



imran imports
from your backhome to your table

Imran Import Export

718 635 0334 202 239 8541

202 415 2306 202 497 6725

514 965 2201 514 500 2693

www.imranimports.com

info@imranimports.com

Sales@imranimports.com

Vendor's Catalog

2015 Edition



ARGAN OIL & PRODUCTS

Argan oil is an oil produced from the kernels of the argan tree, endemic to Morocco, that is valued for its nutritive, cosmetic and numerous medicinal properties. The tree, a relict species from the Tertiary age, is extremely well adapted to drought and other environmentally difficult conditions of southwestern Morocco. The species *Argania* once covered North Africa and is now endangered and under protection of UNESCO. The Argan tree grows wild in semi-desert soil, its deep root system helping to protect against soil erosion and the northern advance of the Sahara.^[2] This biosphere reserve, the Arganeraie Biosphere Reserve, covers a vast intramontane plain of more than 2,560,000 hectares, bordered by the High Atlas and Little Atlas Mountains and open to the Atlantic in the west. Argan oil remains one of the rarest oils in the world due the small and very specific growing areas

This legendary, lightweight oil, grown organically in Morocco, is often referred to as liquid gold. Rich in vitamin E and essential fatty acids (80% unsaturated fats), Delcy Argan oil is renowned for its nutritive, health-promoting and restorative properties. Argan Oil is the healthiest and most therapeutic among all classes of oils. Harvested for centuries from the fruit of the Moroccan argan tree, it is rich in antioxidants and essential fatty acids with a perfect omega 3-6-9 balance that the body requires. Argan oil is light in color and milder in flavour than sesame or walnut oil, yet its taste is distinctly nutty. Nutty, smooth and versatile, Delcy Argan oil can be used interchangeably with olive oil either for cooking or as a dressing

1



2



3



4



IMRAN IMPORT EXPORT

OUED SOUSS OLIVE OIL

OUED SOUSS OLIVE OIL

Oued Souss Virgin Olive oil is our flagship brand. As the #1 selling Olive oil within Morocco, Oued Souss Olive oil demonstrates the strength of our brand and reputation as the leader in Moroccan Olive oils. Oued Souss olive oil's unique dark color, rich texture and full flavor have made it an essential ingredient in Moroccan Cuisine. Oued Souss Virgin olive oil is the embodiment of traditional Moroccan Olive oil.

*1-oued souss olive oil 2Lx12/box
2-oued sous olive oil 1Lx15/box*

Cèlia Extra Virgin Olive Oil

Celia Extra Virgin Olive oil is one of our finest products. Celia truly embodies our company's passion for quality. First cold pressed and crafted from only the highest quality olives, Celia provides a finely balanced, fresh, rich and full flavoured olive oil. All stages of production are strictly controlled and tailored to conform to the oils freshness, superb flavour and aroma. Celia Extra Virgin Olive Oils high content of health-promoting monosaturated fats, antioxidants and Vitamin E offers a healthy, nutritious, and flavourful experience perfect for everyday use

*3-Celia Extra Virgin Olive Oil 500ml x6/ case
4-Delcy Extra Virgin Olive Oil 500mlx6/case
5-Delcy Argan Oil 500mlx6/case*



EL OUAZZANIA OLIVE OIL

EL OUAZZANIA OLIVE OIL

A Premium Extra Virgin Olive Oil extracted from an olive picked and pressed in a secular ritual. Produced since the 17th century in the olive groves of the region Ouezzane at the foot of the Rif, it is used by the greatest chefs in the kitchen. EL OUZZANIA is a "Healthy Oil" appreciated for its subtle taste, fruity aromas and its nutritional values.

1- virgin olive oil el ouazzania 2Lx12/box

2- Extra virgin olive oil el ouazzania 2Lx6/box

3- Extra virgin olive oil el ouazzania
500mlx12box

4- virgin olive oil el ouazzania 1Lx15/box

5- virgin olive oil el ouazzania 500mlx30/box



MOROCCAN OLIVE OIL

MABROUKA OLIVE OIL

A Premium Extra Virgin Olive Oil extracted from an olive picked and pressed in a secular ritual. Produced since the 17th century in the olive groves of the region Ouezzane at the foot of the Rif, it is used by the greatest chefs in the kitchen. EL OUZZANIA is a "Healthy Oil" appreciated for its subtle taste, fruity aromas and its nutritional values.

