

SOURCING · PROCESSING · SUPPLY

PISTACHIOS, SUPPLIED AT EVERY SCALE.

From single-location foodservice to enterprise manufacturing and private label — sourcing, processing, and formats, all under one roof.

“

**GROWN WITH PATIENCE.
GRADED WITH PRECISION.
DELIVERED WITHOUT
COMPROMISE.**

THE PURE PISTACHIO STANDARD

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01

INTRODUCTION

A dependable pistachio program goes beyond price. Our sourcing, processing, and delivery are engineered around three guarantees that keep your production and menus running — at any volume, in any season.



2,000+ TONS

SALES VOLUME

This year

1,000+ TONS

SERVICES DELIVERED

This year

YEAR-ROUND

SUPPLY AVAILABILITY

100%

ON-TIME DELIVERY

WHERE WE SUPPLY

MARKETS WE SERVE TODAY.

A distribution network built over years of direct and third-party partnerships — spanning foodservice, retail, and industrial buyers across four regions.

MIDDLE EAST

Traditional in-shell retail and regional foodservice partners.

EUROPE

Confectionery manufacturers and premium retail grocery programs.

SOUTH AFRICA

Foodservice distributors, retail private label, and industrial bakery accounts.

EAST ASIA

Growing snacking and confectionery demand across key import markets.



100+

Partnerships across direct and third-party distribution — the same spec and service wherever the order ships.

PART ONE

SUPPLY ASSURANCE

01

SUPPLY ASSURANCE

YEAR-ROUND AVAILABILITY

Contracted grower partnerships and strategic cold storage keep product flowing through every season — no gaps in your schedule, no matter when your order lands.



12 MONTHS

SUPPLY COVERAGE PER YEAR

ORCHARD PARTNERSHIPS, YEAR-ROUND

02

SUPPLY ASSURANCE

QUALITY AT EVERY STAGE

From orchard to pallet, every lot is tested, graded, and documented to hold a consistent spec you can count on, order after order.



