



ALBARAKA
TRADING LTD

Making worldwide
trading easier,
safer and reliable

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Company Profile



ALBARAKA TRADING Ltd is a Cyprus based Export-Import Company established in 2013 . We have our office in Larnaca, Cyprus(EU) and in Mecca, Saudi Arabia where we have established long term business relationship with reliable and true partners.

We aim to be one of the leading trading companies in the region specialized in Export-Import, Local Trading and Marketing of various products.

Our reputation is growing faster because we maintain the core ethics of our business strongly. We believe in 'selecting the best to sell the best'. Also our commitment to customer services and passion for providing the best consumer value has set the business to stand tall.

We strive to obtain 100% customer satisfaction, it's easy to contact us, just visit the contact us page in our website www.Albaraka-Trading.com, leave your details, and one of our team members will be delighted to attend your request or questions.

We are aiming to grow our increasing network of customers and suppliers and we are looking forward to improving our product availability and quality service, we wish to make worldwide trading easier, safer and reliable.



Cyprus Cheese Products

Halloumi Cheese

Halloumi cheese, also known as hallumi cheese is a semi-hard Cyprus Cheese. Traditionally, Halloumi was made from a combination of goat and sheep milk, between 25–30% sheep and goat milk. Modern day Halloumi contains up to 70–75% cow milk although the authentic traditional Halloumi has always been made of goat and sheep milk only. The traditional Halloumi was also made from unpasteurized milk and authentic Halloumi is still made according to this method.

Ingredients: Sheep and goat milk (25–30%), Cow milk (70–75%), Salt and Mint. No preservatives or additives added.

Packaging: Sold in vacuum packs (325g – 1000g) with brine water.

Shelf life: Long shelf life (up to 12 months) and can be stored frozen.

Uses: Mediterranean and gourmet cooking. Can be fried, deep-fried, heated, grilled or used raw.



Anari Cheese

Anari Cheese is a ricotta-style cheese. This means it is a soft cheese with a soft and creamy consistency as a fresh cheese, but can also be found salted and air-dried. This cheese may sometimes be referred to as Anthotyro or Baladi Anari Cheese. Anari Cheese is made from the whey that has been drained from the Halloumi once the Halloumi curd and whey is separated in the cheese-making process. Hence the softer and creamier texture with a milder taste. It is particularly the mild flavour of Anari Cheese that makes this Greek cheese so widely popular.

Ingredients: Halloumi Whey, Salt. No preservatives or additives added.

Packaging: Sold in small soft-cheese containers (325g – 1000g).

Shelf life: Shorter shelf life (only a few months due to softer consistency).

Uses: Mediterranean and gourmet cooking. Soft cheese uses such as spreads, breakfasts or light meals.

Kefalotiri cheese

This Greek cheese made from pasteurised sheep or goat milk, Kefalotiri (sometimes also spelled Kefalotyri) is a mature and salty cheese. Kefalotiri can vary in colour between yellow and white; the colour depends on the type and mixture of milk used. The season or type of the year can also predict whether the Kefalotiri cheese will be white or yellowish. People sometimes compare Kefalotiri with the hard Gruyere Cheese, although it can be distinguished from Gruyere since it is saltier and harder.

Ingredients: Pasteurised sheep or goat milk, or combination of both, Salt. No preservatives or additives added.

Packaging: Sold in vacuum packs (325g – 1000g).

Shelf life: Long shelf life (up to 12 months, but will mature with extended shelf life).

Uses: Mediterranean and gourmet cooking. Can be grated, crumbled or cooked.



Cyprus Olives

Different sizes, packed in vacuum bags, plastic or glass jars.



Green Olives

Green olives are harvested from Olive trees, a naturally occurring fruit bearing tree of the Mediterranean region. The colour of olives, whether offered vacuum bags, plastic or glass jars, solely depends on the ripeness level of the olive fruit at the time of harvesting.

Ingredients: Olives (pickled or cured), Salt, Brine water. No preservatives or additives added.