1- virgin olive oil Mabrouka 2Lx12/box

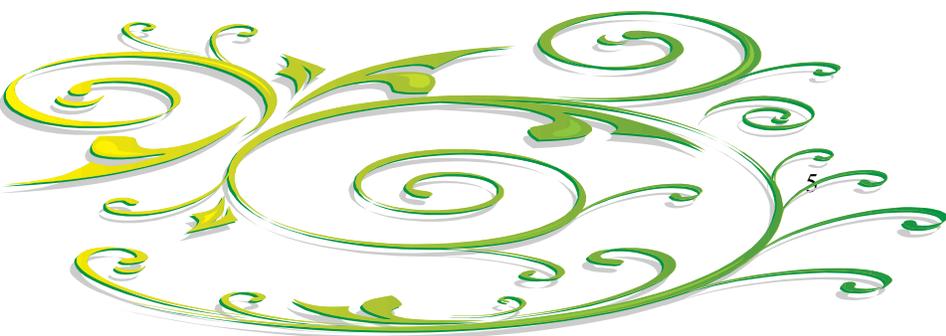
2- virgin olive oil Mabrouka 1Lx15/box

3- virgin olive oil Alhora 2L x12box

4- virgin olive oil Alhora 1Lx15/box

5- virgin olive oil Moulay Idriss 1Lx15/box

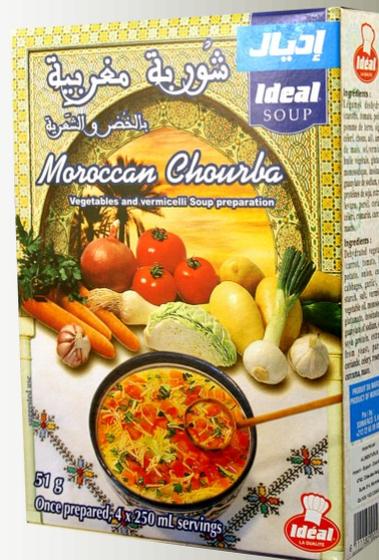
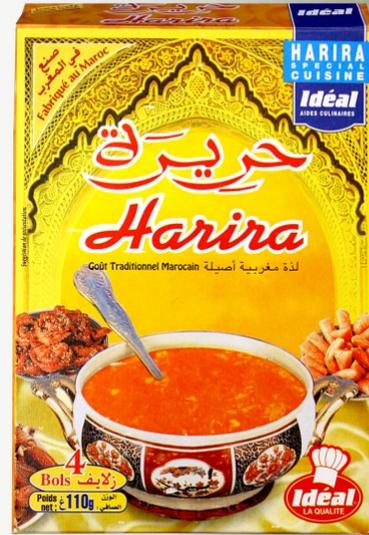
6- virgin olive oil Moulay Idriss 2Lx12/box



HARIRA & SOUPES

Harira is the traditional soup of Morocco. It is usually eaten during dinner in the Muslim holy month of Ramadan to break the fasting day. It is considered as a meal in itself. It is also served to relatives and friends after a special celebration, such as the morning after a wedding night, and its recipe varies then slightly from the harira eaten during Ramadan. Of course, it could be prepared any time, however, some families prefer to stick to tradition and serve it on special occasions. Lemon juice or vinegar can also be added at serving time as well as salt, and occasionally pepper.

It is usually served with hard-boiled eggs sprinkled with salt and cumin, dates and other favorite dried fruits like dates or figs, shabbakia a traditional honey sweets and other goodies (special bread or crepes) prepared @ home





SULTAN GREEN TEA SULTAN

Moroccan tea culture (is defined by the way tea (exclusively green tea) is prepared and consumed in Morocco, where it is widely consumed with food. The tradition has also spread throughout North Africa, parts of the Sahel, and southern Spain. Tea occupies a very important place in Moroccan culture and is considered an art form. Morocco is one of the biggest tea importers of the world.

Moroccan mint tea is a black tea with mint leaves.