100%

OF LOTS TESTED BEFORE SHIPMENT

03

SUPPLY ASSURANCE

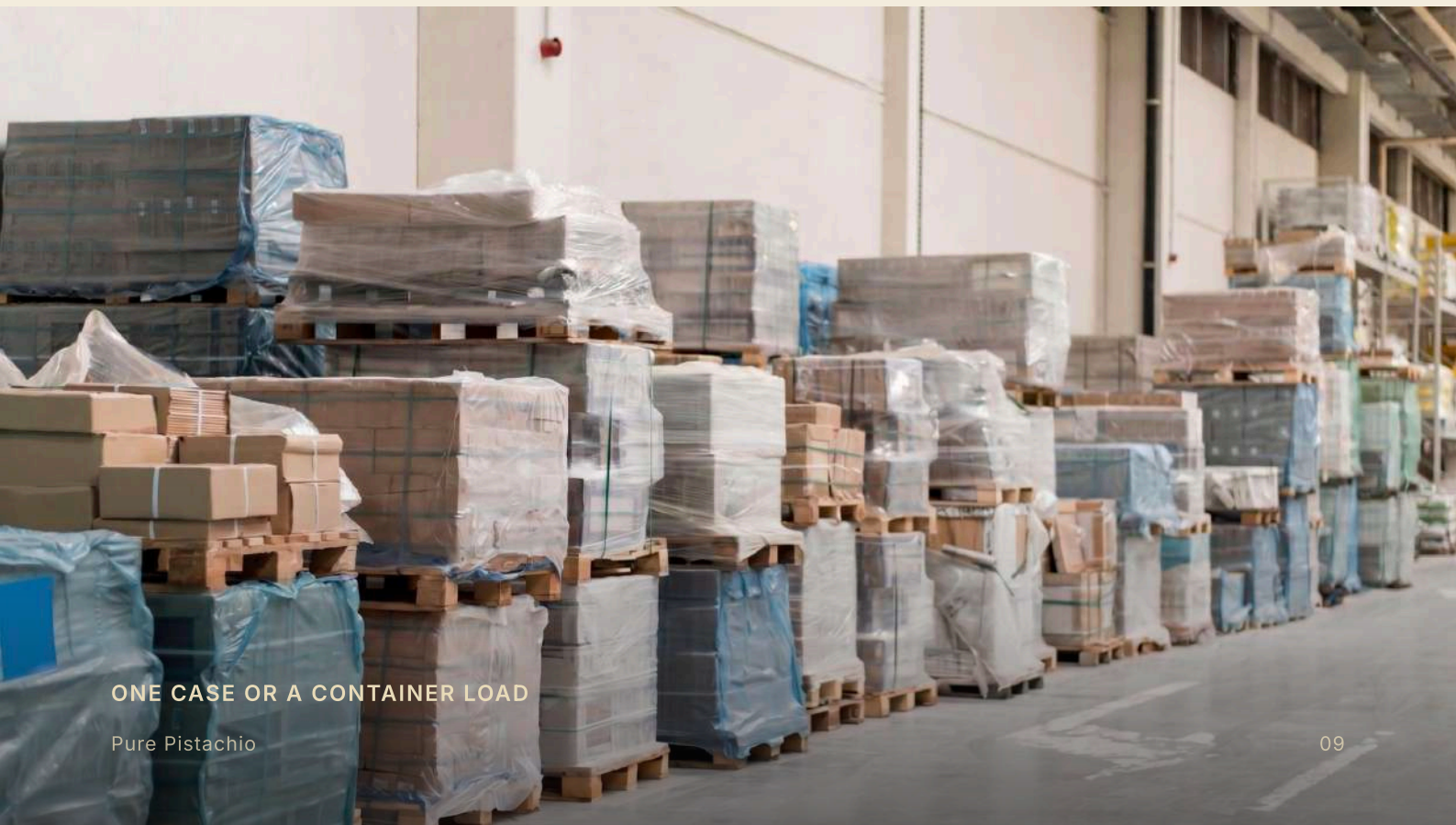
SERVICE AT ANY SCALE

One case or a container load — the same team, the same precision, the same responsiveness behind your order, every time.



<24H

TYPICAL QUOTE RESPONSE TIME



ONE CASE OR A CONTAINER LOAD

Pure Pistachio

PART TWO

PRODUCTS

PRODUCT FAMILY — 01 / 02

KERNELS

Whole, split, and diced kernels for snacking, bakery, and confectionery programs. Graded and sized to hold a consistent spec across every recurring order.



NORMAL KERNELS

Full-sized, hand-graded for snacking and retail bagging.



GREEN PEELED

Bright green peeled kernels for confectionery, dairy, and culinary use.



DICED KERNELS

2-4mm cut for confectionery coating and bakery topping.

[EXPLORE KERNELS →](#)

PRODUCT FAMILY — 01 / 02, CONTINUED

PRODUCT FORMS & USES

PRODUCT	FORM	BEST FOR
GREEN PEELED	Whole, peeled	Confectionery, dairy, and culinary use
SPLIT KERNELS	Halved kernels	Bakery inclusions, confectionery, ice cream
KERNEL MEAL	Fine grind	Flavoring, sauces, industrial formulation
PISTACHIO CREAM	Smooth paste	Desserts, spreads, fillings, ice cream and gelato

Forms shown are our standard range — custom specifications and formats available for recurring contracts.





PRODUCT FAMILY — 01 / 02, APPLICATIONS

WHERE KERNELS GO

Prized for their true color and delicate flavor, raw kernels are the preferred base across confectionery, dairy, and bakery production — folded into pralines, bars, and filled chocolates for natural color and texture.

ALSO USED IN

02**DIRECT SNACKING**

Salted or unsalted, packed for retail shelf and foodservice snacking programs.

03**BAKERY & PASTRY**

Worked into doughs, fillings, and laminated pastry for flavor and bite.

04**NUT BUTTERS & SPREADS**

Ground into pastes and spreads for artisanal and industrial use.

FEATURED APPLICATION — 01

**CONFECTIONERY &
CHOCOLATE**

PRODUCT FAMILY — 01 / 02, APPLICATIONS

WHERE PISTACHIO CREAM GOES

Pistachio cream — a smooth, spreadable paste of finely ground kernels — carries the true color and flavor of pistachio into desserts, spreads, and fillings, from ice cream and gelato to pastry and confectionery.

ALSO USED IN

02 TRAIL MIXES & SNACK BARS

A roast profile that holds its flavor alongside other ingredients.

03 GARNISH & PLATING

A finishing touch for desserts, salads, and plated dishes in foodservice.

04 PREMIUM GIFTING

Roasted kernels packed for retail gift tins and holiday assortments.



FEATURED APPLICATION — 01

ICE CREAM & GELATO

PRODUCT FAMILY — 02 / 02

IN-SHELL

Roasted and raw in-shell pistachios,
consistent count and size for retail and
foodservice.

VARIETY 01

AKBARI



02 AHMAD AGHAEI



03 KALE GHOOCHI



04 FANDOGHI

PRODUCT FAMILY — 02 / 02, CONTINUED

RAW VS. ROASTED



ROASTED

- Deeper color, nuttier developed flavor
- Salted or unsalted finish available
- Ready for direct retail packaging
- Consistent roast profile, batch to batch

FLAVORS

- Natural Salted
- Lemon
- Lemon & Salt
- Saffron
- Chili
- Garlic



RAW

- Bright green kernel, milder flavor
- Preferred for confectionery and culinary use
- Longer shelf life when stored cold
- Base stock for custom roast profiles

4 VARIETIES · SIZE, FLAVOR & BEST USE

- AKBARI**
Long, large nut — premium and gifting
- KALE GHOOCHI**
Plump, round — rich flavor, roasting
- AHMAD AGHAEI**
Slender — fresh snacking, retail packs
- FANDOGHI**
Round, sweet — confectionery use

PART THREE — CAPABILITY

ONE SEAMLESS PROCESS, START TO FINISH.

