

ALMA

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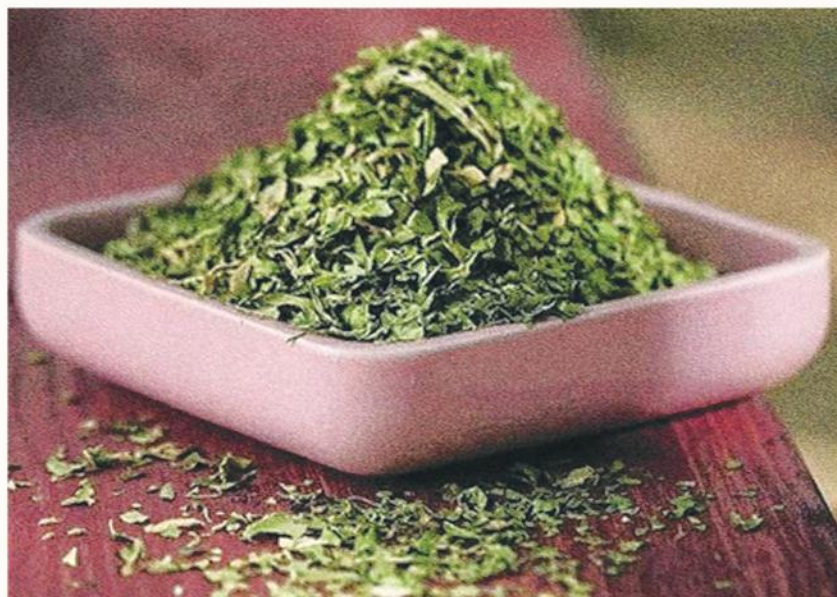
about us

Alma Company

Alma Company is one of the most reputable and leading companies in the production and distribution of various dried vegetables in Iran. With years of experience and the use of the best modern technologies, the company offers high-quality vegetables with unparalleled aroma and flavor to the market. Alma's brand focuses on preserving the natural properties and nutritional value of vegetables, making its products highly suitable for both home and industrial use, especially in the food industry.

Dried Ash Herbs

Dried Ash herbs are a special blend of various vegetables specifically prepared for making traditional Iranian soups (Ash). This blend usually includes herbs such as chives, parsley, savory, and fenugreek. Dried Ash herbs retain their natural aroma and flavor, adding a delightful taste to dishes.





•Dried Kuku Herbs

Dried Kuku herbs are a combination of dried vegetables specifically designed for making various Iranian Kuku dishes. This blend typically includes herbs such as chives, parsley, and mint.

•Kuku Preparation: These herbs are used in making various Kuku Sabzi, Kuku Sibzamini (Persian herb frittata), and other types of Kuku.

•Healthy Nutrition: Dried Kuku herbs add fresh flavor to the food and are known as a good source of vitamins and nutrients.



•Dried Ghormeh Herbs

Dried Ghormeh herbs are a special blend used specifically for making Ghormeh Sabzi, one of the most popular Iranian stews. This mix typically includes herbs such as fenugreek, parsley, coriander, and chives.

- Ghormeh Sabzi Stew: This herb blend is a key ingredient in preparing Ghormeh Sabzi, giving the stew its distinctive aroma and flavor.

- Rich in Antioxidants: Dried Ghormeh herbs have high antioxidant properties, which help promote heart health.

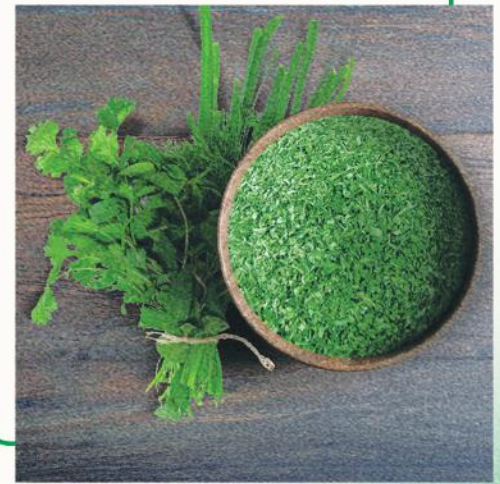


Dried Soup Herbs

Dried Soup herbs consist of a blend of dried vegetables suitable for making various soups and stews. This mix may include dill, parsley, and chives.

Soup Preparation: Dried Soup herbs are used for making different soups, including vegetable and chicken soups.

Nutrient-Rich: These herbs add a delicious flavor to soups and provide the essential nutrients for a healthy diet.



Dried Kofta Herbs

Dried Kofta herbs are a combination of dried vegetables designed especially for preparing Iranian Kofta (meatballs). This blend includes herbs such as chives, parsley, and mint.

Kofta Preparation: These herbs are considered a main ingredient in making Kofta and give it a unique flavor.

Healthy Source: Dried Kofta herbs not only enhance flavor but also offer high nutritional value and contribute to overall health.



•Dried Thyme

Dried thyme is one of the aromatic and beneficial herbs that is highly popular in cooking and traditional medicine due to its exceptional flavor and aroma. This herb belongs to the mint family and is used as both a spice and medicinal herb in many cultures.

