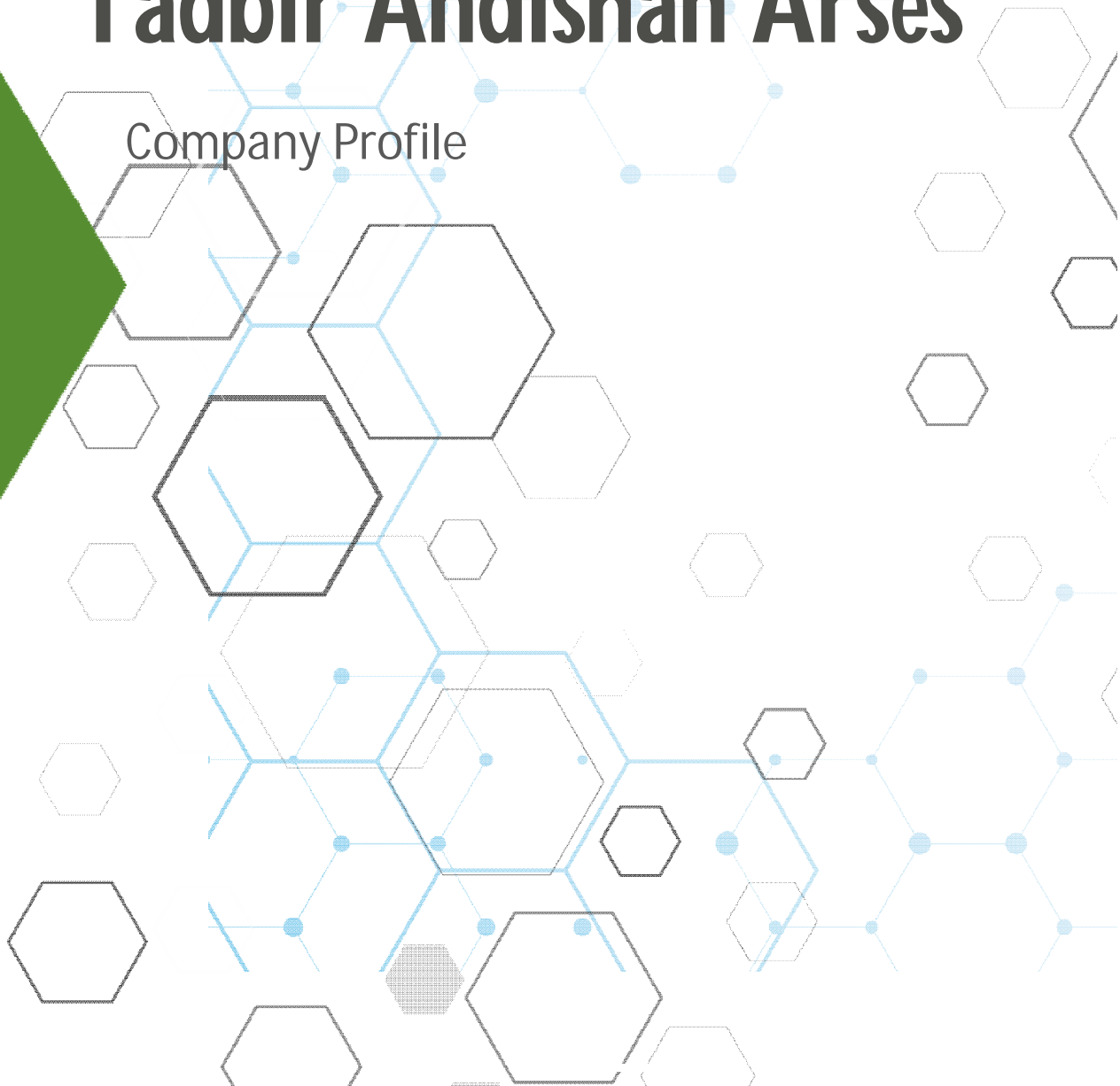


TADBIR ANDISHAN



Tadbir Andishan Arses

Company Profile



About US / Who We Are

We are a member of Iran chamber of commerce & active member of Iran.

