



BLUMENTAL
BAYERN

Blumental Bayern

Organic Food and Herbs



DE-ÖKO-037

About us

Blumental Bayern GmbH (Ltd.) is a leading company in the production and trade of both organic and conventional food ingredients, as well as medicinal herbs. Based in Nuremberg, Germany, the company leverages the expertise of its skilled team of biologists and agricultural specialists to select premium plant varieties and establish ideal cultivation practices in sustainable environments.

To ensure the highest quality, Blumental partners with local farms across multiple countries, guiding them to cultivate products that adhere to rigorous German standards. As a key player in the European market, the company delivers exceptional products to customers globally.

Discover more about our offerings and activities by visiting our website or contacting us directly.

Blumental Bayern GmbH

Phone: +49-911-47711390

Email: info@blumental-bayern.de

Web: www.blumental-bayern.de

Address: Melanchtonplatz 4-6, 90443 Nürnberg, Germany





SAFFRON
(Crocus sativus)

Negin Saffron

This type of saffron should be without white part with no tails, and the three-branched stigmas should be separated with no concavity. This type of saffron has a very good color.



Saffron

Saffron with the scientific name of *Crocus Sativus*, is a small plant with 10 to 20 cm height. The used side of this plant is the style end and the three-branched stigma, which is known as saffron and is fragrant and slightly bitter. Although saffron cultivation is prevalent in various parts of Asia, Europe, and North Africa, Iran alone produces 90% of the world's saffron and the highest quality saffron comes from the tropical and deserted regions of Iran.

Dasteh Saffron

This type of saffron contains all the saffron strands or filaments. It actually contains stigmas with their styles. The red part of saffron (stigma) with the white part. The coloring power (crocin amount) and quality of the Dasteh saffron is far lower than other types of saffron.



Sargol Saffron

This type of saffron contains pure stigmas and without its style. This saffron, which its white parts are cut off by scissors and then separated by the static electricity method, is pure all-red saffron.



Pushal Saffron

Saffron that is made by separating its red parts with a very small amount of its white part (style) is called Pushal saffron (in fact, this type of saffron contains strands of 2-3 mm of style).



Saffron Powder

High-quality saffron is powdered saffron and is used in industries and kitchens.





Dates (*Phoenix dactylifera*), Huge Bombs of Nutrients

Date, with the scientific name of *Phoenix Dactylifera*, is a monocotyledonous tropical plant from palm family with rich nutrients, edible fruits. Dates are a good source for different types of vitamins and minerals. It is a good source of energy, sugar, and fiber. Essential minerals such as calcium, iron, phosphorus, sodium, potassium, magnesium, and zinc are found in dates. Dates also contain various vitamins, such as vitamin A, riboflavin, niacin, folate, vitamin A, and vitamin K.

Zahedi Dates

- * Dried fruit with very low adhesion and low sweetness
- * Suitable for people or products that need low sweetness dates
- * These dates rot very late and are easy to maintain



Mazafati Dates

- * High humidity chubby fruits
- * It is very nutritious and has a medium sweet taste

Shahani Dates

- * It has humidity below 18%
- * It has medium to high sweetness





Kalute Dates

- * Semi-dry, sweet and luscious
- * Medium-sized and moderately thick

Khalas Dates

- * Relatively small-sized and in a spherical shape
- * Semi-dry, low-sweet, tasty and very luscious
- * From light yellow to dark brown
- * Small size and spherical shape
- * Semy dry , Delicious and low sweet



Khanizi Dates

- * Our organic date variety are characterized by excellent size and fine flavor that are found nowhere on the earth.

Rabbi Dates

- * Low-sweet and luscious
- * It has a long storage life and can be stored at room temperature.
- * This type of date fall into the categories of dried dates and nuts



Piarom Dates

- * Drawn and beautiful
- * Dried and nut-like
- * Low-sweet and tasty

Kabkab Dates

- * Dark red agate to brown and dark brown color
- * Soft and chubby
- * Sweet, juicy and delicious



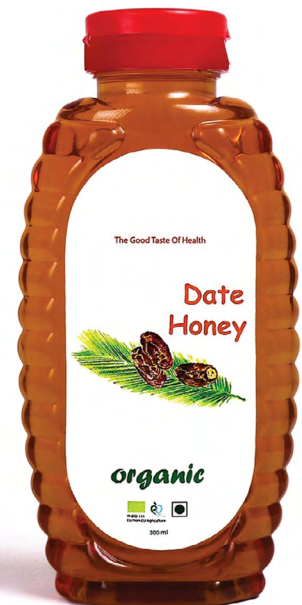
Date Powder

Used in bakeries, confectioneries and chocolate making industry. It is a natural sweetener and enhances the fermentation process in farinaceous products. of energy. Dates truly are the fruit of paradise!



