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MISSORY

- **MISSORY INTERNATIONAL TRADE L.TD IS A LEADING COMPANY SPECIALIZED IN THE TRADE , AND EXPORTING DRIED HERBS, SPICES, AND VEGETABLES TO ALL OVER THE WORLD. THE PRODUCTS AND THIS GIVES US THE CHANCE TO FULLY CONTROL AND APPLY HIGH-QUALITY PRODUCTS .**
- **FRESH GOODS ARE DRIED NATURALLY IN DRYING LOCATIONS PRESERVING THEIR ENTITIES. THE DRIED RAW MATERIALS THEN GO THROUGH THE ASSIGNED PROCESSING PROCEDURES IN THE PRODUCTION LOCATION ACCORDING TO OUR CLIENTS' QUALITY SPECIFICATIONS. GOODS ARE THEN PREPARED IN OUR WAREHOUSE FOR DISPATCHING.**
- **WE HAVE COMMITTED OUR SELVES OVER YEARS TO ACHIEVE THE HIGHEST STANDERS OF QUALITIES AND CONFORMITY WITH PRECISE SPECIFICATIONS AT THE DEMAND OF THE MARKET AND MAIN REASON HELPING US TO ACHIEVE THAT IS THAT WE HAVE OUR SUPPLIERS (CULTIVATE, HARVESTING, DRYING, PROCESSING & SIFTING, PACKING AND THEN EXPORTING) SO OUR MOST PRODUCTS EXPORTED ARE FRESH CROPPED WITH GOOD COLORS AND HIGH CONTENT OF ESSENTIAL OILS.**

OUR PRODUCT

WE ARE IN A GOOD POSITION TO SUPPLY YOU WITH ALL YOU NEED FROM HERBS, SEEDS, SPICES AND AGRICULTURAL PRODUCTS AS:

CHAMOMILE, CALUNDULA, LEMON GRASS , FENNEL , ANISE, CARAWAY , CORIANDER, NIGELA FENUGREEK, BASIL, PEPPERMINT, SPEARMINT, HIBISCUS, MARJORAM, SAGE, PARSLEY, DILL, THYME, ONION, GARLIC, DRY LEMON, WHITE BEANS ... ETC

FRESH GOODS ARE DRIED NATURALLY IN OUR DRYING LOCATIONS PRESERVING THEIR ENTITIES. THE DRIED RAW MATERIALS THEN GO THROUGH THE ASSIGNED PROCESSING PROCEDURES IN THE PRODUCTION LOCATION ACCORDING TO OUR CLIENTS' QUALITY SPECIFICATIONS. GOODS ARE THEN PREPARED IN OUR WAREHOUSE FOR DISPATCHING.

PRODUCTS LIST

No	Name	No	Name
1	Marjoram dried leaves	18	Fennel seeds
2	Parsley dried leaves	19	Caraway seed
3	Dill dried leaves	20	Anise seeds
4	Spearmint dried leaves	21	Basil dried leaf
5	Peppermint dried leaf	22	White Sesame

6	Calendula flowers, petals	23	Golden Sesame
7	Molokhya leaves dried	24	Coriander seeds
8	Sage dried leaves	25	Cumin granules
9	Guava dried Pape	26	Fenugreek seeds
10	Chamomile Flowers	27	Flax seeds
11	Rosemary dried leaf	28	Nigella
12	Hibiscus Flower	29	Cinnamon
13	Hibiscus Cut	30	Thyme
14	Lemon Grass	31	White Kidney Bean
15	Dried yellow Lemon	32	Molokhia Seeds
16	Dried black Lemon	33	Red Chili
17	Laurel Leaves	34	Senna leaves

HIBISCUS (Sci-descriptions)

Hibiscus is a genus of flowering plants in the mallow family, Malvaceae. The genus is quite large, comprising several hundred species that are native to warmtemperate, subtropical and tropical regions throughout the world. The leaves are alternate, ovate to lanceolate, often with a toothed or lobed margin. The flowers are large, conspicuous, trumpetshaped, with five or more petals, colour from white to pink, red, orange, peach, yellow or purple, and from 4–18 cm broad. Hibiscus rosa-sinensis is described as having has a number of medical uses in Chinese herbology.