Packaging: Jars (325g – 500g).

Shelf life: Extended shelf life (up to 12 months).

Stuffed olives have a shorter shelf life.

Uses: Mediterranean and gourmet cooking. Can be baked, cooked, grilled or used raw.



Black Olives

Black olives are harvested from Olive trees, a naturally occurring fruit bearing tree of the Mediterranean region. The colour of olives, whether offered vacuum bags, plastic or glass jars, solely depends on the ripeness level of the olive fruit at the time of harvesting.

Ingredients: Olives (pickled or cured), Salt, Brine water. No preservatives or additives added. **Packaging:**

Jars (325g – 500g).

Shelf life: Extended shelf life (up to 12 months). Stuffed olives have a shorter shelf life.

Uses: Mediterranean and gourmet cooking. Can be baked, cooked, grilled or used raw.

Olives Oils



Cyprus Extra Virgin Olive Oil

Extra virgin olive oil is an extremely high quality olive oil – the highest grade of olive oil available on the market. The oil is produced by mechanical processes of pressing and grinding olives while extracting pure oil from the olives.

Ingredients: Olives (cold pressed). No preservatives or additives added.

Packaging: Glass bottles (250ml – 750ml).

Shelf life: Extended shelf life (up to 12 months).

Uses: Mediterranean and gourmet cooking. Can be used for grilling, frying and raw for salads and breads.

Organic Olive Oil

Organic olive oil is olive oil produced from organic farms. This means that firstly the olive bearing trees have not been subject to any chemicals or synthetic substances. Secondly, the oil producing processes have been completed in absence of any chemical aids.

Ingredients: Organic Olives (cold pressed). No preservatives or additives added.

Packaging: Glass bottles (250ml – 750ml).

Shelf life: Extended shelf life (up to 12 months).

Uses: Mediterranean and gourmet cooking. Can be used for grilling, frying and raw for salads and breads.



Cyprus Citrus Fruits

Organic and Non Organic



Lemon

Cyprus is known for its citrus fruit. Amongst the popular Cyprus citrus fruit is lemon with the special Cyprus varieties including the popular Lapithiodiko, Eureka and Lisbon.

Ingredients: Lemon fruits (organic or non-organic)

Packaging: Packages according to weight (250g – 1000g)

Shelf life: Short shelf life

Uses: Mediterranean and gourmet cooking. Can be used for cooking, preserving or fresh.



Oranges

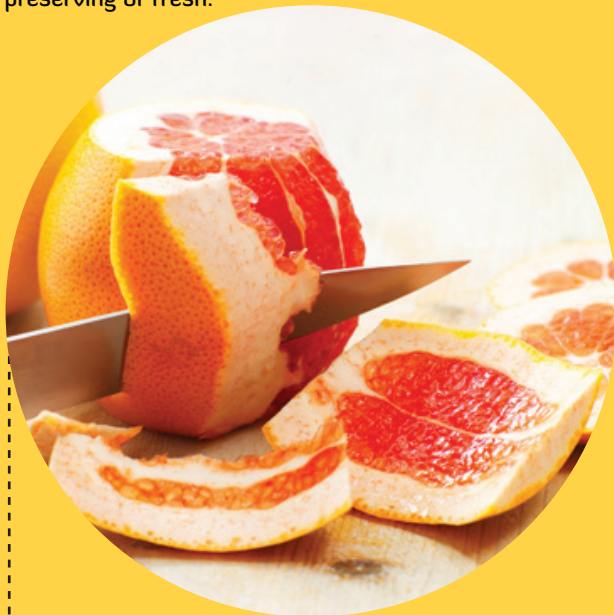
Cyprus alone produces close to 50,000 tons of oranges annually, of which approximately 30% are exported to markets around the world. Records show that oranges were produced in Cyprus as early as the 15th century.

Ingredients: Orange fruits (organic or non-organic)

Packaging: Packages according to weight (250g – 1000g)

Shelf life: Short shelf life

Uses: Mediterranean and gourmet cooking. Can be used for cooking, preserving or fresh.



