



From Natural

Welcome to From Natural

FROM NATURAL OFFICE IN EGYPT TO EXPORT MEDICINAL AND AROMATIC PLANTS

# ↑↓	Product Basic Image ↑↓	Product Name ↑↓	Product Category ↑↓	Product Notes ↑↓
1		Basil	Herbs	One of our mean herbs color is dark green, we have it whole and crushed leaves. Basil and oregano contain large amounts of (E)-beta-caryophyllene (BCP), which might have a use in treating inflammatory bowel diseases and arthritis. BCP is the only product identified in nature that activates CB2 selectively; it interacts with one of two cannabinoid receptors (CB2), blocking chemical signals that lead to inflammation, without triggering cannabis's mood-altering effects.
2		Parsley	Herbs	It is a well known herb in the kitchen. Its common name is parsley. Its Arabic name is Bakdonis or. It is considered as a native of eastern Mediterranean countries parsley : In addition to its widespread use as a garnish, parsley offers numerous health benefits. Parsley is a good source of antioxidants (especially luteolin), folic acid, vitamin C, and vitamin A. Proclaimed health benefits include anti-inflammatory properties and a boosted immune system. However, parsley should not be consumed in excess by pregnant women. It is safe in normal food quantities.
3		Dill weed	Herbs	This herb is one of the most famous and popular herb in many cuisines together with its use as a medicine especially for children. Dill weed is a unique perennial herbal plant in the sense that both its leaves as well as seeds are used as a seasoning. It is the member of the Umbelliferae family, a large group of flowering herbs and spices, which includes caraway, parsley, cumin, fennel etc.

4		Marjoram	Herbs	<p>One of our main herbs, color is green, grey and dark, have very tasty aromatic smell. Marjoram tea has been used historically for relief from symptoms of hay fever, sinus congestion, indigestion, asthma, stomach pain, headache, dizziness, colds, coughs, and nervous disorders. It is a gently fragrant, calming herb that does have mild antioxidant and anti-fungal properties.</p> <p>Unsweetened tea can also be used as a mouthwash or gargle. Take 1-2 cups of tea per day for the therapeutic benefits.</p>
5		Peppermint	Herbs	<p>One of our mean herbs color is dark green, we have it whole and crushed leaves. Peppermint is commonly used to soothe or treat symptoms. Examples would be nausea, vomiting, abdominal pain, indigestion, irritable bowel, and bloating</p>
6		Spearmint	Herbs	<p>One of our mean herbs color is dark green, we have it whole and crushed leaves. Spearmint leaves can be used fresh, dried, or frozen. They can also be preserved in salt, sugar, sugar syrup, alcohol, or oil. The leaves lose their aromatic appeal after the plant flowers. It can be dried by cutting just before, or right (at peak) as the flowers open, about 1/2 to 3/4 the way down the stalk (leaving smaller shoots room to grow).</p>
7		Chamomile	Herbs	<p>Yellow flowers with white petals, very aromatic tasty, we have it as a flowers, pollen, fine, cut and petals. Chamomile is a versatile herb medicinally that treats a plethora of common ailments. Generally, there are three categories of use - as an anti-inflammatory for the ... The Chamomile herb can be used to treat many minor illnesses and reduce fevers</p>