Date Honey

It is date syrup concentrate which is produced after extraction and purification of date sap. It is similar to the honey of beehive and corn syrup in terms of high fructose.



Chopped Dates

A suitable sugar cubes' substitute. Used as a perfect nutritious snack.



Date Syrup

Date syrup has the same properties as dates. It contains iron and phosphorus, which makes using it while having breakfast help activating nerve cells and prevent anemia in people. Date syrup relieves rheumatic pain and arterial and venous diseases.



Date Balsamic Vinegar

Due to its antioxidant properties, date balsamic vinegar can have antiaging, anti-cancer and anti-cardiovascular properties. This type of vinegar improves insulin sensitivity and therefore can help control blood sugar in people with diabetes.



Chocolate Date



Date Paste



Date Vinegar



DAMASK ROSE

Rose Petals



Damask Rose

Pink rose with the scientific name of *Rosa Damascena* is one of the varieties of roses. Rose petals are known for their good odor and are widely used in the fragrance, cosmetics, food and herbal medicine industries.

Rose Buds



Rose essential oil

We produce a totally organic and authentic rose oil with unrivaled quality which is responsible for their extraordinary powers of healing and rejuvenation.

Rose water

Obtained from the distillation of rose petals in boiling water, a by-product of the production of rose oil. It is a component of the cosmetic industry and traditional medicine. It also is used to flavor food and sweets.



FIGS



Dried Figs

Dried figs contain concentrated nutrients and their vitamins and minerals are higher than fresh figs.



Chopped Figs (Chips)



Figs

Fig tree with the scientific name of *Ficus carica* is used both as an ornamental tree and for the production of fig fruit. The main growing location for this species is West Asia and the Middle East.



Fig Syrup (Juice)

Fig syrup is useful for treating hemorrhoids and gout and can also act as a natural multivitamin. Fig nectar is also used for breakfast.



Fig jam

Fig jam can be a great breakfast and a nutritious snack.



Fig Vinegar

Fig vinegar can be a good choice for salads, meals, and snacks.

Horticultural Products





Almonds (*Amygdalus communis L.*)

Almond, with the scientific name of *Prunus Dulcis*, is a native species of the Middle East and is farmed widely.



Mountain Almond

Processed and sweetened, it has a mild nature and is effective in treating asthma, cough and chest and pulmonary edema.

Sweet Almond (Raw or Roasted)

Used in sweets, cooked products, and confectioneries.



Powder Mountain Almond

Used in cosmetic industries.



Sweet Almond Oil

Used in many cosmetics and pharmaceuticals as well as in confectioneries and food products.





Grapes (*Vitis vinifera L.*)

We produce different products from our unique grapes.



GRAPE VINEGAR

The grape vinegar is cold and dry in nature. The use of grape vinegar in preparing seasonal pickles, salads and enhances flavor, stimulates appetite and improves digestion. Traditional medicine also uses the properties of natural grape vinegar to treat many disorders and diseases.

Grape Syrup (Juice)

Grape syrup is a very sweet substance derived from grape juice. Grapes syrup relieve the overall weaknesses of the body and also stimulates the liver and helps blood-production.



Different Types of Raisins

(*Vitis vinifera L.*)



Sultana Raisins

The sultana is a “white” (pale green), oval seedless grape variety also called the sultanina, Thompson Seedless (United States), Lady de Coverly (England), and oval-fruited Kishmish

Rice Raisins

Black or brown raisins, known for their use in some rice recipes, is known as rice raisins and they are dried under the sun.



