

PAMIRAN DRYFRUITS AND NUTS EXTRA with many

years experiences in trading and exporting pistachio to foreign countries and domestic markets.

AKBARI

- Known as Long pistachio also
- One the most experience of pistachio type
- Usual sizes: 18-20 / 20-22 / 22-24
- Late harvesting time compare to other types / start from late Sep
- Perfect taste / stained and dull skin
- Green kernel color



AHMAD AGHAIE

- It is also in Long pistachio category
- Without the dipping process
- Good red color of kernel
- Good taste / lighter shell color compare to Akbari type
- Usual size: 24-26/ 26-28/ 28-30
- Harvest from early Sep



FANDOGHI

- Known as Round pistachio also
- The most commercial pistachio type in Iran
- The most volume between Iranian Pistachio types
- Usual sizes: 26-28/ 28-30/ 30-32
- Small kernel which is good to use in confectionary industrial
- Harvest from early Sep



KALEH GHOUCHI

- Known as Jumbo pistachio also
- Big kernel size
- The most expensive pistachio type
- Usual sizes: 18-20/ 20-22/ 22-24 / 24-26
- Harvest from Mid and late Sep.



This company has 15000 m2 lands located in Sirjan industrial estate. Also it has several ware houses with 3000 m2 office, service and guard building. Digital scale, pistachio processing machine and packing machine also exist in this company-also there are three best automatic lines of pistachio breakdown to pistachio kernel products.

(Breaks pistachios and converts to the kernel)

The English name pistachio is derived from "Pisteh", which is a Persian name. Also known as the green almond. Pistachio nuts are intertwined with Iranian culture and are actually present in all facets of Iranian life.

Pistachio nuts get a mention in all Iranian literature, stories, beliefs, traditions and rituals such as Norooz (New Iranian year) and yalda festival are even consumed in weddings. Iranian poets and literary figures have also referred to pistachio nuts in their works. For Iranians no festivities and feasts can be held without pistachio nuts as well as other nuts like walnuts, almond, raisin, hazelnuts, etc. They celebrate Iranian New Year by eating pistachios. If they cook special dishes, they decorate them with pistachios. Pistachio nuts are of strategic importance among Iranian producers of agro products.

There is no doubt that Iranian pistachio has the best taste and maximum nutrition. The special climate of Kerman province is the only best place for growing pistachios.

Persian high positioned desert regions with abundance of sunshine are ideal for growing pistachios. Some deserts located in the south of Iran such as in the Kerman province exceed two hundred thousands hectares with perfect soil for the growth of pistachio trees.

PAMIRAN is growing and producing Iranian pistachios, we have the ability to supply all type of pistachios and Kernels based on your enquiries and specifications.

All Types of Iranian Pistachios

Iranian pistachios include many local name and each name represent a region shape or quality type. However in term or shapes there are in four main groups. All types can be Founded in Iran market in raw or roasted with several production offers such mechanically, opened or closed pistachio, roasted and salted , roasted and salted with added lime.

Type A - Iranian Long Pistachios

The most famous local brands of Iranian long pistachio are as the following:

Long Pistachio

Akbari



- Akbari Pistachio (Super Long)

A1 —Akbari : This type is the highest economic value. Its fruits are large and almond shaped. It can be harvested in late September. This is a newer variety with good yield and with long, large nuts.

A2—Momtaz : The fruit of this nut is almond shaped. It is very delicious compared to other types of pistachios. It can be harvested in late September.

A3 - Ahmad Aghaei: This nut is rather large and its fruit is almond shaped. It can be harvested in late September. The newest commercial variety, very popular with the farmers, because of high yield and its shorter time to reach production. It is very popular in some markets like India and Greece.

Production of this variety is increasing.

It also has the whitest shell hue among the four.

Available sizes of Iranian Long Pistachio are 20-22, 22-24, 24-26 and 26-28, with 18-20 also available in small quantities. Pistachio size unit is the number of nuts in one Once.

