



Newsletter Special edition – Organic harvested Strawberries 2011!

Dear customers, traders, consumers and friends of our company,

our sun-dried organic strawberries are back!

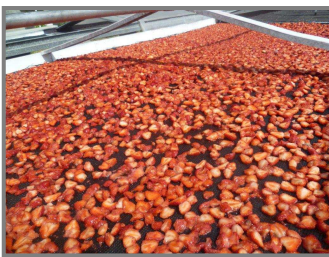
We manufactured dried organic strawberries for the first time in year 2010 and due to its outstanding quality, they were sold pretty fast. Therefore, in the autumn of year 2010 we planted many more seedlings so that our manufacturing quantity can be doubled. Inspire of this, we recommend that you order your strawberries at the earliest since the demand is really very huge!



Our delicious organic strawberries are ripened on our own certified organic fields near Samarkand. Here in Uzbekistan, they flourish under open sky and warm sun, creating intense flavoured strawberries.

Since all our organic strawberries are obtained from our own fields, we keep a continuous check on its growth and can guarantee them to be 100% free from any pesticide or biocide. After harvesting, our organic strawberries are washed by our subsidiary firm Silk Road Organic Food in a processing plant at Samarkand after which they are manually cut into small round slices and finally dried in our solar dryers. In doing so, each and every single

piece of strawberry is individually placed on the drying surface so that its shape and structure is not affected.



As soon as a dryer is completely filled with the manually cut pieces of organic strawberries, they are dried in the sun. Due to the intense rays of sun, our organic strawberries dry in less than 24 hours and during this period we turn them every 2 hours. During the night, the strawberries obtain time to cool off before we remove them from our solar dryers the next morning.

You can view these unique procedure live at:



In the course of the entire manufacturing process, our organic strawberries are constantly examined so that only the best dried organic strawberries are packaged.

Our organic strawberries are a pure natural product and lend cereals, yogurt, cakes, muffins, milkshakes, desserts and jams a pleasant fruity-sweet strawberry flavour. Our dried strawberries can also be added as a perfect ingredient in salads (Roquette, Asparagus and Chicory) due to its beautiful interplay of flavour from spicy to fruity sweet.

We provide our customers organic sun-dried strawberries in excellent organic quality. As per your requirement, you can choose from our 100 g packs to 5 kg raw material bearing our brand "Pearls of Samarkand" – („Perlen von Samarkand“).

We will be glad to receive your orders at office@marap.at or call us at +43 1 8972999.

Note: We will inform you about harvesting of our organic Raspberry, organic Gooseberry, organic Elderberry, organic Currants, organic Lingonberries and organic Blueberries in our forthcoming newsletter!



For more information please visit our website www.marap.at/en and www.pearlsofsamarkand.com.

MARAP HandelsgesmbH

Nordbahnstrasse 36/0.4, 1020 Vienna – Austria Tel.: +43 1 8972999 Fax: +43 1 8972976 office@marap.at

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