Production and Supply of the Best Types of Date Juice, Grape Juice, Berry Juice and Fig Juice
With the aim of increasing the quantity and quality of domestic products, Shahdina Group started its activities in the field of selling and exporting various types of date juice, grape juice berry juice, fig juice, three juices and four juices in different packages. Customer service is one of the main programs of our business and based on this, all our efforts is to provide customer satisfaction and a good shopping experience in the memory of our dear customers.
Date juice

Juices are one of the energy foods and are the best food for the body when it needs more energy. One of these juices is date juice. Date juice has the same properties as dates. It contains phosphorus and iron, which if consumed at breakfast activates nerve cells and also prevents anemia in people. Date juice relieves rheumatic pains and arterial and venous diseases.

Amazing properties of juice:

- Provide energy to the body
- Treatment of constipation
- Gastrointestinal health
- Night blindness treatment
- Treatment of anemia
- Relieve fatigue and weakness
- Weight gain
- Suitable for skin
- Increase sexual potency
- Increase hair growth
- Strengthen and strengthen bones
- Lowering blood cholesterol
Grape juice:
Grape juice or dushab is one of the grape products that is obtained from grape juice. Grape juice is extremely high in calories compared to grapes, and consuming a small amount of it compensates for the lost energy. This delicious nectar contains vitamins A, B, C and minerals such as iron, magnesium, phosphorus and some calcium.

Properties of grape juice:
Protecting human health
Relieve constipation
Contains many useful minerals
Useful for blood
Increase energy
Useful for pregnancy
Help healthy cell growth
Increased red blood cell count
Help growth
Protect the nervous system
Relieve headaches and excessive fatigue
Berry juice:
Berry juice as a substance in which a large amount of iron is used in its composition can be used as an effective nutrient in the treatment of iron deficiency anemia. In addition, regular consumption of berry juice helps to prevent iron deficiency in the body. That is exactly what date juice and grape juice do to our bodies. Of course, berry juice, in other respects, has differences with other juices that make some people prioritize this juice.

Properties of berry juice:
1-Berry juice, a natural treatment for iron deficiency
2-Properties of berry juice and increase eyesight
3-Properties of berry juice and fight cancer
4-Properties of berry juice and wonderful relaxing experience
5-Diabetics and non-diabetics eat berry juice safely
6-Properties of berry juice in the role of a laxative...
Properties of fig juice:

Suitable for relieving sore throat and cough
- Useful in quenching thirst and excessive thirst
- Treatment of bloating and flatulence and prevention of bowel cancer
- Useful for thin and anorexic people
- Suitable for people with high cholesterol and uric acid
- Dealing with depression and neurological diseases
- Treatment of anemia and physical weakness as well as strengthening sexual power
Three juices:
One of the useful foods is fruit juices. A mixture of three juices of grapes, dates and white berries contains a variety of vitamins such as vitamins A, E, C, B vitamins, as well as abundant minerals such as phosphorus, calcium, iron and magnesium. Consumption of this nutrient strengthens the body in general and is a wonderful potion for the treatment of anemia, thyroid lethargy and numbness.

Properties of three juices in the treatment of diseases
It is a mixture of three warm juices and is the best and most useful food for winter when the body needs more energy to warm itself.

- Treatment of anemia and iron deficiency
- Energizing and toning the body
- Relieve joint pain, rheumatism and osteoarthritis
- Help children and teens grow

Four juices:
Quadruple juice is a mixture of date juice, grapes, berries and figs. The juice of each of these has many properties separately and when combined, it becomes an elixir of life in the treatment of many diseases. Of course, this juice is warmer and wet, and in the cold months of the year, it can give good body heat.
Quaternary juices are rich in vitamins (B6, B2, B1, B12) and are important for the body's blood formation and contain salts such as phosphorus, iron, manganese and iodine.
Properties of 4 juices:
Strengthen the nerves
Body tonic and hematopoietic
Strengthen nerves and memory
Eliminate drowsiness of hands and feet
Refresh and rejuvenating the skin
Strengthen physical and sexual strength
Laxative and constipation remover
Replacement of iron and folic acid tablets
Relieve headaches and dizziness caused by anemia
All juices are traditionally and industrially processed and packaged

How to store juice:
Juice is a product with high nutritional value and due to its sweet pleasant and mild taste, it is used in local breads, rice milk porridge, halva and especially ardeh. Although juice has different micronutrients and its consumption is preferable to sugar and sugar, but it is a completely sweet and high-calorie substance and should be observed in moderation in its consumption even for healthy people.
The thicker the juice, the more sugar it contains. For example the sugars in a cup of concentrated juice are far more than the sugars in a cup of dilute juice. Because water evaporates more sugar remains in the juice. Therefore, it can be said that thinner juices have more water and less sugar.
How to store juice

Juices have very low moisture and very high sugar, so there are no conditions for the growth and multiplication of microorganisms in them. The juice does not need to be refrigerated and can be stored for a long time in a dry place away from direct sunlight. But if the juice is stored in the refrigerator, its shelf life will be longer and there is nothing wrong with that.

If your juice stays at home for a while and is not eaten, with a little taste and creativity you can find a variety of uses for it. For example, you can make a variety of syrups or even jams with it. People in Hamadan province make carrot jam with carrots and using juice instead of sugar, which is very definite. Also, if your juice does not get cold in the summer and you reach the summer, do not worry and do not throw it away, just boil it with vinegar to make juice vinegar to provide the best anti-thirst syrup for yourself and your family.

Some notes:

A) It is not necessary to keep the juice in the refrigerator, but it is better to keep it dry and cool and away from sunlight so that its taste does not change prematurely.

B) Immersing the wet spoon or keeping the juice in a moist place will reduce its quality and its taste will change as it is not diluted.

C) The shelf life of the juice in plastic containers is longer than their shelf life in metal containers, so it is better to keep it in the same plastic containers produced by the factory and when necessary, pour it into another container as much as you use.