



# NEW – NEW

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Dear wholesalers, business partners, supermarket customers and lovely consumers,

currently our newsletter is not the only thing we are working on! We have also joined **Facebook** since February:

<http://www.facebook.com/pages/MARAP-UK/192950007407787/>!

Here we update almost daily on living with Marap! Just have a look here and give us your feedback! We shall be glad to communicate with you and answer your queries and consider your suggestions!

For our **current** newsletter, we have selected the topic of **organic raisins**. But of course it does not illustrate just any random raisin, no, it is about the exclusive green „**Khorog**“, **brown Manuka**“ and beautiful "**Black Beauties**" raisins!

Apart from this, in our range of organic raisins you will also come across the "Black Bukhara" organic raisins as well as organic „Sultana“. If you want to obtain information on these varieties of raisins, you can contact us directly or visit us at our website: <http://www.marap.at/rohstoffe/bio-trockenfruechte/bio-rosinen.html> !



### **GREEN „KHOROG“ ORGANIC RAISINS**

Khorog is one of the oldest cities in the Central Asia and lies at the foot of the Pamir Mountains. Long ago, the delicious varieties of raisins in the country were called „GREEN KHOROG“. The Greens Khorog raisins are distinguished by their sheer size, its unique sweet taste and a slightly bitter yet irresistible flavour.



### **BROWN „MANUKA“ ORGANIC RAISINS**

The brown Manuka Raisin has derived its name from the myrtle of South Sea which is also known as Manuka. The legendary Manuka Honey is obtained from its flowers. Our Manuka raisins have a beautiful golden brown colour and a fantastic taste.



### **„BLACK BEAUTIES“ ORGANIC RAISINS**

The Black Beauty raisins are an old variety that were previously cultivated quite common along the Silk Road due to its beautiful appearance. In the course of time, like so many other things they have been forgotten. We found this variety of raisins in old records and cultivated it: the result is sensational - large, sweet and dark glossy black raisins.

All our raisins are obtained from our **own certified organic plantations** in the region of **Samarkand** (Uzbekistan). We have selected this area because here the soil and the plants have never been in contact with any pesticides or biocides. All this is regularly monitored by the ABG (Austrian Organic Guarantee) and is certified as per the EC Eco regulation (EU 834/2007) and NOP (Nation Organic Program). It goes without saying, that our high-quality dried organic raisins **do not contain any additives, preservatives or dyes**. In order to guarantee that they are **100% free from pesticides**, we get all our raisins inspected by an independent accredited Austrian laboratory in batches. Our organic raisins are manually harvested when ripe and immediately dried by **gentle solar drying systems**. We offer you only the **best quality** and the best raisins. In order to ensure this, our organic raisins are handpicked and subject to laser cleaning several times by the company AFS (All food services) in Austria by means of most modern equipments.

You can add a tasty flavor to innumerable sweet and savory dishes. Don't think only of the **Oriental cuisine** even the rest of Central Asia along the Silk Road has been influenced by it. Just to name a few preparations, raisins in rice, meat dishes, salads, ice cream, cakes, muffins, cereals and of course raisins in fruit and nut mixtures.

**Do you know:** Raisins provides your body with quick energy but with only 0.6 g of fat (per 100 g). This vegetarian (vegan) raw food snack also contains a natural antioxidant capacity of 1746 µmol TE per 100 g (ORAC value). Today it is accepted that with intake of antioxidant foods, the defense mechanism of the body strengthens and thereby an overproduction of free radicals can be balanced.

For more information please visit our website [www.marap.at/en](http://www.marap.at/en) , [www.marap.co.uk](http://www.marap.co.uk) , [www.pearlsofsamarkand.com](http://www.pearlsofsamarkand.com). If you want to receive updated information about our products please subscribe to [www.marap.at/newsletter.html](http://www.marap.at/newsletter.html) In case you don't want to receive this newsletter any longer please click the following link <http://www.marap.at/newsletter.html?&cmd=infomail&backURL=newsletter.html%3F>

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