Green Raisins

Produced by drying green grape seeds in the shade.

currant

currents are a type of raisins that are produced from Shahani grapes, they are high in vitamins B, A, E, and minerals such as calcium phosphorus and potassium.





Pistachio (*Pistacia vera*) Ahmad Aghaei (Kernel)

Pistachio Ahmad Aghaei (In Shell)



Pistachio Akbari (Kernel)

Pistachio Akbari (In Shell)



Pistachio Fandoghi (Kernel)

Pistachio Fandoghi (In Shell)



Pistachio Kalleh Ghochi (Kernel)

Pistachio Kalleh Ghochi (In Shell)





Pomegranates (*Punicaceae Granatum L.*)

We produce different products from our unique grapes.



Pomegranate Vinegar

For people who are lactose intolerant, daily consumption of pomegranate vinegar is helpful. Pomegranate vinegar also lowers harmful cholesterol levels and can prevent heart attack, stroke, blood and heart disease.

Pomegranate Paste

A nutritious seasoning used in foods and salads as a sauce and is very useful for digestion.



Bukhara plum (*Prune*)

Bukhara plums are one of the types of dried nuts that can be obtained from prunes or green plums.



Walnuts (*Juglans*)



Cotoneaster manna (*Cotoneaster Medicus*)

The most common uses of this product are treating neonatal jaundice and some liver diseases in adults.



Sesame Seeds

Sesame seeds are a good source of various minerals, fiber, and even protein. They have more protein than other sources of protein, such as nuts and seeds.



Sesame

Sesame, with the scientific name of *Sesamum Indicum*, is one of the oldest plants cultivated for its oil and seeds and is of high value in Eastern, Mediterranean and African cultures.



Sesame Oil

You can use sesame oil as a healthy fat. Using sesame oil as a seasoning in daily recipes is very common.

Alhagi manna (*Alhagi maurorum*)

Alhagi manna, with the scientific name of *Alhagi Maurorum*, not only has valuable medicinal properties but also is a rich source of essential minerals. This product is used as a laxative as well as treating neonatal jaundice.





MEDICINAL HERBS

Chamomile



Echium (*Echium vulgare*)

With the scientific name of Echium Vulgare, is native of North Africa, and Europe to Central Asia.



Hibiscus (*Hibiscus rosa-sinensis*)

Hibiscus with the scientific name of Hibiscus Rosa-Sinensis is rich in antioxidants and compounds that can help prevent cancer. Hibiscus is used to lower blood pressure and fat.



Mallow

Mallow, with the scientific name of Malva Sylvestris, blooms during the summer. Its benefit is the ability to treat cough, cold, fever, respiratory problems and herpes. Mallow is also used in healing wounds and improving hair health.





Mint

Mint, with the scientific name of *Mentha Spicata*, is one of the edible vegetables that are grown all over the world. Mint is very effective in the treatment of gastrointestinal diseases, asthma, anxiety, and depression and in the prevention of cancer and myocardial infarction. Daily consumption of mint improves brain function.



Mint Syrup



Dried Mint

Pennyroyal (*Mentha pulegium*)

Pennyroyal, with the scientific name of *Mentha Pulegium*, is from the mint family and its main ingredient is a fragrant volatile oil or menthol oil, some tannins, resins and lots of A, B, and C vitamins and calcium.



Thyme (*Thyme vulgaris*)

With the scientific name of Thyme Vulgaris, the thyme is widely known for its antibacterial and medicinal properties such as the ability to cure respiratory disorders. The antibacterial activity of Thyme has made it useful for the treatment of acne.



Lavender (*Lavandula*)

Lavender, scientifically known as *Lavandula Spica*, is one of the most aromatic herbs. Among the medicinal properties of lavender, reducing stress and anxiety, and treating sleep problems, antioxidant properties, disinfectant properties, skin and hair care, blood pressure-lowering, prevention of gastrointestinal problems and improvement of headache can be mentioned.



Alyssum (*Alyssum montanum*)

Alyssum, with the same scientific name, is a plant, which its seeds have medicinal properties. It is common in Europe, Asia, and North Africa and has the highest diversity of species in the Mediterranean region.



Caraway (*Carum carvi*)

With the scientific name of *Cuminum Cyminum*, caraway is a great, nutritious and aromatic spice, which is very useful for digestion and menstruation.