- Flavor Enhancer: Dried thyme adds a pleasant aroma and flavor to various dishes such as stews, soups, and sauces.

- Medicinal Properties: This herb has antiseptic, antioxidant, and anti-inflammatory properties and can help boost the immune system.

- Herbal Tea Use: Dried thyme is also used in making herbal teas and is known for its calming and antiseptic effects.





Dried Marjoram

Dried marjoram is a fragrant herb widely used in both cooking and traditional medicine. This herb has multiple health benefits and is known for its unique taste and aroma in dishes.

Aroma and Flavor: Dried marjoram is used in preparing stews, soups, and sauces, giving dishes a delicious and appealing flavor.

Medicinal Benefits: This herb is known as a natural remedy for inflammation and helps support digestive health.

Herbal Tea Use: Dried marjoram is also used in herbal teas as a calming and anti-stress drink.

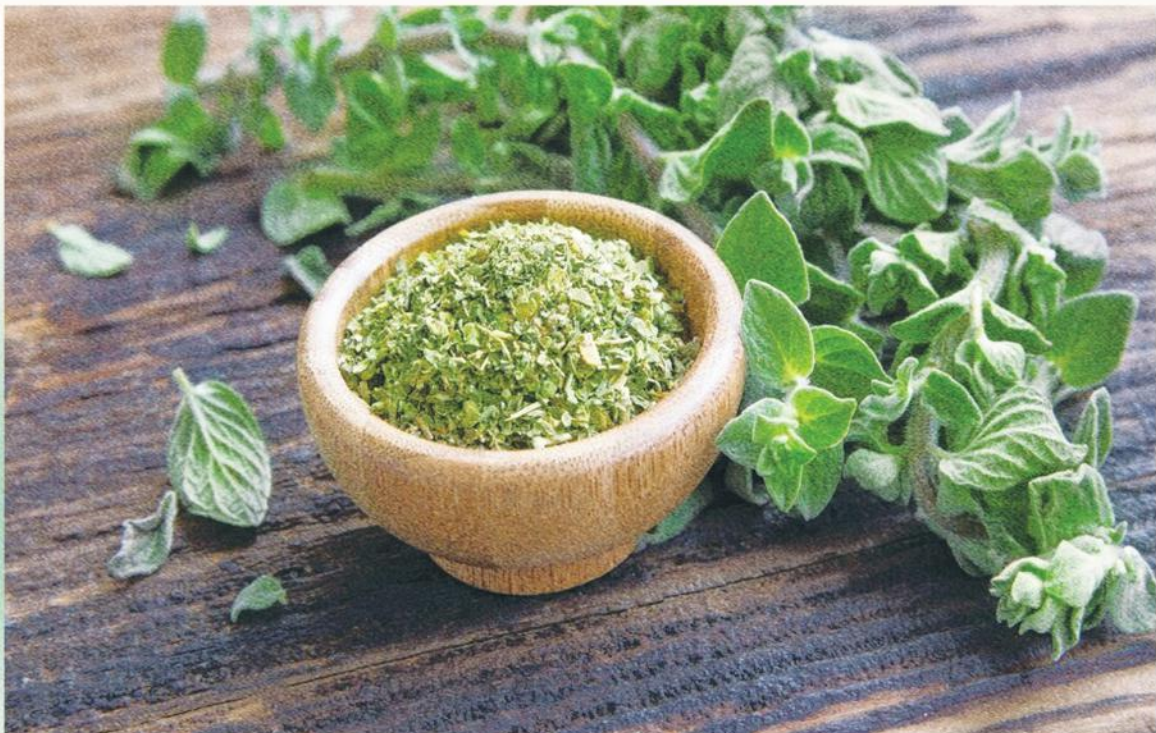
•Dried Oregano

Dried oregano (or pennyroyal) is one of the fragrant and aromatic herbs that grows in various parts of Iran and is valued for its medicinal properties and distinctive taste. With its strong aroma, this herb adds a special flavor to dishes and teas.

- Flavor Enhancer: Dried oregano is used as a natural flavoring in dishes such as stews and rice.

- Medicinal Properties: This herb has antiseptic and calming properties and can help reduce stress and anxiety.

- Herbal Tea Use: Dried oregano is often used in making herbal teas and is known as a natural remedy for digestive problems.





Dried Mint

Dried mint is one of the most aromatic herbs, known for its strong fragrance and cooling taste, and is widely used in many dishes and drinks. This herb is especially popular in Iranian and Middle Eastern cuisine.

Flavor Enhancer: Dried mint adds a delicious aroma and flavor to various dishes such as salads, soups, and desserts.

Medicinal Properties: This herb is known as a natural remedy for bloating and can help improve digestion.

Use in Beverages: Dried mint is commonly used in herbal teas and refreshing drinks and is recognized as a natural ingredient to cool the body during hot seasons.

These dried herbs, while preserving their maximum nutritional value and natural properties, are an excellent option for preparing a variety of dishes. Alma, committed to providing healthy and natural products, strives to ensure customer satisfaction and quality. The company's products are offered in hygienic, high-quality packaging and have a wide range of uses in both home and industrial cooking.

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