



Shirin Darou Company

Licorice Extract Manufacturing Company ●



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Who are we?

- Shirin Darou Co. stands as one of Iran's leading manufacturer and exporters of licorice extract, with a proud legacy of over 50 years in the industry. Recognized for its commitment to quality, reliability, and customer satisfaction, the company has established a strong presence in both local and global markets.

Operating on a state-of-the-art facility spread across 64,000 square meters, Shirin Darou is home to over 100 highly skilled professionals across production, R&D, export, and commercial divisions. The site includes modern production units, dedicated storage facilities, green spaces, and administrative offices.

Shirin Darou also houses Iran's only accredited reference laboratory in the licorice sector, equipped with world-class, high-precision instruments, ensuring top-tier quality control and compliance with international standards.

As a proud subsidiary of Tamin Pharmaceutical Investment Company (TPICO), the largest pharmaceutical holding in Iran, Shirin Darou benefits from robust financial backing and technical expertise that supports its vision for sustainable growth.



Who we do?

Shirin Darou specializes in the production and export of premium-grade licorice extract in various forms including liquid, block, and powder. As the only certified organic licorice producer in Iran, our products are in high demand and frequently pre-ordered by customers worldwide.

With multiple international certifications and a strong emphasis on product purity, we are committed to delivering licorice products that meet the most demanding specifications—tailored to our clients' needs through innovative R&D support and custom formulations. Our global logistics capabilities allow us to fulfill orders to any part of the world within four weeks or less, ensuring speed, reliability, and service excellence.



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Product Summary Table

The following table summarizes key information about each product, including physical appearance, glycyrrhizic acid content, and available packaging types.

This overview is designed to assist in selecting the most suitable licorice-based product for various industrial and commercial applications.

No	Product Name	Physical Properties	Active Component Glycyrrhizic Acid	Packaging
1	Licorice Root	Stick or Chopped	min 3.5%	Bulk
2	Licorice Liquid Extract (L18)	Liquid	4.5-6.5%	25 Kg P.E. Drum
3	Licorice Extract Powder (P24)	Spray Dried Powder	5.5-7%	25 Kg Paper Bags
4	De-Glycyrrhizic Acid (DGL)	Spray Dried Powder	1-3%	25 Kg Paper Bags
5	Licorice Block Extract (B23)	Solid Block- Granules	4.5-7%	25 Kg Carton Box
6	Crude Glycyrrhizic Acid (CGA)	Solid Block	27-30%	25 Kg Paper Bags
7	Freeze Dried Licorice extract (FD)	Granules- Powder- Chunk	4.5-7%	25 Kg Paper Bags



Customized Production — Tailored to Your Unique Requirements

At Shirin Darou, customer satisfaction is our top priority. One of our greatest strengths is the ability to offer customized licorice products, designed specifically to meet your unique needs.

Whether you require a specific glycyrrhizic acid content or have particular analytical specifications in mind, our technical team is ready to collaborate with you to create products that perfectly align with your expectations.

Through advanced production capabilities and strict quality control processes, we ensure that each custom-made batch delivers the highest level of consistency, purity, and performance.

This flexible manufacturing approach allows our partners across industries — from food and beverage to pharmaceuticals and cosmetics — to gain a competitive edge by incorporating licorice ingredients precisely formulated to their needs.

Ready to place a customized order?

Simply scan the QR code below and share your specifications with us. Let's work together to create products that add real value to your business.





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Freeze-Dried Licorice Extract

Freeze-Dried Licorice Extract, produced for the first time in Iran, is developed to effectively preserve the natural active compounds of licorice through advanced freeze-drying technology. This method ensures higher potency and a significantly longer shelf life compared to conventional extraction techniques. Renowned for its anti-inflammatory, soothing, and digestive properties, the extract is widely recognized as a valuable component in various health-related products.

Designed for broad application across industries, Freeze-Dried Licorice Extract is ideally suited for:

- Herbal supplements
- Traditional and natural medicines
- Health-oriented beverages and teas
- Cosmetic and personal care products



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Licorice Root

Harvested from the pristine rangelands across Iran, our licorice roots are carefully selected and processed to ensure premium quality. Upon arrival at the factory, the shoots are separated from the roots, followed by thorough cleaning, precise drying, and advanced grinding techniques.

The final product is a fine, light-yellow powder composed exclusively of pure licorice roots, without any additives or preservatives. Licorice root carries a delicate, naturally sweet aroma and flavor characteristic of authentic licorice.

Highly versatile, it is ideal not only for culinary applications but also for use in a wide range of food and pharmaceutical industries.



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Liquid Licorice Extract (Paste)

This semi-fluid extract paste dissolves rapidly in hot water, offering exceptional convenience for various applications. Liquid licorice extract is a rich, dark brown liquid characterized by its naturally sweet flavor with subtle bitter notes.

Widely used in the pharmaceutical industry, it is also a valued ingredient in confections, ice creams, desserts, pastries, and tobacco products.

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Crude Glycyrrhizic Acid (CGA)

Crude Glycyrrhizic Acid is the most biologically active compound extracted from licorice, appearing as a dark brown powder with a glycyrrhizic acid content ranging from 25% to 35%. This potent phytochemical has demonstrated significant therapeutic potential, including reducing body fat, promoting the healing of stomach ulcers, and combating infections.

Widely utilized in livestock and poultry feeds, Crude Glycyrrhizic Acid serves as a natural remedy due to its extensive biological activities. It has been reported to exhibit anti-inflammatory, anti-ulcer, anti-allergic, antioxidant, anti-tumor, anti-diabetic, antimicrobial, and hepatoprotective properties, making it highly versatile for various animal health applications.

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Licorice Extract Powder

Licorice Extract Powder is produced through the spray-drying of concentrated licorice juice, resulting in a fine powder that easily passes through a 60-mesh sieve.

This product is 100% natural and pure, containing no additives or preservatives. With a glycyrrhizic acid content ranging from 5.5% to 7%, it offers a characteristic yellow ochre color, high solubility, and a naturally sweet taste and aroma. Licorice Extract Powder is an excellent ingredient for use in desserts, ice creams, candies, pastries, and a wide range of other food products.

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Licorice Extract Solid Block

Licorice Solid Extract, commonly known as Block, is produced without any additives and is characterized by its deep black color and rich flavor profile. Containing natural caramelized sugars, it can be crushed and used to flavor a variety of hot dishes, desserts, candies, tobacco products, and other applications within the food industry.

The glycyrrhizic acid content of the block ranges between 4.5% and 7%, offering a potent and authentic licorice taste.

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Deglycyrrhized Licorice (DGL)

Deglycyrrhized Licorice (DGL) is a specially processed form of licorice in which a significant portion of glycyrrhizin—the compound responsible for raising blood pressure—has been removed. With a glycyrrhizic acid content ranging between 2.5% and 3.5%, DGL offers a safer alternative for consumption. DGL is widely used as a natural therapy to help relieve symptoms of acid reflux and related gastrointestinal discomforts.

Unlike standard licorice, DGL is less likely to cause side effects such as elevated blood pressure, making it a preferred choice for individuals with hypertension or those seeking long-term digestive support.

However, licorice extract in any form should be avoided during pregnancy due to its potential to increase the risk of preterm delivery. For treating acid reflux and minimizing health risks, DGL is recommended over traditional licorice extracts.

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Licorice Block Granules

Licorice Granules are produced by crushing solid blocks of licorice extract into smaller, uniform particles. While their applications are similar to those of licorice blocks, the granules offer enhanced water solubility and lower moisture content, providing improved handling and longer shelf life.

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