



VARIETY PROFILE

Halawi

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Halawy – also written Halawi or Hallawy – is a soft date variety associated with Iraq, described in USDA marketing material as small-to-medium, narrowly oblong fruit with soft, flavorful flesh. Its color changes as it matures from lighter yellow tones toward amber and golden brown. The variety name alone does not guarantee a specific level of sweetness or quality.

Getting to Know Halawy

Halawy – also written Halawi, Hallawy, or Hallaawi in different references – is associated with Iraq and is described in USDA marketing material as a soft date with small-to-medium, narrowly oblong fruit. Its color changes as it matures and cures, moving from lighter yellow tones toward amber and golden brown.

The fruit’s texture is central to its identity. Halawy is often described as soft and rich in flavor, with flesh that can appear translucent as it cures. These are useful reference characteristics, not a promise that every date in every package will be identical.

What Technical Descriptions Tell Us

USDA Agricultural Marketing Service publishes inspection material used in the commercial handling of dates. Its descriptions help buyers and industry professionals understand cultivar characteristics and the kinds of defects or conditions that may be relevant during inspection. FAO’s date-palm reference adds the broader botanical and cultivation context, while Codex establishes a commercial standard for dates prepared for direct consumption.

Table: USDA Date Grades

Grade	Minimum Score	Brief Description
U.S. Grade A (Fancy)	90 points	One variety, good color, practically uniform size, practically free from defects

Grade	Minimum Score	Brief Description
U.S. Grade B (Choice)	80 points	One variety, reasonably good color, reasonably uniform size
U.S. Grade B (Dry)	80 points	Whole dry dates for processing
U.S. Grade C (Standard)	70 points	Fairly good color, fairly uniform size, fairly free from defects

Source: USDA Agricultural Marketing Service, Dates Grades and Standards.

Maturity, Skin, and Texture

Halawy's skin may wrinkle as the fruit ripens, and the flesh can become soft and golden brown. Wrinkling is not automatically a defect; dates naturally lose moisture as they mature. The question is whether the fruit's condition matches what the seller describes and whether it shows signs of spoilage or poor handling.

Halawy in Home Cooking

Halawy can be eaten on its own, chopped into breakfast bowls, added to desserts, or processed into a date paste. Its soft flesh can be helpful when a recipe needs the fruit to blend into a mixture. For a smooth paste, remove the pits and process the flesh, adding small amounts of warm water only if needed.

Related Date Variety Guides

- [Central hub: DatesOracle Variety Guide](#)
 - [Ajwa Dates: Al-Madinah, Islamic Tradition and the Fruit Behind the Name](#)
 - [Barhi Dates: Understanding Khalal, Rutab and Tamar](#)
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FAQ

Is Halawy suitable for people with diabetes? Dates

are generally high in natural sugars. If you are tracking carbohydrate intake for a medical reason, use the nutrition panel on the actual package and follow guidance from your qualified healthcare professional rather than relying on a general cultivar description.

How do I distinguish Halawy from other soft date

varieties? Halawy is typically small-to-medium, narrowly oblong, and changes from yellow to amber to golden brown. Its main distinguishing feature is its soft texture and rich flavor. However, variation exists between products, so read the seller's description rather than relying on the name alone.

What is the best way to store Halawy dates? Dates

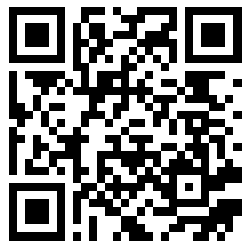
should be protected from contaminants, excess moisture, and unsuitable temperatures. Follow the storage directions on the actual package; refrigeration or freezing may be appropriate for longer storage. Keep opened packs tightly closed and use clean utensils.

Sources

- FAO, Date Palm Cultivation: <https://www.fao.org/4/y4360e/y4360e00.htm>
- Codex Alimentarius, Standard for Dates CXS 143-1985: fao.org/fao-who-codexalimentarius/sh-proxy/en/

- USDA Agricultural Marketing Service, Dates Grades and Standards: ams.usda.gov/grades-standards/dates-grades-and-standards
- Emirates Journal of Food and Agriculture: <https://ejfa.me/>

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