

Product:

Pistachio kernels with and without shells.

Flavor/Aroma:

Pistachio kernels should have no off odors or rancidity.

Forms:

Jumbo Whole Kernels: 80 percent or more by weight shall be whole kernels and not more than 5% of the total sample shall pass through a 24/64-inch round hole screen with not more than 1% passing through a 16/64-inch round hole screen.

Large Whole Kernels: 80 percent or more, by weight, shall be whole kernels and not more than 2% of the total sample shall pass through a 16/64-inch round hole screen.

Large Split Kernels: 75 percent or more, by weight, shall be half kernels split lengthwise and not more than 5% of the total sample shall pass through a 16/64-inch round hole screen.

Whole and Broken Kernels: A mixture of any combination of whole kernels or pieces. The percentage of whole kernels and/or pieces may be specified. Not more than 5% of the total sample shall pass through a 5/64-inch round hole screen.

Halves: Available for toppings and panning.

Halves and Pieces: Most common product for the food industry. Select halves for topping and smaller pieces for integration into dough, ice creams and frozen desserts.

Small Pieces: Integrate into dough, ice creams and frozen desserts. Suppliers have different names for small pieces including nuggets and pills.

Pistachio Meal: The smallest size of pistachio pieces is the meal or fluff. This can be smaller than small pieces all the way down to a powder. Typically, the meal is sterilized to add shelf life. The meal is utilized as a topping in bakery items and is also a base ingredient for making pastes and further products such as pistachio fillings.

Pistachio Oil: Potential as a food ingredient in baking, confectionery and snack food applications.

Pistachio Pastes and Butters: Processed to create pistachio paste, combined with glucose to present marzipan-like fillings used in bakery and confectionery items. Commercial pistachio butters are available as flavoring ingredients and fillings.

Visit AmericanPistachios.org for pistachio suppliers.

Characteristics:

- Moisture Content: 2.5-4.1%
- Ash: 2.95-3.55%
- Crude Fiber: 1.74-2.19%
- Water Activity: 0.75 or less
- Protein: 55.2-60.5%
- Specific Gravity: 0.930
- Smoke Point: 350-355°F
- Allergens: Pistachios may be processed and/or packaged in facilities that also handle other nuts.

Packaging:

25 lb. cases, poly-lined containers.

Storage & Handling:

- Best stored at 0-3°C or 32-40°F and 55-70% relative humidity.
- Keep cases with inner poly liner sealed in case until ready to use.
- Pistachios contain natural antioxidants that protect freshness. Pistachios are available with added BHA/BHT for extended shelf life.

Shelf Life:

Use within one year of pack date for optimal freshness.

Country of Origin:

USA: California, Arizona, New Mexico

Contact Information:

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Nutrition Facts

Serving Size (100g)

Amount Per Serving		% Daily Value*	
Calories 560 Calories from Fat 410			
		% Daily Value*	
Total Fat 45g			69%
Saturated Fat 6g			30%
Trans Fat 0g			0%
Cholesterol 0mg			0%
Sodium 0mg			0%
Total Carbohydrate 28g			9%
Dietary Fiber 10g			40%
Sugars 8g			
Protein 20g			
Vitamin A 8%		Vitamin C 10%	
Calcium 10%		Iron 20%	
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.			
	Calories:	2,000	2,500
Total Fat	Less Than	65g	80g
Saturated Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram:			
Fat 9	•	Carbohydrates 4	• Protein 4