8		Hibiscus	Herbs	<p>One of the main products we deal, the color is light red to dark red, we have it as a flowers slices and find cut. Hibiscus is used for its cooling properties and it also has a variety of health maintaining properties, amongst them:</p> <ul style="list-style-type: none"> •Cold treatments Hibiscus contain C, which helps fight colds. •Immunity It helps to strengthen the body's immune system. •High blood pressure Hibiscus tea lowers the high blood pressure and reduces stress.
9		Thyme	Herbs	<p>One of our mean herbs color is dark green, we have it whole and crushed leaves. Thyme is sold both fresh and dried. The fresh form is more flavourful, but also less convenient; storage life is rarely more than a week. While summer-seasonal, fresh greenhouse thyme is often available year round. Fresh thyme is commonly sold in bunches of sprigs. A sprig is a single stem snipped from the plant. It is composed of a woody stem with paired leaf or flower clusters ("leaves") spaced 1/2 to 1" apart. A recipe may measure thyme by the bunch (or fraction thereof), or by the sprig, or by the tablespoon or teaspoon. Dried thyme is widely used in Armenia (called Urc) in teas.</p>
10		Molokhia	Herbs	<p>One of our mean herbs color is dark green, we have it whole and crushed leaves. Molokhia: This Middle Eastern super-green, known as Jew's mallow or Egyptian spinach, has a high vitamin and mineral content. This "food of kings" dates back to the time of the pharaohs, when an Egyptian king drank it in soup to recover from an illness. Today, it's one of the most widely eaten vegetables in Egypt.</p>

11		Lemon grass	Herbs	<p>One of herbs, color is light green, size of plant about 1 meter, we have it all sizes 6 cm, 1 cm and fine cut. Lemongrass is commonly used in teas, soups, and curries. It is also suitable for poultry, fish, beef, and seafood. It is often used as a tea in African countries such as Togo and the Democratic Republic of the Congo and Latin American countries such as Mexico.</p>
12		Lemon peel	Herbs	<p>This is the peels of lemon fruit which we dried. Lemon peels are great for cleaning up greasy messes and polishing stainless steel copper and chrome. To clean up a greasy microwave add lemon peel to a microwave safe bowl half filled with water. Microwave on high for at least five minutes allowing the water to boil and steam. Once the bowl has been removed simply wipe down the microwave walls with a clean cloth. Removing the mineral deposits from your kettle is a simple task. Add a few thin slices of lemon peel along with water and bring to the boil. Once boiled let it rest for an hour and then thoroughly rinse the kettle with water.</p>

13		Orange peel	Herbs	<p>This is the peels of orange fruit which we dried.</p> <p>Orange peels can be used for</p> <ul style="list-style-type: none"> flavouring your spirits- Take some fresh organic orange peel and leave to soak and infuse its flavour for at least 2 weeks in a bottle of gin or vodka. Use around one orange peel for each 8 fl oz of spirit. exfoliating your skin- Place your orange peels in a dehydrator or in a very low heat oven for around 6-8 hours or place on a window sill for a couple of days. Once the orange peels are reasonably dry, place them in a food processor and grind into a coarse powder, add roughly ground sea salt and you have the best exfoliator there is! a spa bath.- Dry the orange peels as above or in the strong sun, then grind to a coarse powder. Use this powder to infuse your bath water with antioxidants and the finest scent imaginable! kindling- The oil in orange peels is flammable, so orange peels make the perfect scented kindling and really give a fantastic boost to your fire.
14		Calendula	Herbs	<p>Very orange flowers, aromatic, we have it as a flowers and petals types. Calendula has been used for centuries, longer than the 12th century. Gerard and Culpeper referred to calendula as a comforter of heart and spirit. During the times, it has been used by different people for different purposes.</p> <p>The uses and great benefits of calendula have been seen over time. In India it was first used for decoration, in ancient Greek it was used in cookery, Christians placed it on Mary statue to honour her, Romans using calendula as a mix with vinegar to season their salad and meat dishes, and in war time it was used to cure open wounds. The history of calendula uses is quite documented.</p>

