or Zahedy dates, are one of Iran's most recognized and widely consumed date varieties. Known for their golden color, firm texture, and mildly sweet, nutty taste, these semi-dry dates are a popular choice for those who prefer a less sugary alternative to softer date varieties.

Grown in the warm southern regions of Iran, Zahedi dates are highly sought after in both domestic and international markets due to their long shelf life, ease of handling, and nutritional benefits. They are widely exported across the Middle East, Europe, Southeast Asia, and Africa.



Distinctive Appearance and Quality Characteristics

Zahedi dates are easily distinguished by their golden yellow to light brown color and elongated oval shape. Their moisture content is under 14%, placing them firmly in the semi-dry category. Its usual length is between 2.5 and 3.8 centimeters.

These dates have a chewy but firm texture and skin that adheres closely to the flesh, making them ideal for long-term storage and bulk export.

Depending on the region of cultivation, they may vary in texture and color:

:: **Fars Province (Firooz Abad):** Firm and light golden

:: **Khuzestan Region:** Softer with a darker hue due to higher humidity

:: **Bushehr Province (Dashtestan):** High quality with excellent commercial value





Nutritional Profile (Per 100g)

Zahedi dates are a rich source of essential nutrients and minerals, making them a highly functional food for daily consumption, especially during energy-demanding seasons like Ramadan. Here's what 100 grams of Zahedi dates offer:

- ⌘ **Calories:** ~300 kcal
- ⌘ **Carbohydrates:** ~73%
- ⌘ **Protein:** 2.2%
- ⌘ **Fat:** 0.6%
- ⌘ **Key Nutrients:** Potassium, Magnesium, Calcium, Phosphorus, Iron
- ⌘ **Vitamins:** A, B-complex, C
- ⌘ **Other Compounds:** Rich in dietary fiber and organic sulfur (a rare compound that helps reduce seasonal allergies)

Due to their lower sugar content compared to softer date types, Zahedi dates are ideal for weight-conscious consumers, people with blood sugar sensitivity, and those looking for a wholesome, slow-energy-releasing snack.



Uses and Market Demand

Zahedi dates are incredibly versatile and used in a variety of applications:

- Direct consumption as a healthy, chewy snack
- Raw material in the confectionery industry
- Ideal for blending with nuts like almonds or walnuts
- Used in coffee pairings and for flavor extraction in food and beverage production

Their balanced flavor and long shelf life make them especially popular in bulk wholesale markets, food processing industries, and health-conscious consumer segments.

Naturally firm, mildly sweet, and rich in nutrients, Zahedi dates from Iran combine long shelf life with global appeal, reaching markets from Europe to Southeast Asia.



Rabbi Dates

Iran's Premium Semi-Dry Black Delight

Rabbi dates, also known as Rabby dates, are one of Iran's most prized semi-dry date varieties. Recognized for their elongated shape, dark brown to black color, and naturally mild sweetness, Rabbi dates are a top choice among health-conscious consumers and date enthusiasts alike. With their soft flesh, thin skin, and lower sugar content, they strike a perfect balance between taste and nutrition.

Cultivated primarily in the southeastern regions of Iran — especially Zabol, Iranshahr, Saravan, and Chabahar — Rabbi dates are widely exported to international markets including Pakistan, India, the Gulf countries, and parts of Europe. Their long shelf life, easy handling, and excellent flavor make them a sought-after product in global wholesale and retail markets.



Distinctive Features and Appearance

Rabbi dates are easily identifiable by their dark brown to black hue, elongated oval shape, and soft yet firm texture. Their thin skin clings lightly to the flesh, which is meaty and rich in nutrients. These dates fall into the semi-dry category with a moisture content typically under 15%, making them ideal for long-term storage and export.

✧ **Color:** Dark brown to nearly black

✧ **Size:** 3.2 – 4.8 cm

✧ **Moisture content:** < 15%

✧ **Texture:** Thin skin, soft flesh

✧ **Shape:** Long and oval

✧ **Shelf life:** 18 – 24 months at room temperature

✧ **Harvest period:** Mid-September to early October

The best-quality Rabbi dates are cultivated in Zabol and Iranshahr, renowned for producing clean, sweet, and well-formed dates with excellent commercial value.

Combining soft, flavorful flesh with a naturally lower sugar profile, Iranian Rabbi dates are valued by international buyers for their quality, long shelf life, and export-friendly nature.



Nutritional Value & Health Benefits

Rabbi dates are a powerhouse of natural nutrition, making them a favorite for daily consumption and industrial applications. With a gentle natural sweetness and low glycemic impact, they are a suitable option for people managing sugar intake.

:: **Calories:** ~280 kcal per 100g :: **Carbohydrates:** ~75%
:: **Protein:** 2 g :: **Fiber:** 7 g :: **Fat:** < 0.5%

Key Nutrients :

:: **Minerals:** Potassium, Magnesium, Calcium, Iron, Selenium

:: **Vitamins:** A, B-complex

:: **Other Compounds:** Antioxidants, Organic fiber

Rabbi dates are particularly valued for :

- Promoting digestive health
- Improving anemia and iron levels
- Providing a natural energy boost
- Supporting bone strength
- Supporting skin and hair health
- Being a suitable choice for diabetics and those with high blood pressure due to low sugar content



Uses and Market Demand

Rabbi dates are highly versatile and used in various sectors:

- Direct consumption as a healthy snack
- Ingredient in the confectionery and baking industry
- Often paired with nuts or filled with pastes
- Used in health food products and energy bars
- Preferred in regions with demand for less sweet and semi-dry date varieties

Because of their flavor and moist texture, they are less suited for drying and more commonly used fresh or refrigerated, making them a top-tier choice in retail and gifting.