Name : Hibiscus

Name in Arabic : الكركديه

Packing: 20 kg in pp bags / Carton Box 15 kg

Available Form : Hibiscus whole flowers

Hibiscus crushed flowers

Hibiscus sifting (T.B.C)

Moisture : 5 %



Chamomile (Sci-descriptions)

Chamomile or camomile is the common name for several daisylike plants of the family Asteraceae that are commonly used to make herb infusions to serve various medicinal purposes. Popular uses of chamomile preparations include treating hay fever, inflammation, muscle spasms, menstrual disorders, insomnia, ulcers, gastrointestinal disorders, and haemorrhoids. A number of other species' common names include the word "chamomile". This does not mean they are used in the same manner as the species used in the herbal tea known as "chamomile."

Botanical Name: chamomile

Product Category: Herbs

Season : From January Till June

Forms of product: (flower – Crushed – T.B.C)

Packing: Flower in carton boxes

: Crushed or T.B.C in Paper Bags

Weight : 10 kg Net Weight (Flower)



: 20 KG Net Weight (Crushed – T.B.C

The lemon (Sci-descriptions)

The lemon (*Citrus × limon*) is a species of small evergreen tree native to Asia. Black and yellow dried lemons are a popular ingredient in Persian cooking as well as some Arabic regions, especially Kuwait and Iraq. Dry lemons are called loomi in the Middle East. In the store they are sold under the name of dried lemon, dried limes, and in gourmet or ethnic grocers, as loomi. You can also buy it in ground form. If you have ever seen a dry lemon, you know that they look unappealing to say the least. They are small and can range from a yellow pale colour to black. They are made by boiling fresh lemons and left to sun dry. The result is a tangy, earthy flavour that is unique and delicious.

Botanical Name: Yellow Lemon

Product Category: Spices

Season : Available All The Year

Forms of product: Yellow Lemon Dried Grade (A)

: Yellow Lemon Dried Grade (B)

Packing: In Polypropylene Bags



Weight : 20 Kg Net Weight

Dill (Sci-descriptions)

Dill grows up to 40–60 cm (16–24 in), with slender hollow stems and alternate, finely divided, softly delicate leaves 10–20 cm (3.9–7.9 in) long. The ultimate leaf divisions are 1–2 mm (0.039–0.079 in) broad, slightly broader than the similar leaves of fennel, which are threadlike, less than 1 mm (0.039 in) broad, but harder in texture. Fresh and dried dill leaves (sometimes called "dill weed" to distinguish it from dill seed) are widely used as herbs in Europe and central Asia.

Botanical Name: Dill

Product Category: Herbs

Availability: Available All the Year

Forms of product: Dill Crushed Leaves

Packing: In Polypropylene or Paper Bags

Weight : 20 Kg Net Weight



Parsley (Sci-descriptions)

Parsley or garden parsley is a species of *Petroselinum* in the family *Apiaceae*, native to the central Mediterranean region, naturalized elsewhere in Europe, and widely cultivated as a herb, a spice, and a vegetable.. Parsley is widely used in European, Middle Eastern, and American cooking. Curly leaf parsley is often used as a garnish. In central Europe, eastern Europe and southern Europe, as well as and in western Asia, many dishes are served with fresh green chopped parsley sprinkled on top.

Botanical Name : Parsley

Product Category: Herbs

Season : Available All The Year

Forms of product: (2-4 mm — Fine Cut)

Packing: In Polypropylene Or paper Bags

Weight : 20 Kg Net Weight



Thyme (Sci-descriptions)

Thyme is an evergreen herb with culinary, medicinal, and ornamental uses. Thyme is of the genus *Thymus* of the mint family (Lamiaceae), and a relative of the oregano genus *Origanum*. Ancient Egyptians used thyme for embalming. The ancient Greeks used it in their baths and burnt it as incense in their temples, believing it was a source of courage. The spread of thyme throughout Europe was thought to be due to the Romans, as they used it to purify their rooms and to "give an aromatic flavour to cheese and liqueurs".