Company Name:Tadbir Andishan Arses Co.

Trade name:ARSES.ltd

Established:2020 by MOHAMMAD MOSTAFAEI

Ownership:Private

Total number of employees in the head office: 15 members .

Registered License:14009415687 at Ministry of Commerce .

Arses Company has been established as a multi-purpose project to provide suitable grounds for exporting food products from Iran to other parts of the world. In the first phase of the company's opening, Dried fruit, saffron, nuts and various fruit concentrates are now offered. In the program, which is considered as the roadmap of this company, other products will be gradually introduced. and various fruit concentrates are now offered. In the program, which is considered as the roadmap of this company, other products will be gradually introduced.

The Company will benefit from the growing population, increasing disposable income, and trends of healthier diets in Canada – thereby establishing its operations and increasing market share.

By establishing long-term partnership agreements with food producers and suppliers from Iran, as well as with companies facilitating import and export activities, ARSES CO.,Ltd. will be able to provide clients with a stable supply of high-quality food products at competitive prices.

Registration information

Original Founders:

- **Mr.MOHAMMAD MOSTAFAEIKALYAN:**

Mr. Mostafaeikalyan is an accomplished sales and marketing professional with over a decade of experience in managing companies specialized in international trade and cross-border trading of commercial goods.

- **Ms.MAHTSAEMAMI**
- **Mr.MOHAMMAD SAM MOSTAFAEIKALYAN**
- **Mr.MOHAMMAD SALMAN MOSTAFAEIKALYAN**

BOARD OF DIRECTORS



Mr. Mohammad Mostafaeikalyan

Chair of the Board & managing director



Ms. Mahsa Emami

A permanent member of the Board

Company Location

Following a laboratory pilot period and administration of preliminary product tests in a private research laboratory, land area 400 m² storeroom Arses was established in The old road of Karaj behind the pasteurized milk of Tehran. This is one of the first industrial zones of Iran and Tehran



