



# News Letter

January 2022

*Freshness... Availability... Quality...*



## Welcome

Welcome to our **January 2022** edition of **Newsletter** where we aim to continue to keep you informed about us, along with our added products and services and our primary focus is on building and maintaining warm relationships with our customers through these initiatives and our services.

In this edition of News Letter, we highlight products of months, new arrival and seasonal products etc. We hope you will enjoy this edition of newsletter and if we can be of any assistance, please feel free to call or email us.

## What's New:

On this festive season we would like to wish and greet all of clients and stake holders a very Happy and prosperous New Year 2022 ahead.

We are being grateful and thankful towards our clients and stakeholders and happy to extend and continue with best products and services throughout.

## Products of the Month

### **PRODUCTS OF THE MONTH**

LADY APPLE USA

KOREAN MELON USA/MEXICO

ROCHA PEARS PORTUGAL/HOLLAND

JACKFRUITS READY TO EAT THAILAND

### **NEW ARRIVAL & SEASONAL HIGHLIGHTS**

NAVEL CHOCOLATE ORANGES

SHIITAKE MUSHROOMS THAILAND

PREMIUM PURPLE GARLIC-SPAIN

SEASONAL LOCAL VEGETABLES

## TIPS:

- Should you require any special item orders, especially rare items please give us minimum of 7 days' Pre order.
- Regarding list of rare items which will be subject for advance order can be communicated from our assigned operation team members.
- Are you looking for anything out of Box? Did you know that we are currently sourcing more than 1000 products from various destinations across the globe, should you have any special item which is out of your regular menu? Please let us know.

## PRODUCTS OF THE MONTH



**Lady Apple:** It is one of the oldest known baby Apple from America. This apple appeared in green, brilliant red to yellow with red colour blushing. Small in size. This Tiny Apple flesh is sweet tart and can be eaten raw. Cooking will help bring our best flavour.



**Small Korean Melon:** This is single serving sized melon. It has oval shape and deep yellow ridges; it has juicy white flesh. It has large seed cavity with seed in the Center usually filled with edible seeds. Usually from USA and Mexico.



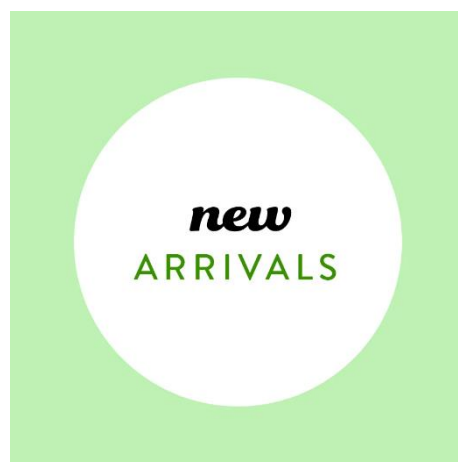
**Rocha Pears:** are rather oblong in shape and small or medium in size. The thin skin of this variety starts out light green and ripens to yellow in color. There is natural russetting marks in skin also on the stem end.

It is crunchy, Rocha pears are not as juicy as some other varieties, tending to be more dry than juicy. The traditional pear flavor is mild and moderately sweet. Usually from Portugal or Holland.



**Jackfruit Ready to Eat:** This Tropical Fruit better for eat raw. Origin Thailand which is ready to eat, well packed with removed seeds. Crispy, firm and semi ripe flesh which is literally ready to eat.

## NEW ARRIVAL AND OTHER SEASONAL HIGHLIGHTS OF THE MONTH



### New Arrival Navel Chocolate Oranges....

A few years ago, a grower in a citrus orchard in Valencia- Spain discovered brown-colored oranges on a navel tree. The fruit on all other trees had the usual orange color. He decided to have the brown oranges analyzed and the result was surprising. The brown-colored oranges turned out to be better in quality and flavor than the other oranges.

This led to the decision to propagate this new variety through grafting to develop a new viable variety that was named "Navel Chocolate." The Navel Chocolate oranges have a sweeter taste than regular Navel oranges, have a lower acidity and are also juicier. In addition, they also have a longer shelf life, which makes this variety an exclusive top-quality product.

The harvest of the variety starts in December, when the brown color of the oranges is sufficiently developed and it lasts until mid-January.



Shiitake Mushrooms Thailand



Purple Garlic Spain – (Easy to peel)



## WE PROMOTE LOCAL SEASONAL PRODUCTS

**January:** It is the peak time of locally grown seasonal limited Vegetables. We promote local growers of Doha Qatar, as per the same we have integrated local produce in our supply chain and are already make available for our esteemed clients as per required.

We have currently partnered with more than 6 premium local growers and we can quote and extent their premium products or brands to our clients such as Agrico, Al Rayyan Farm, Mazzraty, Safwa Farm, Paramount Agricole, Mahaseel, Oryx Mushrooms, Qatarat, Nabati, True leaf etc.



 **TRUELEAF**  
LIVING MICROGREENS



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