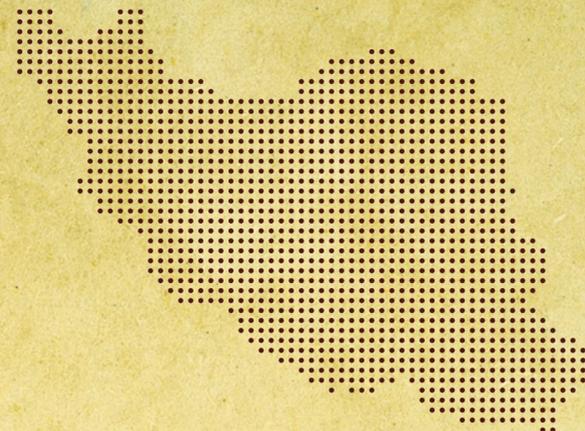


درباری



Persian Premium Barberries

The Jewel of Persian Superfoods



Iranian barberries (*Berberis vulgaris*) are a rare and precious fruit, traditionally cultivated in the eastern regions of Iran—particularly in South Khorasan province (notably Birjand and Qaen). These ruby-red gems are cherished for their intense sour flavor, natural color, and exceptional health benefits.

Harvested by hand and naturally sun-dried, Iranian barberries are 100% organic, free from additives or coloring agents. Their unique tangy taste and antioxidant richness have made them a staple in Middle Eastern and Mediterranean cuisine, as well as a rising star in global health food markets.

What Makes Iranian Barberries Special?



.Naturally Sun-Dried

.Rich in Antioxidants

.Bright Natural Color

.High Culinary Versatility

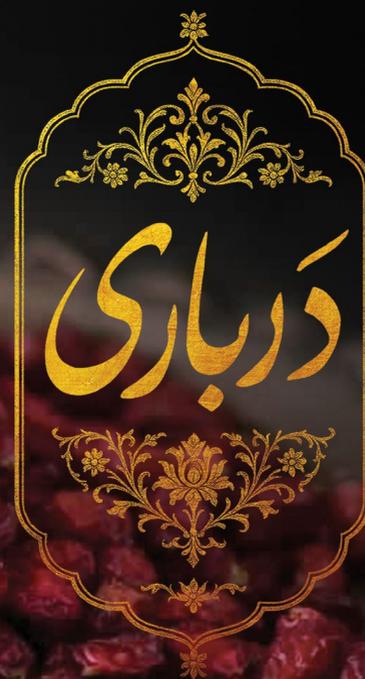
Types of Iranian Barberries



Pofaki Barberries – Light, fluffy, and brighter in color; dried with air-flow technique, preserving shape and quality. Perfect for premium retail and culinary use.

Anari Barberries – Darker, flatter, slightly stickier; sun-dried with more intense flavor. Ideal for bulk export and industrial use (snacks, syrups, sauces).

At Darbari, our barberries are more than a product—they are a symbol of our land's heritage and natural excellence. Grown in the heart of South Khorasan and handled with utmost care, our barberries embody centuries of tradition, purity, and flavor. Each crimson berry we export is a promise: pesticide-free, hand-sorted, sun-dried, and packed with integrity. With Darbari, you don't just receive premium Iranian barberries—you receive authenticity, quality, and trust in every shipment.



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