head office in Tehran

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Tadbirandishanco@yahoo.com

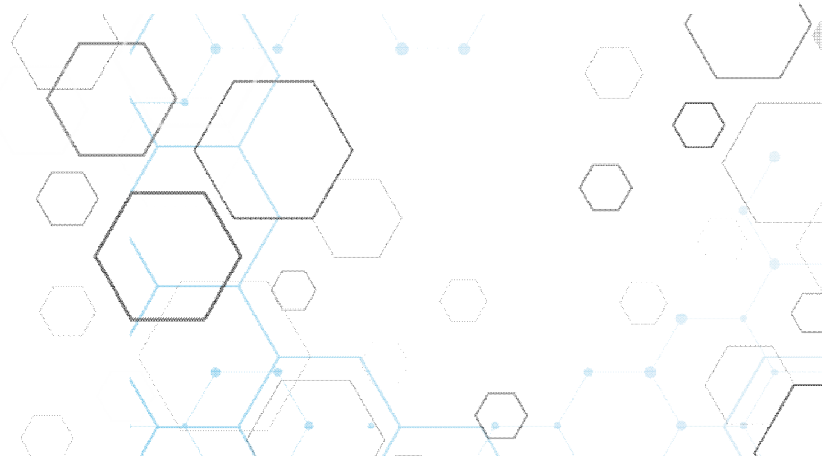
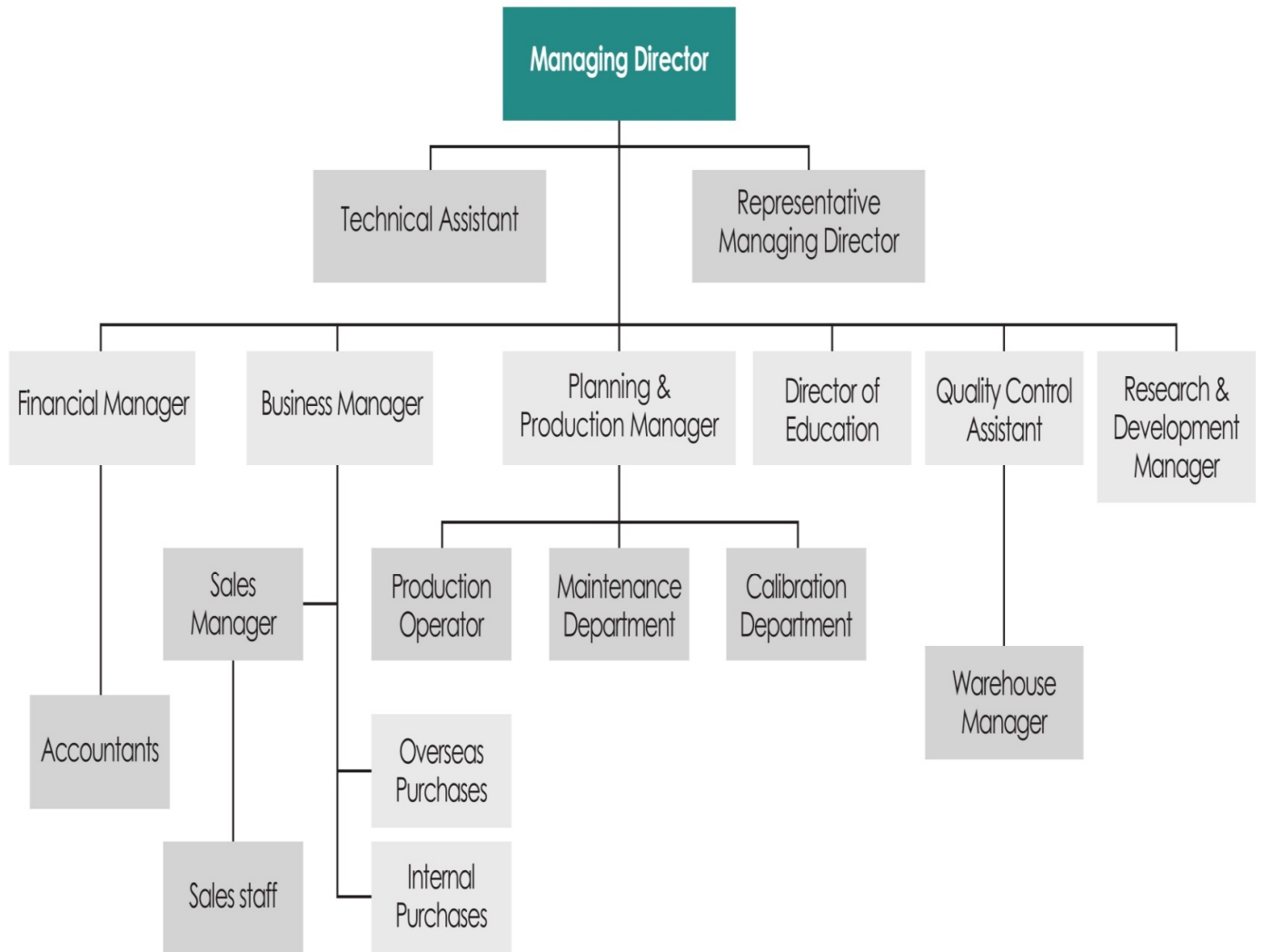
No.145, intersection of Kamali Blv, Mosalla Blv, Robat karim, Tehran, Iran

The Company Departments

- Planning & Production
- Research & Development
- Quality Control
- Sales & Marketing
- Customer Service
- Financial
- Overseas Trade
- Packaging and Shipment



Organizational Chart



Sales and Marketing Methods

- **Sales Office:**

With the best customer support services, the company's head office in Tehran is in charge of all sales.

- **Online Sales:**

The online shop of the company has been developed for domestic sales and 48 hours delivery of products in complete observance of the cold chain.

- **Face-to-face Sales**

By recruiting several experienced marketers in Tehran and other major cities, the company has managed to introduce products to its potential

Packing

Packaging is always one of the most important factors in food exports. We always try to package the products in accordance with the existing standards, as well as observing the principles of safety and aesthetics

Customer Satisfaction

•For new customers

Free samples are sent to the new potential customers.

After testing, the marketing team follows up on customer satisfaction with the products .