Grapefruits

As with the other citrus fruits produced in Cyprus, grapefruit is another world class fruit produced in Cyprus. With its extensive history in citrus fruit production, Cyprus remains a leading citrus producing and exporting country.

Ingredients: Grapefruit fruits (organic or non-organic)

Packaging: Packages according to weight (250g – 1000g)

Shelf life: Short shelf life

Uses: Mediterranean and gourmet cooking. Can be used for cooking, preserving or fresh.

Easy Peeler

The relatively new addition to the Cyprus citrus fruit collection, the Mandoras or Easy Peelers has some special characteristics. Following careful cross-pollination between the mandarin and orange citrus fruits, the mandoras was born.

Ingredients: Easy peelers / Mandoras fruits (organic or non-organic)

Packaging: Packages according to weight (250g – 1000g)

Shelf life: Short shelf life

Uses: Mediterranean and gourmet cooking. Can be used for cooking, preserving or fresh.



Pomegranate & Potato



Pomegranate

The pomegranate fruit is unlike any other, but this ancient reddish fruit with its hundreds of seeds remain a firm favourite in modern times. The pomegranate dates back to ancient Mediterranean and Middle Eastern times, with many tales and legends telling us about this fruit.

Ingredients: Pomegranate fruits (organic or non-organic)

Packaging: Packages according to weight (250g – 1000g)

Shelf life: Short shelf life

Uses: Mediterranean and gourmet cooking. Can be used for cooking, preserving or fresh.



Potato

The starch vegetable, potatoes, is a staple in many regions of the world. Due to modern agricultural technology, intensive production of potatoes is readily available making potatoes an affordable diet staple. For many years, Cyprus has been known for its high quality potatoes – available for consumption in Cyprus and as well as exporting.

Ingredients: Potato vegetables (organic or non-organic)

Packaging: Packages according to weight (250g – 1000g)

Shelf life: Short shelf life

Uses: Mediterranean and gourmet cooking. Can be grilled, cooked or fried.

Cyprus Carob



Raw carob

Carob is a well-kept Mediterranean secret! Carob is harvested from a legume carrying tree in the Mediterranean regions. The carob secret lies inside these legumes or pods. A sweet, raw and edible pulp, often substituted for chocolate, is found within the carob pods.

Ingredients: Raw carob. No preservatives or additives added.

Packaging: Packages according to weight (50g – 500g)

Shelf life: Short shelf life

Uses: Mediterranean and gourmet cooking. Can be used for baking or used raw.



Carob syrup

The Carob tree is native to the Cyprus region and is well-known locally for its wealth of food products that can be produced from the tree's pods.

Ingredients: Pure carob syrup, no sugar. No preservatives or additives added.

Packaging: Plastic or glass containers.

Shelf life: Short shelf life

Uses: Mediterranean and gourmet cooking. Can be used for baking or used raw.

Carob powder

Carob powder is a more recent way of enjoying carob. With the carob tree flowering between September and October, a single carob tree can produce up to a ton of carob beans.

Ingredients: Pure carob powder. No preservatives or additives added.

Packaging: Packages according to weight (25g – 250g)

Shelf life: Short shelf life

Uses: Mediterranean and gourmet cooking. Can be used for baking or used raw.



Carob chocolate

Carob chocolate is chocolate made with carob powder as a substitute for cocoa powder. Carob chocolate is the closest that one can get to chocolate, without cocoa.

Ingredients: Pure carob, Milk, No sugar. No preservatives or additives added.

Packaging: Bars, wrapped.

Shelf life: Short shelf life

Uses: Snacks, desserts.

Carob nuts

Carob, the Mediterranean tree that bears a pod containing carob beans in the late summer, has always been associated with good health. Carob nuts are a processed form of carob and typically consist of nuts covered by a coating made of fine carob powder or flour.

Ingredients: Nuts with carob coating. No sugar, preservatives or additives.