15		Henna	Herbs	<p>One of the herbs, which use in many products and useful extracts, color is green, we have it as whole leaves and powder. has been used since the Bronze Age to dye skin (including body art), hair, fingernails, leather, silk and wool. In several parts of the world it is traditionally used in various festivals and celebrations. There is mention of henna as a hair dye in Indian court records around 400 CE,[3] in Rome during the Roman Empire</p>
16		Verbascum	Herbs	<p>This a flower, taste is very smell, color is yellow. Verbascum Great Mullein has been used since ancient times as a remedy for skin, throat and breathing ailments. It has long had a medicinal reputation, especially as an astringent and emollient, as it contains mucilage, several saponins, coumarin and glycosides. Dioscorides recommended it for diseases of the lung and it is now widely available in health and herbal stores. Non-medical uses have included dyeing and making torches</p>
17		Rosemary	Herbs	<p>One of our mean herbs color is dark green, we have it whole and crushed leaves. Rosemary is an aromatic evergreen shrub that has leaves similar to hemlock needles. The leaves are used as a flavouring in foods such as stuffings and roast lamb, pork, chicken and turkey. It is native to the Mediterranean and Asia, but is reasonably hardy in cool climates. It can withstand droughts, surviving a severe lack of water for lengthy periods.[5] Forms range from upright to trailing; the upright forms can reach 1.5 m (5 ft) tall, rarely 2 m (6 ft 7 in). The leaves are evergreen, 2–4 cm (0.8–1.6 in) long and 2–5 mm broad, green above</p>

18		Sage	Herbs	<p>One of our mean herbs color is dark green, we have it whole and crushed leaves.</p>
19		Celery	Seeds	<p>One of vegetables, which we dry color is green Celery is also grown for its seeds. Actually very small fruit, these "seeds" yield a valuable volatile oil used in the perfume and pharmaceutical industries. They also contain an organic compound called apiol. Celery seeds can be used as flavouring or spice, either as whole seeds or ground and mixed with salt, as celery salt. Celery salt can also be made from an extract of the roots, or using dried leaves. Celery salt is used as a seasoning, in cocktails (notably to enhance the flavour of Bloody Mary cocktails), on the Chicago-style hot dog, and in Old Bay Seasoning</p>
20		Fenugreek	Seeds	<p>One of seeds, very smell and taste seeds, color is dark yellow. Fenugreek seed is widely used as a galactagogue (milk producing agent) by nursing mothers to increase inadequate breast milk supply. Studies have shown that fenugreek is a potent stimulator of breast milk production and its use was associated with increases in milk production.[12] It can be found in capsule form in many health food stores. It is used as part of the spice mixture paanch phoran or panch phoron (meaning a mixture of five spices) and by itself in a great many recipes in Bengali cookery and most recognizably in naan bread</p>

21		Sunflower Seeds White	Seeds	One of seeds which use for oil and birds feed, color is white.
22		Sunflower Seeds Stripped	Seeds	One of seeds which use for oil and birds feed, color is white and black stripped.
23		White Beans	Seeds	One of seeds, color is white and it like kindly.
24		Sesame	Seeds	<p>One of seeds, very smell and taste seeds, we have it tow kinds, white and golden. Seasm is an annual plant growing 50 to 100 cm (1.6 to 3.3 ft) tall, with opposite leaves 4 to 14 cm (1.6 to 5.5 in) long with an entire margin; they are broad lanceolate, to 5 cm (2 in) broad, at the base of the plant, narrowing to just 1 cm (0.4 in) broad on the flowering stem. The flowers are yellow, tubular, 3 to 5 cm (1.2 to 2.0 in) long, with a four-lobed mouth. The flowers may vary in colour with some being white, blue or purple. Sesame is fairly easy to grow in a hot, tropical climate and produces tan, black, red or white seeds that are delicious roasted and added to stir-fries, dressings, soups, and rice and noodle dishes. The seeds can also be crushed to extract oil or used to make Tahini. In Korea, the leaves, which are packed with vitamins, are eaten as well. Mature plants can reach 2 to 3 feet tall and are handsome, with pink or white flowers</p>