Piarom Dates

Iran's Luxurious Semi-Dry Chocolate Delight

Piarom dates, also known as Maryam Dates or Chocolate Dates, are among the most premium and sought-after date varieties in the world. Known for their elegant appearance, dark color, and rich, mildly sweet flavor, Piarom dates are considered one of the finest semi-dry dates globally. With their high flesh-to-seed ratio and distinctive taste, they are a favorite in high-end retail markets and health-conscious consumer segments.

Grown primarily in Hajiabad, Hormozgan Province in southern Iran, Piarom dates are a valuable agricultural product with limited cultivation area, making them both rare and exclusive. Due to the complexity of cultivation and the long time required for palm trees to mature (up to 10 years), Piarom dates command a premium price in international markets.



Distinctive Appearance and Quality Characteristics

Piarom dates are instantly recognizable by their elongated oval shape, dark brown to black color, and thin, wrinkled skin that clings tightly to the flesh. With a moisture content of less than 15%, they fall into the semi-dry category, offering a longer shelf life while maintaining a soft, chewy texture.

✧ **Color:** Deep brown to black

✧ **Size:** 3.5 – 5 cm (available in Small, Normal, and Jumbo grades)

✧ **Shape:** Slender and elongated

✧ **Texture:** Thin skin, meaty flesh, slightly rubbery, easy to chew

✧ **Moisture content:** < 15%

✧ **Shelf life:** 18 – 24 months at room temperature

✧ **Harvest season:** September – October

Piarom palms thrive in mountainous regions with saline soil and low water consumption, making them both environmentally sustainable and regionally unique. No other country replicates this growing environment, which adds to Piarom's exclusivity.





Nutritional Profile (Per 100g)

Zahedi dates are a rich source of essential nutrients and minerals, making them a highly functional food for daily consumption, especially during energy-demanding seasons like Ramadan. Here's what 100 grams of Zahedi dates offer:

- :: **Calories:** ~300 kcal
- :: **Carbohydrates:** ~73%
- :: **Protein:** 2.2%
- :: **Fat:** 0.6%
- :: **Key Nutrients:** Potassium, Magnesium, Calcium, Phosphorus, Iron
- :: **Vitamins:** A, B-complex, C
- :: **Other Compounds:** Rich in dietary fiber and organic sulfur (a rare compound that helps reduce seasonal allergies)

Due to their lower sugar content compared to softer date types, Zahedi dates are ideal for weight-conscious consumers, people with blood sugar sensitivity, and those looking for a wholesome, slow-energy-releasing snack.



Uses and Market Demand

Zahedi dates are incredibly versatile and used in a variety of applications:

- Direct consumption as a healthy, chewy snack
- Raw material in the confectionery industry
- Ideal for blending with nuts like almonds or walnuts
- Used in coffee pairings and for flavor extraction in food and beverage production

Their balanced flavor and long shelf life make them especially popular in bulk wholesale markets, food processing industries, and health-conscious consumer segments.

Exclusively grown in Iran's Hormozgan region, Piarom dates combine exquisite sweetness, high nutritional value, and a unique texture that sets them apart in the global date industry.





Shahani Dates

Iran's Elegant and Nutritious Semi-Dry Treasure

At Toucan Trade Group, we proudly supply premium Shahani Dates, a highly underrated yet exceptional date variety native to the Fars province of Iran—a region with centuries-old expertise in date farming.

Known for their balanced sweetness, soft texture, and impressive nutritional profile, Shahani Dates are an excellent choice for both health-conscious consumers and culinary professionals.



Distinctive Features and Appearance

Shahani Dates are medium-sized with a long, cylindrical shape and a light brown to golden hue, which deepens as the fruit ripens. Their texture ranges from semi-dry to soft, making them incredibly versatile for various applications—from snacking to cooking.

✧ **Color:** Ranges from light golden brown to rich dark brown

✧ **Size :** average length of 3–5 cm

✧ **Shape :** Slender and elongated, with a pointed tip

✧ **Texture:** Soft, semi-dry to dry, with a thin skin firmly attached to the flesh

✧ **Flavor:** Sweet, occasionally with a mild tangy undertone

✧ **Shelf Life:** Long-lasting, making it attractive for export markets

Known for their slender form, soft sweetness, and rich nutritional value, Iranian Shahani dates are a healthy and versatile semi-dry delicacy for premium markets.



Nutritional Value & Health Benefits

Rabbi dates are a powerhouse of natural nutrition, making them a favorite for daily consumption and industrial applications. With a gentle natural sweetness and low glycemic impact, they are a suitable option for people managing sugar intake.

- ∴ **Key Nutrients:** Rich in iron, magnesium, potassium, fiber, and B vitamins, especially B6
- ∴ **Medicinal Properties:** Acts as a natural relaxant, supports heart rhythm regulation, and is particularly beneficial for those with anemia
- ∴ **High Fiber Content:** Promotes healthy digestion and reduces digestive sensitivities
- ∴ **Low Sugar & Energy-Boosting:** Lower in sugar compared to many date varieties, making it a suitable energy source for groups such as athletes and children



Uses and Market Demand

- **Everyday Consumption:** A reliable, healthy, and energizing snack popular between meals
- **Culinary & Baking:** Commonly used in traditional sweets, premium date syrup, or healthy cakes and desserts
- **Export Market:** Highly popular in the Middle East, Europe, and the United States; with proper packaging and consistent quality, it remains a competitive choice in the global trade