•Social media

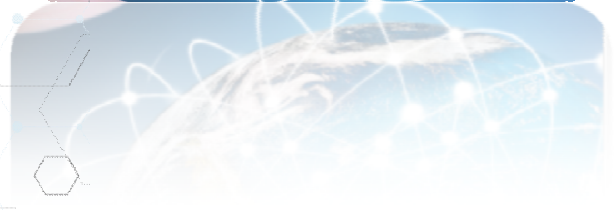
Through social media and virtual online platforms, the company conducts surveys of each product on its website and responds to the comments, suggestions, questions and even complaints of customers.

The results are directly referred to the Quality Control team, which are addressed in less than 24 hours.

Company Vision

Since the outset of 2022, the company has been exploring markets in neighboring countries. As of early 2023, we have managed to find customers in Turkey, Iraq, and Pakistan.

Considering that international marketing is one of the goals seriously pursued by the company, we have applied for and expect to receive ISO9001 and ISO13485 standards by the end of 2023 spring.



Products

Dried Fruit



Apple, Banana, Plum, Coconut, Kiwi and...

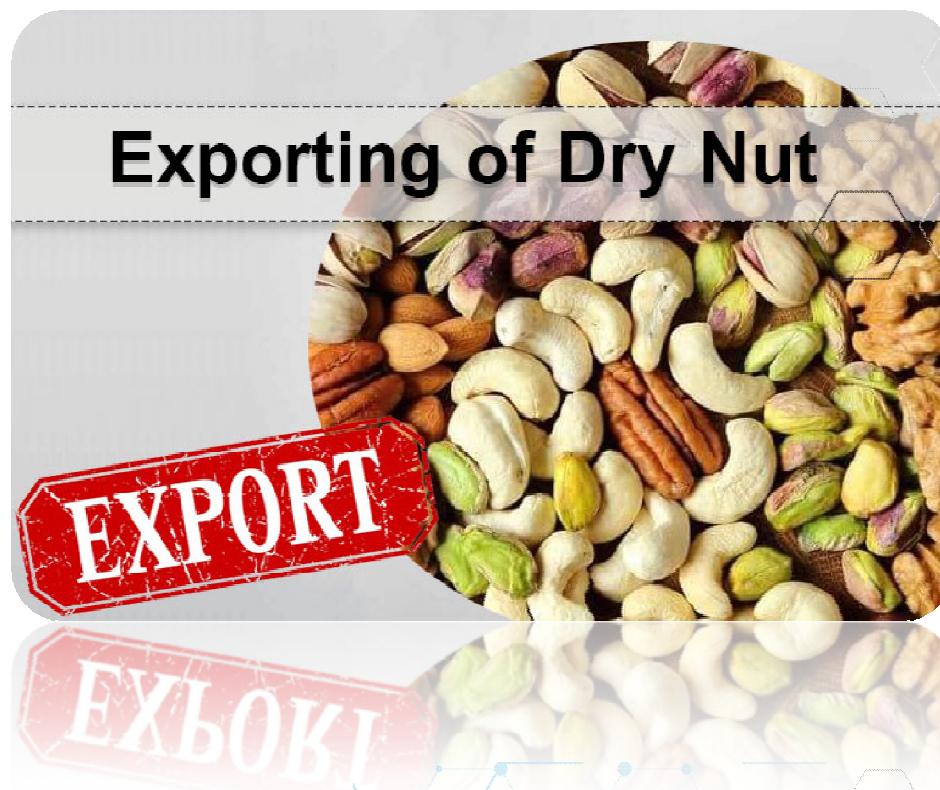
ARSES.LTD dried fruits are produced with modern technology and from the best quality fruits. This product is an excellent and nutrient-rich snack that retains all its properties due to advanced drying methods and has a much longer shelf life than fresh fruit.