25		Dill	Seeds	<p>Very small seeds, color are yellow. Dill seed is used as a spice, with a flavor somewhat similar to caraway, but also resembling that of fresh or dried dill weed. Dill oil can be extracted from the leaves, stems and seeds of the plant. Dill is the herb most often added to fish.</p>
26		Millet	Seeds	<p>One of seeds which use for birds feed, color is light brown. Millet seeds The height of the pearl millet plant may range from 0.5 to 4 meters. The pearl millet grain has great variation, and can be nearly white, pale yellow, brown, grey, slate blue or purple. The kernel shape has five different classifications: obovate, hexagonal, lanceolate, globular, and elliptical.[1] Grains of pearl millet are about 3 to 4 mm long</p>
27		PLAM	Seeds	
28		Fennel	Spices	<p>One of our mean spices we deal, color is very green, very tasty aromatic seed, purity 99%. Fennel seeds are sometimes confused with those of anise, which are similar in taste and appearance, though smaller. Fennel is also used as a flavouring in some natural toothpastes. Fennel can be made into a syrup to treat babies with colic (formerly thought to be due to digestive upset), but long-term ingestion of fennel preparations by babies is a known cause of thelarche.</p>

29		Caraway	Spices	<p>One of our mean spices we deal, color is very brown, very tasty aromatic seed, purity 99%. Caraway, usually used whole, have a pungent, anise-like flavor and aroma that comes from essential oils, mostly carvone and limonene. They are used as a spice in breads, especially bread. is also used in desserts, liquors, casseroles, curry and other foods. It is more commonly found in European cuisine. For example, it is commonly used in British caraway seed cake and is also added to sauerkraut</p>
30		Anise	Spices	<p>One of our mean spices we deal, very aromatic taste spice, seeds is smaller, color is dark green-brown. Anise: ▪ Anise, like fennel, contains anethole, a phytoestrogen. ▪ Anise has been used to treat menstrual cramps. ▪ The main use of anise in European herbal medicine was for its carminative effect, as noted by John Gerard in his "Great Herball. an early encyclopedia of herbal medicine. ▪ The essential oil has reportedly been used as an insecticide against head-lice and mites.</p>

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Coriander

Spices

Very tasty seeds, like ball, color dark yellow-brown. Coriander is said to contain several properties that can heal the body and is used to treat the following symptoms:

- Coriander is used to treat urinary tract infections.
- It aids digestion.
- Coriander restores a loss of appetite.
- It has been used for gastric disorders.
- Coriander freshens the breath and combats halitosis.
- If prepared as a herbal tea, infused with hot water, coriander can help to relieve headaches, particularly those that are caused by a cold or flu.
- Coriander is sometimes an ingredient of lotions and creams that can be applied to the skin in order to treat aching joints and rheumatism. This is because it is known to have anti-inflammatory qualities. Coriander, like many spices, contains antioxidants, which can delay or prevent the spoilage of food seasoned with this spice. A study found both the leaves and seed to contain antioxidants, but the leaves were found to have a stronger effect. The leaves have a different taste from the seeds, with citrus overtones. Many experience an unpleasant "soapy" taste or a rank smell and avoid the leaves.

32		Cumin	Spices	<p>One of our mean spices we deal, very aromatic taste spice, seeds is smaller, color is very brown.</p> <p>Cumin seeds are used as a spice for their distinctive flavour and aroma. It is globally popular and an essential flavouring in many cuisines, particularly South Asian, Northern African and Latin American cuisines. Cumin can be found in some Dutch cheeses, such as Leyden cheese, and in some traditional breads from France. It is commonly used in traditional Brazilian cuisine. Cumin can be an ingredient in chili powder (often Texan or Mexican-style), and is found in achiote blends, adobos, sofrito, garam masala, curry powder, and bahaarat. Cumin can be used ground or as whole seeds. It helps to add an earthy and warming feeling to cooking, making it a staple in certain stews and soups, as well as curries and chili.</p>
33		Nigella black	Spices	One of the very aromatic spices color is very black.
34		Mallow	Spices	<p>One of the spices we have color is very dark. Musk mallow seed oil was once frequently used as a substitute in perfumes for animal musk; however this use is now mostly replaced by various synthetic musks due to its high cost.</p>