Packaging: Packages according to weight (50g – 500g)

Shelf life: Short shelf life

Uses: Snacks, desserts.



Nuts and dried fruits



Classic dried nuts

The classic dried nut mix includes mainly nuts and possibly some dried fruits such as raisins and cranberries. The nuts in a classic nut mix include almonds, brazil nuts, pecan, cashews, walnuts, groundnuts, hazelnut, macadamia and pistachio nuts.

Ingredients: Nuts, including almonds, brazil nuts, pecan, cashews, walnuts, groundnuts, hazelnut, macadamia and pistachio nuts. No sugar, preservatives or additives.

Packaging: Packages according to weight (50g – 500g)

Shelf life: Short shelf life

Uses: Snacks, desserts.



Dry roasted flavored nuts

A dry roasted nut is a specific option of dried nuts. The difference lies in the roasting process used while processing the nuts.

Ingredients: Naturally roasted nuts, including almonds, brazil nuts, pecan, cashews, walnuts, groundnuts, hazelnut, macadamia and pistachio nuts. No sugar, preservatives or additives, only natural flavouring.

Packaging: Packages according to weight (50g – 500g)

Shelf life: Short shelf life

Uses: Snacks, desserts.



Cyprus traditional brittle

Traditional Cyprus brittle is a treat like no other! It is said that the secret of the traditional Cyprus brittle is the carob honey used to combine the nut into a brittle.

Ingredients: Nuts (peanuts), seeds (sesame) and carob honey. No preservatives or additives.

Packaging: Brittle are vacuum packed or individually wrapped and sold according to weight.

Shelf life: Short shelf life

Uses: Snacks, desserts.

Dried fruits

Dried fruit consists of a variety of fruits including most commonly grapes, apricots, peaches, apple, sultanas and other berries that has been dried.

Ingredients: Dried fruit (dates, raisins, peaches, apricots and tropical fruits). No sugar, preservatives or additives.

Packaging: Packages according to weight (50g – 500g)

Shelf life: Short shelf life

Uses: Snacks, desserts.



Greek Mastic gum

Mastic gum or Mastiha as it is called in Greece, are resin granules originating from lentisk trees or Mastic tree in the Greek Island of Chios in the Aegean Sea. Greek mastic gum is commonly used in these regions as a spice for either cooking or sweets or liquor, although it is also often used for non-culinary purposes such as cosmetics, toothpaste and other soaps. Known throughout the eastern Mediterranean regions, mastic gum has many traditional uses. Mastic gum is also often referred to as the world's oldest natural chewing gum and it is believed to have strong anti-bacterial properties.

Ingredients: Mastic gum granules. No sugar, preservatives or additives, only natural flavouring.

Packaging: Packages according to weight (50g – 500g)

Shelf life: Medium to long shelf life

Uses: Mediterranean cooking or baking.



Charcoals



Charcoal, charcoal bricks, briquette or nuggets, are sources of fuel originating from burnt wood. These black bricks resemble coal and also fulfill a function similar to coal. As a fuel source, charcoal is commonly used for outdoor cooking, barbecues or cooking for camping trips. Although the function of charcoal is similar to that of a wood fire for cooking or grilling food, charcoal is preferred above wood for two reasons: the heat produced from a charcoal fire is hotter than a wood fire and the charcoal fire burns cleaner than a wood fire. As a result, the cooking experience is faster, cleaner and more pleasant.

Contains: Burnt wood bricks, briquette or nuggets.

Packaging: Packages according to weight (500g – 1000g)

Shelf life: Long shelf life

Uses: Wood fired or outdoor cooking and grilling.

Honey

Not only does this delectable liquid stimulate your taste buds and whet your appetite, its unique taste and aroma has sprung off many time honored cooking ideas and recipes such as the cannot-be-missed honey baked ham and honey dips. But is honey really good for you? This caramel-like liquid seems to be full of calories. ...sure it tastes good and has a pleasant texture that coats the irritated throat.



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