Botanical Name: Thyme

Product Category: Spices

Season : Available All The Year

Forms of product: Thyme Grade (A)

: Thyme Grade (B)

Packing: In polypropylene Bags

Weight : 20 Kg Net Weight



Rosemary (Sci-descriptions)

Rosemary perennial herb with fragrant, evergreen, needle-like leaves and white, pink, purple, or blue flowers, native to the Mediterranean region. It is a member of the mint family Lamiaceae, which includes many other herbs. Since it is attractive and drought-tolerant, rosemary is used as an ornamental plant in gardens and for xeriscape landscaping, especially in regions of Mediterranean climate. It is considered easy to grow and pest-resistant. Fresh or dried leaves are used in traditional Italian cuisine. They have a bitter, astringent taste and a characteristic aroma which complements many cooked foods. Herbal tea can be made from the leaves.

Botanical Name: Rosemary

Product Category: herbs

Availability: Available All The Year

Forms of product: Rosemary Crushed Leaves

Packing: In Polypropylene Or paper Bags

Weight : 20 Kg Net Weight



Calendula (Sci-descriptions)

Calendula is a genus of about 15–20 species[of annual and perennial herbaceous plants in the daisy family Asteraceae that are often known as marigolds. They are native to southwestern Asia, western Europe, Macaronesia, and the Mediterranean. Calendula species have been used traditionally as culinary and medicinal herbs. The petals are edible and can be used fresh in salads or dried and used to color cheese or as a replacement for saffron. A yellow dye has been extracted from the flowers.

Botanical Name: calendula Petals

Product Category: Herbs

Availability: Available All The Year

Forms of product :calendula Petals Packing: In Polypropylene Bags

Weight : 20 Kg Net Weight



Marjoram (Sci-descriptions)

Marjoram is a somewhat cold-sensitive perennial herb or under-shrub with sweet pine and citrus flavours. In some Middle Eastern countries, marjoram is synonymous with oregano, and there the names sweet marjoram and knotted marjoram are used to distinguish it from other plants of the genus *Origanum*. Marjoram is indigenous to Cyprus and southern Turkey, and was known to the Greeks and Romans as a symbol of happiness. Marjoram is cultivated for its aromatic leaves, either green or dry, for culinary purposes; the tops are cut as the plants begin to flower and are dried slowly in the shade. It is often used in herb combinations such as herbes de Provence and za'atar. The flowering leaves and tops of marjoram are steam-distilled to produce an essential oil that is yellowish in colour (darkening to brown as it ages).

Botanical Name: Marjoram

Product Category: Herbs

Season : Available All the year

Forms of product: (green-grey)

: Large and standard Cut

Packing: In Polypropylene Or paper Bags



Weight : 20 Kg Net Weight

Peppermint (Sci-descriptions)

Peppermint (also known as *M. balsamea* Willd.) is a hybrid mint, a cross between watermint and spearmint. The plant, indigenous to Europe and the Middle East, is now widespread in cultivation in many regions of the world. It is found wild occasionally with its parent species. Peppermint was first described in 1753 by Carl Linnaeus from specimens that had been collected in England; he treated it as a species, but it is now universally agreed to be a hybrid. It is a herbaceous rhizomatous perennial plant growing to 30–90 cm (12–35 in) tall, with smooth stems, square in cross section. Peppermint has a high menthol content. The oil also contains menthone and carboxyl esters, particularly menthyl acetate. Dried peppermint typically has 0.3–0.4% of volatile oil containing menthol (7–48%), menthone (20–46%), menthyl acetate (3–10%), menthofuran (1–17%) and 1,8-cineol (3–6%).

