

Nutrition Facts

Persimmons

Serving Size 1 med. persimmon (168g)

Amounts Per Serving		Daily Value
Calories	120kcal	
Calories from Fat	5kcal	
Total Fat	0g	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrate	31g	10%
Dietary Fiber	6g	21%
Sugars	21g	
Protein	1g	
Vitamin A		50%
Vitamin C		20%
Potassium		14%
Calcium		2%

*Percent Daily Values are based on a 2,000 calorie diet.

Nutrition Facts

Nutrition Ingredient	Vitamin C	Vitamin A	Vitamin E	Vitamin B1	Vitamin B2	Vitamin B6	Folacin	Potassium	Dietary Fiber
daily recommendation quantity (18-29 years old man)	100mg	750ug	9mg	1.4mg	1.6mg	1.4mg	240ug	2,000mg	27g
Persimmons	140mg	70ug	0.2mg	0.06mg	0.04mg	1.12mg	36mg	340mg	3.2g
Apple	8mg	4ug	0.4mg	0.04mg	0.02mg	0.06mg	10ug	220mg	3.0g
Pear	6mg	0ug	0.2mg	0.04mg	Tr	0.04mg	12ug	280mg	1.8g
Tangerine	64mg	168mg	0.8mg	0.06mg	0.12mg	44ug	300mg	300mg	2.0g

Size & Package



Size	2L	L	M	S	2S
g/ea (10kg box)	250~300/ 34~40 ea	214~250/ 41~46 ea	188~214/ 47~53 ea	167~188/ 54~60 ea	150~167/ 61~70 ea



• FRESH & SWEET •

Plenty Of Vitamins

K-Persimmon



Korea Sweet Persimmon Export Inc.

627,Woni-daero, Seongsan-gu, Changwon-si,
Gyeongsangnam-do 51444, South Korea

+82-55-268-1617 kdangam@naver.com

• FRESH & SWEET •

Plenty Of Vitamins



K-Persimmon

Korea Sweet Persimmon Export Inc.

• FRESH & SWEET •

Plenty Of Vitamins

K-Persimmon



Korea Sweet Persimmon Export, INC.

is an integrated export organization aimed at enhancing the competitiveness of exported agricultural products by establishing mutually binding contracts between export companies and production farms. We enable to lead the entire process, from variety selection, cultivation, harvesting, sorting, export, to ensuring stability and quality management, settlement, and farm education. This leads the expansion of standardized product exports, ensuring a competitive edge through a unified export and strengthened negotiating power in international markets, thanks to standardized quality and competitive pricing.



K- Persimmon, Fuyu

The "Fuyu" variety of Korean Sweet Persimmon is naturally enriched with sweetness.

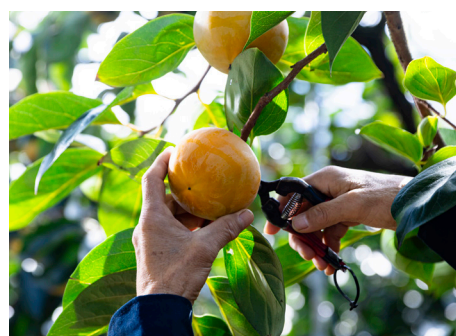
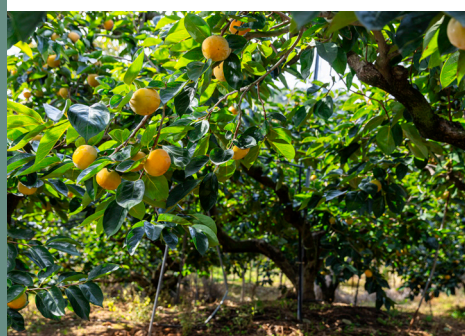
This persimmon's natural sweetness intensifies while ripening on the tree, requiring "no additional processing."

Similar to apples, you can relish the crisp and delightful sweetness of this persimmon immediately after picking.

Not only do persimmons satisfy thirst, but they also aid in neutralizing the effects of alcohol and fortify the stomach.

Moreover, they contribute to the nourishment of the heart and lungs. Known for its ability to prevent heart diseases, persimmon is renowned as one of the finest fruits.

Rich in fiber, persimmon fruit serves as an excellent source of vitamin A and C.



When You Select

Color: Look for persimmons that have deep, rich hues. Depending on the variety, ripe persimmons can range from light orange to deep red-orange.

Firmness: Make sure the persimmon feels plump and heavy for its size. Avoid persimmons that are too soft or mushy, as they might be overripe.

Calyx: The calyx, or the green leaves at the top, can indicate freshness. A fresh persimmon usually has green, pliable leaves, while those that are past their prime might have dry, withered calyxes.

Skin: Choose persimmons with smooth, unblemished glossy skins. Avoid those with cuts, bruises, or other signs of damage.

When You Store

Room Temperature: Store unripe persimmons at room temperature to allow them to ripen fully. Place them in a bowl or basket, ensuring they are not stacked, to prevent bruising.

Refrigeration: Once ripe, store persimmons in the refrigerator to prolong their freshness. Keep them in a perforated plastic bag or in the drawer to maintain adequate humidity.

Separation: Store persimmons separately from ethylene-producing fruits, such as apples and bananas, to prevent overripening.

Ventilation: Ensure proper ventilation to prevent moisture buildup, which can cause mold growth. Avoid sealing persimmons in airtight containers.