

SAIDANI FOR GLOBAL TRADE



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ABOUT US :

SAIDANI FOR GLOBAL TRADE IS A TUNISIAN COMPANY WITH A FULLY EXPORT-ORIENTED FOCUS, SPECIALISING IN THE EXPORT OF AGRI-FOOD PRODUCTS. OUR COMPANY HAS DEVELOPED SIGNIFICANTLY OVER THE YEARS THANKS TO THE DEDICATION AND EXPERTISE OF OUR TEAM, WHICH HAS ESTABLISHED A STRONG INTERNATIONAL PRESENCE.

WE OFFER A COMPREHENSIVE RANGE OF AGRI-FOOD PRODUCTS, WITH A PARTICULAR FOCUS ON OLIVE OIL, DATES, PASTA, SOFT DRINKS, PRESERVES, SPICES, PASTRIES, FOOD PACKAGING, HYGIENE PRODUCTS, AND OTHER ITEMS.

Dates

GOUTEZ LA



The **Deglet Nour Date** is renowned for its distinctive flavour, distinctive aroma, golden yellow colour and nutritional value. **In Tunisia**, this variety commands a higher market value and is the most highly valued on international markets. Our product range includes organic dates, dates not connected, packed dates, putted dates and pasta dates, all packed in packs (250g, 400g, 500g)

or in cartons (500g, 1kg, 2kg and 5kg).

Description : Deglet Nour amber to brown date

preservation : 9 to 10 months -ambient temperature from 0° C to 4° C RH < 65 %

Harvest period : October To December

Usage : With or industrial use

Condition : semi-dry fat with a water content between 18 % and 22 %

extra-virgin olive oil

our brand

GOUTEZ LA



- **Extra Virgin Olive Oil:** Add unrivalled health and flavour to your dishes. Enjoy the purity and luxurious taste of every drop.**

****Try it today** and enjoy an unforgettable culinary experience!**

Choose **Taste it for irresistible taste and the quality you deserve. The melody of flavours awaits.**



Traditional Tunisian brine-cured olives

Tunisian brine-cured olives are a highly sought-after delicacy, renowned for their rich flavour and distinctive preparation method. The process typically comprises several key steps:



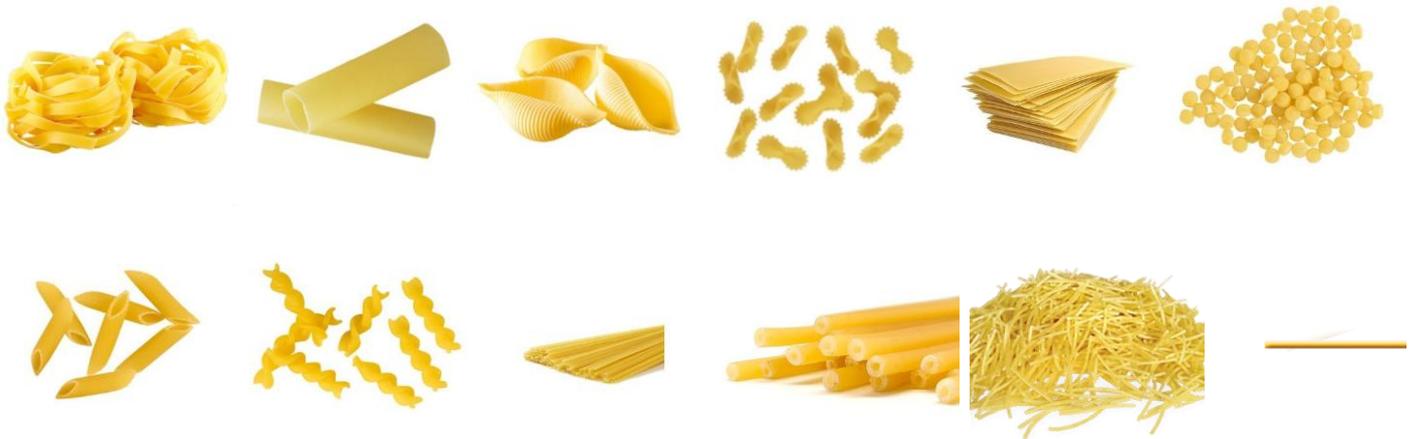
1. The olives are selected according to the required specifications. The olives are typically harvested when they reach the optimal ripeness. In Tunisia, varieties such as "Chemlali" or "Chetoui" are the most commonly used.



2. The curing process is as follows: The olives are cured in a brine solution, which is a mixture of water and salt. This process helps to remove the bitterness from the olives and enhances their flavour. The olives are often soaked in the brine for several weeks to months.

PÂTES ALIMENTAIRES

LONG PASTA
SHORT PASTA
SOUP PASTA
SPECIAL PASTA



FINE WHOLE COUSCOUS
LARGE COUSCOUS
MEDIUM COUSCOUS
FINE COUSCOUS
MHAMSA / BARKOUKES
BIRD'S TONGUE PASTA



DISCOVER THE TRUE TASTE OF TUNISIA WITH AUTHENTIC TUNISIAN PASTA

ENJOY PASTAS MADE FROM RECIPES THAT COMBINE QUALITY AND KNOW-HOW. OUR TUNISIAN PASTA IS PERFECT FOR ALL YOUR CULINARY CREATIONS.

- ASSORTMENT: LONG AND SHORT PASTA, SOUPS AND SPECIALITIES, THERE IS SOMETHING FOR EVERYONE!**
- EXPERTISE : EVERY BOX OF PASTA IS THE RESULT OF A PASSION FOR TUNISIAN CUISINE.**

JOIN US ON THIS DELICIOUS ADVENTURE AND LET YOUR TASTE BUDS TRAVEL!

The canned goods

They represent around 10% of the total number of food processing plants in Tunisia. Located close to the agricultural fields, the plants process almost one million tonnes of fresh plant products and blue fish to produce more than 200 million tonnes of finished products. Our canned food sector offers a wide range of products ? from typical, authentic and diversified origins. Our suppliers have set up quality management systems and are ISO and/or HACCP certified.

Our products :

Grilled salad "Slata Mechouia", aubergine paste

"Caponata", grilled artichokes, mixed cooked vegetables in sauce "Chakchouka", traditional harissa, garlic paste, olive paste, the usual range including different types of table olives, capers and peppers, also many types of herbs and seeds and Titus canned sardines in vegetable oil.