Botanical Name: Peppermint Product Category: Herbs

Availability: In Stock

Forms of product: Whole – Crushed) Leaves

Packing : In polypropylene Or Paper Bags



Weight : 20 Kg Net Weight

Spearmint (Sci-descriptions)

Spearmint is a species of mint native to much of Europe and Asia (Middle East, Himalayas, China etc.), and naturalized in parts of northern and western Africa, North America, and South America, as well as various oceanic islands. Spearmint grows well in nearly all temperate climates. Gardeners often grow it in pots or planters due to its invasive, spreading rhizomes. The plant prefers partial shade, but can flourish in full sun to mostly shade. Spearmint is best suited to loamy soils with abundant organic material. Spearmint leaves can be used fresh, dried, or frozen. They can also be preserved in salt, sugar, sugar syrup, alcohol, or oil. The leaves lose their aromatic appeal after the plant flowers. It can be dried by cutting just before, or right (at peak) as the flowers open, about one-half to three-quarters the way down the stalk (leaving smaller shoots room to grow).

Botanical Name: Spearmint

Product Category: Herbs

Availability: In Stock

Forms of product: Whole – Crushed) Leaves

Packing : In polypropylene Or Paper Bags



Weight : 20 Kg Net Weight

Mulukhiyah (Sci-descriptions)

Mulukhiyah is the leaves of *Corchorus olitorius* commonly known as Nalta jute and tossa jute. It is used as a vegetable. It is popular in Middle East, East African and North African countries. Mulukhiyyah is rather bitter, and when boiled, the resulting liquid is a thick, highly mucilaginous broth; it is often described as "slimy", rather like cooked okra. While most scholars are of the opinion that mulukhiya's origins lie in Egypt, there are also those who believe India to have been the source.

Botanical Name: Mulukhiyah

Product Category: HerbsSeason

Forms of product: (Whole – crushed) leaves

**Packing: Crushed Leaves In polypropylene
Bags –**

: Whole Leaves In paper Cartons

Weight : Crushed Leaves 20 Kg Net Weight



: Whole Leaves 5 Kg Net Weight

Chili (Sci-descriptions)

Chili is the dried, pulverized fruit of one or more varieties of chili pepper, sometimes with the addition of other spices (also sometimes known as chili powder blend). It is used as a spice to add pungency or piquancy and flavor to dishes. Chili powder is sometimes known by the specific type of chili pepper used (such as cayenne pepper). It is used in many different cuisines, including Tex-Mex, Indian, Chinese, Thai, and Korean. Chili powder blend is composed chiefly of chili peppers and blended with other spices including cumin, oregano, garlic powder, and salt.

Botanical Name: Red Chili Product Category: spices

Season : Available All The Year Forms of product: Red Chili

Packing: In polypropylene Bags

Weight : 20 Kg Net Weight



Cinnamon (Sci-descriptions)

Cinnamon is a spice obtained from the inner bark of several trees from the genus *Cinnamomum* that is used in both sweet and savoury foods. The term "cinnamon" also refers to its midbrown colour. Cinnamon has been known from remote antiquity. It was imported to Egypt as early as 2000 BCE, but those who report it had come from China confuse it with cassia. Cinnamon was so highly prized among ancient nations that it was regarded as a gift fit for monarchs and even for a god.

Botanical Name: Cinnamon

Product Category: Spices

Season : Available All The Year

Forms of product: Cinnamon (Crushed – Powder – Matches)

Packing: In polypropylene Bags

Weight : 25 Kg Net Weight

CORIANDER (Sci-descriptions)



Also known as cilantro or Chinese parsley, is an annual herb in the family Apiaceae. All parts of the plant are edible, but the fresh leaves and the dried seeds are the parts most traditionally used in cooking. It is said to have originated from South Europe, North Africa and West Asia. Coriander was also one of the numerous plants cultivated in the Hanging Gardens of Babylon. It was well known and regularly consumed in Ancient Egypt and Greece, and is still among the most popular flavour boosters used in preparing various dishes across the globe.

Botanical Name: Coriander

Product Category: spices

Season : Available All The Year

Forms of product : Coriander Seeds Grade (A)

: Coriander Seeds Grade (B)

Packing: In polypropylene Bags

Weight : 20 Kg Net Weight

Fenugreek (Sci-descriptions)



Fenugreek is an herb similar to clover that is native to the Mediterranean region, southern Europe, and western Asia. The seeds are used in cooking, to make medicine, or to hide the taste of other medicine. Fenugreek seeds smell and taste somewhat like maple syrup. Fenugreek leaves are eaten in India as a vegetable.