- 100 % Organic
- No added sugar
- Gluten free



Iranian dried fruit exporting advantages :

Due to the existence of a variety of climates and suitable soil for the production and cultivation of various plants and trees exporting of dried fruits and dry nuts in this region, has many advantages, the main reason is the taste of dried fruit , dry nuts and fresh fruits of Iran which has always been famous in this regard, so it can said that some of the vitamins and minerals in dried fruits and Iranian fruits are more than many similar .samples produced by other countries



Export expansion is one of the main economic projects in developing countries, especially those whose economies are single-product and actually rely on oil. Iran is a country that, in addition to having oil resources, also exports Iranian dried Nuts such as pistachios, many types of date fruits as like as Mazafati dates, Maryami dates and Kabkab dates, Zahedi date, dried Figs, Iranian Saffron, Sultana raisins, almonds, Cashew, walnut, peanut, Hazelnut, Generally dry nuts ,barberry ,etc .

On the other hand, the export of Iranian dried fruits and dry nuts will significantly contribute to the growth of industry and ultimately to the growth of the country's economy by increasing the level of employment for young job seekers in this country. Usually, the best exporters of Iranian dry nuts, such as ARSES Trading Company, play a major role in giving these benefits to the country .

Terms of export of Iranian dried fruits and dry nuts :

Avidan has always been successful in this field of production and export of dry nuts and dried fruit This success is due to the company's quality products and trusts of clients. In addition to the sorting and packaging of dried fruits and dried vegetables and dry nuts for export is often done by automatic laser devices and equipment and skilled workers in this field, as well as in a completely hygienic environment .

Mixed nuts are considered as one of the most popular and useful snacks due to the high energy and characteristic properties of pistachios, walnuts and almonds. Nuts can have different combinations depending on tastes, but they are always known as a great snack all over the world. At ARSES.LTD, we offer you different types of nuts with beautiful packaging.

- 100% Natural
- Premium Quality
- Great Packaging

Different Kinds of Saffron

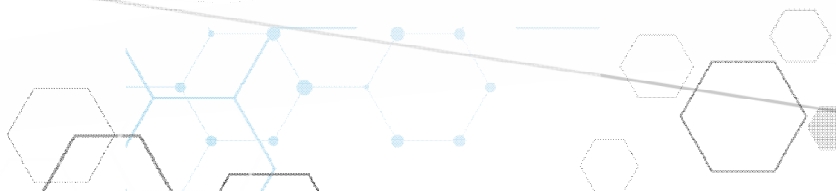


We export 5 different types of Saffron

1. Negin
2. Sargol
3. Pushal
4. Dasteh
5. Powder

Culinary Use:

Persian, Indian, European and Arab People highly use this spice in their cuisines, confectionaries, and liquors. It is used as a spice in many culinary products. Food products such as margarine, sausages, cake powder, and many desserts. Dairy products such as butter and cheese. It is also used in other products such as sweets, candy, ice cream, jelly, beverages, wine, chicken, rice, seafood, soup, bread, and cake.



The primary users of this spice use it for preparing a kind of tea named after it. Indians use it for the preparation of a dish called Biryani. Italians and the Swiss use saffron for the preparation of a dish with rice called Risotto. Spaniards use saffron for the preparation of a dish called Paella. Germans and the English use saffron for the preparation of the saffron cake.

Medicinal Use:

People use this spice for its medicinal properties, listed as below:



1. a powerful antioxidant
2. improve mood and treat depressive symptoms
3. have cancer-fighting properties
4. reduce PMS symptoms
5. act as an Aphrodisiac
6. reduce appetite and aid weight loss
7. reduce heart disease risk factors
8. lower blood sugar levels
9. improve eyesight in adults with age-related macular degeneration (AMD)
10. improves memory in adults with Alzheimer`s disease

Saffron (Zaferan) is a spice that is made from the flower Crocus Sativus, which is also known as Saffron Crocus. Some people call it the Red Gold. Because this spice is the world`s most expensive spice by weight. The reason behind this high price is that, it is super difficult to manually extract large number of stigmas.

This Spice is a 6 digit HS92 product. (HS Code: 091020)

Zaferan is made from the filaments which grow inside of this flower. The threads which are made from the stigma and style of the filaments are what we call saffron. Its Origin is Iran, although other countries produce it as well.

It`s taste and the fragrance is the result of the chemicals Picrocrocin and Safranal. Also, its coloring power is from the pigment called Crocin. The result of the coloring strength of its will is golden yellow tending to orange and red.



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