Golpar (*Persian hogweed*)

Golpar is used as a spice in foods and pickles as well as in traditional medicine. Amazing properties of golpar is the ability to cure bruising and darkening of the eyes.



Milk thistle

(*Silybum marianum*)

Scientifically known as *Silybum Marianum*, milk thistle is a native plant to southern Europe and Asia.



Calendula

Calendula is a vibrant flower that performs a dual role as both a culinary herb and a medicinal plant. Its petals can be used in salads and teas, providing anti-inflammatory benefits and promoting skin healing.



Citrus Flowers

Citrus flowers, the delicate blooms of citrus plants, add a fragrant touch to dishes and beverages. Rich in essential oils, they also enhance digestive health and offer a refreshing aroma.



Safflowers

Safflowers, known for their striking petals, are used to extract safflower oil, which is beneficial for heart health. The petals can also be steeped in teas or used as a natural dye with antioxidant properties.





Tarragon

Tarragon is a flavorful herb often utilized in French cuisine. Its distinct anise-like taste enhances sauces, dressings, and marinades, while also supporting digestive health.

Nettle

Nettle is a nutrient-dense plant that transforms from a stinging nuisance to a delicious ingredient when cooked. Rich in vitamins and minerals, it's perfect for soups and herbal teas that support overall well-being.



Rosemary

Rosemary is a fragrant herb that adds depth to roasted dishes and marinades. Packed with antioxidants, it not only enhances flavor but also contributes to cognitive health.

Savory

Savory is a versatile herb with a warm, peppery flavor that complements a variety of dishes, especially beans and stews. This herb





WILD PRODUCTS



Barberry (*Barberry*)

Barberry, scientifically known as *Barberry Vulgaris*, is found in temperate and subtropical regions of the world, including South America and Asia. Late spring and early summer is the season of Barberry flowers to bloom. Barberry has a cold and dry nature and therefore can reduce mucus secretions. Other properties include improving rheumatism, blood purification, strengthening heart function and destruction of kidney and bladder stones.



Barberry Syrup (Juice)

A perfect flavor for sauces and foods



Barberry Jam

A bit sour & tart with a sweet finish! it is similar to sour cherry jam in taste and is a fantastic breakfast with toasted bread.

Licorice Wood



Liquorice (*Glycyrrhiza glabra*)

Licorice, with the scientific name of *Glycyrrhiza Glabra*, is a plant native to the Middle East, southern Europe and parts of Asia such as India, which is a medicinal plant used in traditional medicine.



licorice extract



Licorice Powder

Sumac (*Rhus*)

Sumac, scientifically known as *Rhus Coriaria*, is a mountain shrub with clustered fruits that can be used as a seasoning after being crushed as a flavoring with foods such as kebab.





WHITE MULBERRY
(Morus alba)



White mulberry

White mulberry is scientifically named *Morus Alba* and is native to central and northern China.



Dried Persian shallot

Pickled Pistacia Atlantica

Scientifically known as *Pistacia Atlantica*, is a variety of pistachio that is used for pickling. It is effective in purifying the liver.





Pistacia Atlantica *(Pistacia atlantica)*

Pistacia Atlantica Oil



Pistacia Atlantica Gum 2



Pistacia Atlantica Gum

Ziziphora *(Ziziphora)*

Ziziphora, scientifically known as Ziziphora Capitata, is a native plant to Turkey, Iran, Iraq, southern Russia, and the Mediterranean and is used as a spice in foods. It is often used to treat gastrointestinal disorders such as diarrhea.



SPICES



Cumin Seed Powder

(Cuminum cyminum)



Vanilla (*Vanilla planifolia*)

- Whole
- tea bag



Ajwain

Ajwain, or carom seeds, are small but mighty, delivering a strong thyme flavor that enhances Indian dishes. They are known for aiding digestion and can be sprinkled over bread or curries for an extra kick.

Anise

Anise seeds offer a sweet, licorice-like flavor that is a staple in baking and cooking. Known for their digestive benefits, they can also be brewed into soothing herbal teas.





Galbanum Gum



Asafoetida Gum



Tragacanth Gum



Zedo

(Mountain Almond Gum)



Astragalus Gum