Cracking, sorting, and packing under one roof — tailored to your program's scale and spec, from raw in-shell to finished product.

01**CRACKING**

Precision shelling calibrated to kernel size and grade.

**02****SORTING & CLEANING**

Multi-pass optical and manual sorting for consistent spec.

03**PACKAGING**

Bulk, retail, and custom packs built to your program.





01 / 03 — CRACKING (SHEKAN)

PRECISION FROM THE FIRST STEP.

High-volume cracking lines separate shell from kernel with minimal breakage — delivering clean, whole kernels ready for further processing or direct sale.

- Capacity scalable from pilot batches to continuous industrial runs
- Gentle pressure calibration protects kernel integrity
- Output sorted by grade: whole, half, and pieces



03 / 03 — PACKAGING

FORMATS BUILT TO YOUR PROGRAM.

From 50 kg bulk sacks to branded retail pouches, packaging is configured for your channel — with date coding, labelling, and palletisation handled in-house.

- Bulk sacks, cartons, and retail pouches
- Custom branding, labelling, and date coding
- Vacuum-sealed packs for extended shelf life



HOW WE OPERATE — 1/2

OUR APPROACH

01

SUSTAINABLE ORCHARDS

Grower partnerships built for the long term, not just this season's yield — the same growers, year after year.

02

RIGOROUS TESTING

Every lot checked against spec before it ever reaches a pallet, with results documented and traceable.

HOW WE OPERATE — 2/2

03

RELIABLE PARTNERSHIPS

The same team and terms whether you order monthly or seasonally — consistency your planning can rely on.

04

GLOBAL REACH

Distribution built to serve foodservice, retail, and industrial buyers alike, across more than 100 partnerships.

STAGE 01 — FARMING

WHERE EVERY BATCH BEGINS.

Every batch begins in the orchard — where grower partnerships spanning years, not seasons, shape the quality of what eventually reaches your production line. Irrigation, soil health, and harvest timing are managed with the same rigor as the processing steps that follow.

STAGE 02 — INITIAL PROCESSING

FROM ORCHARD TO FACILITY.

Freshly harvested pistachios arrive at the facility within hours, where initial handling protects kernel quality from the very first step. Hulling and preliminary cleaning prepare the raw material for the processing stages ahead.

STAGE 03 — SECOND STAGE PROCESSING

GRADED WITH PRECISION.

Cracking, sorting, and grading bring each lot to spec — separating kernels by size, color, and quality with both mechanical precision and manual inspection. This is where raw material becomes graded product.

STAGE 04 — PACKING

FORMATS BUILT TO ORDER.

Sized and graded product moves into packing, configured to the format your program requires — from bulk totes to retail-ready pouches, each run calibrated to weight, count, and presentation.

STAGE 05 — STORAGE

PRESERVED UNTIL IT SHIPS.

Climate-controlled storage preserves flavor and texture between processing and shipment, protecting product integrity through fluctuating demand and seasonal timing.



STAGE 06 — DISTRIBUTION

OUT TO THE WORLD.

The final step sends product outbound — to foodservice distributors, retail partners, and industrial buyers across more than 100 partnerships, with the same spec and service on every shipment.

09 — ABOUT US

THE PEOPLE BEHIND EVERY PISTACHIO.

+20,000T

ORDERS DELIVERED

+10,000T

ANNUAL OUTPUT

ON DEMAND

ORDER READINESS

**"EVERY SCALE, EVERY ORDER, DELIVERED
WITH CONFIDENCE — COMMITTED TO
QUALITY."**

2000

Our journey began, planting the first pistachio orchards and laying the foundation of the business.

2020

We formally established the company, expanding into full-scale processing and services.

TODAY

Fully operational and ready to fulfill your orders, backed by two decades of expertise.

OUR FOUNDERS

EMAD MOHAJERI

Co-Founder

MOSLEM KESHAVARZI

Co-Founder

GET IN TOUCH

READY TO MOVE YOUR PISTACHIO PROGRAM FORWARD?

Tell us about your volumes, specs, and timelines. We'll come back with availability, pricing, and a plan that fits your scale.

REQUEST A QUOTE



ADDRESS

1 km Rafsanjan-Zarand Road
Rafsanjan, Kerman
Iran

REQUEST A SAMPLE



SALES · WHATSAPP

+98 904 391 9015 



MANAGEMENT

Emad Mohajeri
+98 913 193 0785

Moslem Keshavarzi
+98 913 391 8204



EMAIL

info@purepistachio.co

PURE PISTACHIO

SOURCING · PROCESSING · SUPPLY