35		Parsley	Herbs	<p>One of our vegetables which we dry, very green color leaves, have it whole and crushed. Parsley: In addition to its widespread use as a garnish, parsley offers numerous health benefits. Parsley is a good source of antioxidants (especially luteolin), folic acid, vitamin C, and vitamin A.</p> <p>Proclaimed health benefits include anti-inflammatory properties and a boosted immune system. Parsley This flavorful and nutrient-rich herb is used in Asia to season soups, noodle dishes and meat and poultry. If it is cooked at all, it is cooked only for a very short time. Often cooks chop it and add it as the final ingredient to flavor a dish that has already been cooked. Known as cilantro or coriander in the West, Chinese Parsley is one of the most important flavorings in Asian cuisine.</p>
36		Dill weed	Herbs	<p>One of our vegetables which we dry, green color tips . taste is aromatic. Dill weed is a unique perennial herbal plant in the sense that both its leaves as well as seeds are used as a seasoning. It is the member of the Umbelliferae family, a large group of flowering herbs and spices, which includes caraway, parsley, cumin, fennel etc.</p>

37		Coriander leaves	Herbs	<p>One of our vegetables has aromatic smile and it has many uses. Coriander is said to contain several properties that can heal the body and is used to treat the following symptoms:</p> <ul style="list-style-type: none"> ▪ Coriander is used to treat urinary tract infections. ▪ It aids digestion. ▪ Coriander restores a loss of appetite. ▪ It has been used for gastric disorders. ▪ Coriander freshens the breath and combats halitosis. ▪ If prepared as a herbal tea, infused with hot water, coriander can help to relieve headaches, particularly those that are caused by a cold or flu. ▪ Coriander is sometimes an ingredient of lotions and creams that can be applied to the skin in order to treat aching joints and rheumatism. This is because it is known to have anti-inflammatory qualities. Coriander, like many spices, contains antioxidants, which can delay or prevent the spoilage of food seasoned with this spice. A study found both the leaves and seed to contain antioxidants, but the leaves were found to have a stronger effect. The leaves have a different taste from the seeds, with citrus overtones. Many experience an unpleasant "soapy" taste or a rank smell and avoid the leaves.
38		Dry yellow lemon	Spices	Best quality lemon products
39		Dry black lemon	Spices	Machine dried, standard size lemon

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Onions

Spices

One of vegetables which we dry, color is white, we have it as, flakes, minced and powder. The onion has been used as an ingredient in various dishes for thousands of years by many cultures around the world. World onion production is steadily increasing so that onion is now the second most important horticultural crop after tomatoes. There are many different varieties of onion, red, yellow, white, and green, each with their own unique flavor, from very strong to mildly sweet. Onions can be eaten raw, cooked, fried, dried or roasted. They are commonly used to flavor dips, salads, soups, spreads, stir-fry and other dishes. Onion One of the oldest cultivated vegetables, the onion comes in an amazing array of shapes, colors and degrees of "hotness." The following primarily Japanese varieties have flavors mild and sweet enough to feature in a salad or add raw to a sandwich. In Asia, onions are a popular addition to soups, as they are in the West, and they also are often pickled.

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Molokhia

Herbs

One of vegetables which we dry, color is green, we have crush and leaves. Molokhia: This Middle Eastern super-green, known as Jew's mallow or Egyptian spinach, has a high vitamin and mineral content. This "food of kings" dates back to the time of the pharaohs, when an Egyptian king drank it in soup to recover from an illness. Today, it's one of the most widely eaten vegetables in Egypt.

42		Garlic	Spices	<p>One of vegetables which we dry, color is white, we have it as, flakes, minced and powder. Garlic might exhale noxious, eye-watering clouds of stink all day, but you'll also repel mosquitoes (and vampires), increase your immunity, heal cold sores, expel parasites and maybe even get in the mood. Garlic is a broad-spectrum antibiotic, killing bacteria, fungus, viruses and mold, so it's an important ally for natural health. Check out these 20 unusual and sometimes strange alternative uses for garlic.</p>
43		Dates	Seeds	<p>One of the fruits which we got from trees, that grow in warm countries, color is brown, we have semi dehydrated.</p>