Botanical Name: Fenugreek

Product Category: Seeds

Season : Available All The Year

Forms of product : Fenugreek Grade (A)

: Fenugreek Grade (B)

Packing: In polypropylene Bags

Weight : 25 Kg Net Weight



Anise Seeds (Sci-descriptions)

Aniseed is a flowering plant in the family Apiaceae native to the eastern Mediterranean region and Southwest Asia. Its flavour has similarities with some other spices, such as star anise, fennel, and liquorice. Anise was first cultivated in Egypt and the Middle East, but was brought to Europe for its medicinal value. Anise is sweet and very aromatic, distinguished by its characteristic flavour. The seeds, whole or ground, are used for preparation of tea (alone or in combination with other aromatic herbs)

Botanical Name: Anise seeds

Product Category: Seeds

Availability: Available All The Year

Forms of product: Anise seeds Grade A

: Anise seeds Grade B

Packing: In Polypropylene Bags

Weight : 25 Kg Net Weight

Caraway (Sci-descriptions)



Caraway, also known as Persian cumin, is a biennial plant in the family Apiaceae, native to western Asia, Europe, and North Africa. The plant is similar in appearance to other members of the carrot family, with finely divided, feathery leaves with thread-like divisions, growing on 20–30 cm (7.9– 11.8 in) stems. The plant prefers warm, sunny locations and well-drained soil rich in organic matter. In warmer regions, it is planted in the winter as an annual. In temperate climates, it is planted as a summer annual or biennial.

Botanical Name: Caraway

Product Category: Seeds

Availability: Available All The Year

Forms of product: Anise seeds Grade A

: Anise seeds Grade B

Packing: In Polypropylene Bags

Weight : 25 Kg Net Weight

Cumin (Sci-descriptions)



Cumin is a flowering plant in the family Apiaceae, native from the east Mediterranean to Pakistan/India. Cumin has been in use since ancient times. Seeds excavated at the Syrian site Tell ed-Der have been dated to the second millennium BC. They have also been reported from several New Kingdom levels of ancient Egyptian archaeological sites. In the ancient Egyptian civilization, cumin was used as spice and as preservative in mummification.

Botanical Name: Cumin

Product Category: Seeds

Availability: Available All The Year

Forms of product: Anise seeds Grade A

: Anise seeds Grade B

Packing: In Polypropylene Bags Weight : 25 Kg Net Weight



Sesame (Sci-descriptions)

Sesame is a flowering plant in the genus *Sesamum*, also called benne.[2] Numerous wild relatives occur in Africa and a smaller number in India. Sesame seeds add a nutty taste and a delicate, almost invisible, crunch to many Asian dishes. They are also the main ingredients in tahini (sesame seed paste) and the wonderful Middle Eastern sweet call halvah. They are available throughout the year. Sesame seeds may be the oldest condiment known to man. They are highly valued for their oil which is exceptionally resistant to rancidity.

Botanical Name : White sesame Product Category: Seeds

Season : Available All The Year

Forms of product: White Sesame Grade (A)

: White Sesame Grade (B)

Packing: In Polypropylene Bags

Weight : 25 Kg Net Weight

FLAXSEEDS (Sci-descriptions)



Flax It is a food and fibre crop cultivated in cooler regions of the world. The textiles made from flax are known in the Western countries as linen, and traditionally used for bed sheets, underclothes, and table linen. It was extensively cultivated in ancient Egypt, where the temple walls had paintings of flowering flax, and mummies were entombed in linen. Egyptian priests only wore linen, as flax was considered a symbol of purity. Phoenicians traded Egyptian linen throughout the Mediterranean, and the Romans used it for their sails. In a 100 gram serving, flaxseed contains high levels (> 19% of the Daily Value, DV) of protein, dietary fiber, several B vitamins, and dietary minerals. Flaxseeds are especially rich in thiamine, magnesium, and phosphorus (DVs above 90%).

Botanical Name: Flax seed

Product Category: Seeds

Availability: Available All The Year

Forms of product: Flax seeds

Packing: In Polypropylene Bags

Weight : 25 Kg Net Weight