Moroccan-style mint tea is now commonly served all through the World . It is served not only at mealtimes but all through the day, and it is especially a drink of hospitality, commonly served whenever there are guests. Unlike Moroccan food, cooked by women, this tea is traditionally a man's affair: prepared by the head of the family. It is served to guests, and it is impolite to refuse it.

We distribute all Moroccan famous names

- Sultan Tea Alambar 200gx60, 500gx24
- Sultan Tea Aljawhar 200gx60, 500gx24
- Sultan tea Alhiba 200gx60, 500gx24
- Sultan Tea Alasala 200gx60, 500gx24
- Sultan Tea Albahia 200gx60, 500gx24

Hospitality Marakesh 110gx50

Hospitality Atlas 110gx50

Hospitality Mogador 110gx50

Hospitality Zagora 110gx50



MOROCCAN GREEN TEA

Moroccan tea culture (is defined by the way tea (exclusively green tea) is prepared and consumed in Morocco, where it is widely consumed with food. The tradition has also spread throughout North Africa, parts of the Sahel, and southern Spain. Tea occupies a very important place in Moroccan culture and is considered an art form. Morocco is one of the biggest tea importers of the world.

Moroccan mint tea is a black tea with mint leaves.

Moroccan-style mint tea is now commonly served all through the World . It is served not only at mealtimes but all through the day, and it is especially a drink of hospitality, commonly served whenever there are guests. Unlike Moroccan food, cooked by women, this tea is traditionally a man's affair: prepared by the head of the family. It is served to guests, and it is impolite to refuse it.

We distribute all Moroccan famous names
 Sultan Tea Alambar 200gx60, 500gx24
 Sultan Tea Aljawhar 200gx60, 500gx24
 Chakour (chakoor)Tea 200gx50
 4011 Extra Chunmee (Chaara) 200gx50

Suiri 200gx50 Sultan tea Alhiba
 Sultan Tea Alasala Sultan Tea Albahia



MOROCCAN GREEN TEA

Moroccan tea culture (is defined by the way tea (exclusively green tea) is prepared and consumed in Morocco, where it is widely consumed with food. The tradition has also spread throughout North Africa, parts of the Sahel, and southern Spain. Tea occupies a very important place in Moroccan culture and is considered an art form. Morocco is one of the biggest tea importers of the world.

Moroccan mint tea is a black tea with mint leaves.

Moroccan-style mint tea is now commonly served all through the World . It is served not only at mealtimes but all through the day, and it is especially a drink of hospitality, commonly served whenever there are guests. Unlike Moroccan food, cooked by women, this tea is traditionally a man's affair: prepared by the head of the family. It is served to guests, and it is impolite to refuse it.

We distribute all Moroccan famous names

- Sultan Tea Alhor 200gx60, 500gx24
- Sultan Tea 4011 200gx60, 500gx24
- Sultan tea Alhayat 200gx60, 500gx24
- Sultan Tea Alhor 200gx60, 500gx24
- Sultan Tea Alchakour 200gx60, 500gx24

Hospitality Marakesh 120gx50

Hospitality Atlas 120gx50

Hospitality Mogador 120gx50

Hospitality Zagora 120gx50



imran imports
from your backhome to your table



COUSCOUS & PASTA



CANNED SARDINES & TUNA



Joly in Tomato Sauce



Joly in Spicy oil



Joly in Vegetable



Delmonaco in Olive Oil



Delmonaco in spicy oil



Delmonaco in vegetable oil



Mackerel in tomato sauce



Mackerel in Vegetable oil



Mackerel in Olive Oil



Tuna in Tomato Sauce



Tuna in Vegetable oil



Tuna in Oil

FRUIT JUICE



SAUCES

Star



OLIVES LEMON & HARISSA



EL BARAKA JAM



COOKWARE



AL SAFER THOBES





CHAKOUR GREEN TEA CHAKOOR TEA

4011 GREEN TEA ALJAWHAR TEA

SULTAN GREEN TEA AL AMBAR

ALASALA GREEN TEA ASSALA TEA

4011 GREEN TEA LION GREEN TEA

SINIA GREEN TEA AL SINIA TEA

AL BAROUD GREEN TEA BAROOD TEA