A4 -Badami: This nut is generally small. It mainly grows in gardens of Zarand, Kerman. It can be harvested in early summer.

Type B - Iranian Jumbo Pistachios



• Kalle-ghouchi Pistachio (Jumbo)

Kaleh Qouchi : This nut is famous for being large. It is sensitive to shortage of water and its leaves are complex. this type of nut is vulnerable to cold weather in spring. It can be harvested in mid September.

On the whole Kallch Ghouchi is not being budded anymore and production is from existing trees. Although commercially quite successful, Kalleh Ghouchi trees showed a steep drop in growth and production as they grew older than 40 years old. It is expected that the production would slowly decline.

Available sizes are 20/22, 22/24 and 24/26, with 18/20 being available in small quantities.

Type C - Iranian Round Pistachios

Fandoghi : This cultivar is the most widely available pistachio variety and grows in most pistachio growing areas of Iran. Fandoghi is of round type and has the lowest shape index among the four cultivars. In recent years, around 50% of Iranian production is of the Fandoghi type. The reason is its limited yield, the new orchards are seldom planted with this variety.

It comes in the following sizes 28/30, 30/32 and 32/34 nuts per ounce. Size 26/28 is also available in small quantities.



• Fandoghi Pistachio (Round)

Type D - Closed shell pistachio

This type of Iranian pistachios is naturally closed and has not opened yet. Through process of shelling closed shell pistachios become to natural kernels through a mechanically procedure. All type of pistachios has closed shell type too and the yield kernels are 47-50%.

Approximately 15,000 tons of closed shell pistachios export to different areas of the world from Iran. The main market for this type of pistachio is the far East including countries such as: China, Taiwan, Hong Kong, Malaysia, Indonesia and etc.



PISTACHIO KERNELS

Iranian Pistachio kernels normally come from two types of pistachios, closed shells pistachios and open shell pistachios, and kernels can be from any type of Iranian pistachios. These are taken through shelling process. Pistachio kernels are normally used as a food ingredient in different industries such as bakery products, chocolate and sweet industry, also cooking. According to a Statistics, which gathered by Iranian Pistachio Association (IPA), Iran annually exports 18,000 tons of pistachio kernels. As PAMIRAN KERMEN CO has the ability and facility for both TYPES, hence both type are available to offer with the greatest quality.

A-Closed shell pistachios are taken into PAMIRAN KERMEN CO. cracking factory in order to get cracked and produced kernels, the whole procedure here is fully automat. The color of this type is slightly lighter than open shell pistachio kernel, but its more reasonable and more affordable in price. This type of Iranian pistachio kernel suits for confectionaries or cooking then the kernels need to be blend or make powder of it.

B-Open shell pistachio kernels are rich in color and size. This type of Iranian pistachio kernels are taken from open shell pistachios, which are cracked by hand, hence the procedure, takes longer time also price is higher compared to closed shell kernels. This type is also suitable for confectionaries particularly where pistachios will be used as it is without blending or making it to powder, for instance Baklava or Turkish delights.



(A)



(B)

C - Kaal (Raw) Kernels as it mentioned earlier are taken from trees when the pistachios are still raw and not reached the Standard level of maturity, this is the reason for being green. This type of Iranian pistachio kemels is normally taken between July and August. This type can be graded depending on the percentage of raw color that are differentiated as green, therefore if it is completely raw with low percentage of red kernels it approves good quality.

D - Green Peeled kernel is known as the most premium and expensive among all types of kemels. Green peeled kernels come from Kaal (Raw) kernels. Green Peeled kernels can be classified into 4-5 types, which can be differentiate from the percentage of green color in them for instance dark green, green, greenish, yellow and light yellow.

Kernel Pistachio and green skinned pistachios



(C)



(D)

This type of pistachio has totally green color which is used in food industrial. Commonly use to color and flavor the ice-cream, chocolate or cake

*The Nutritional Value of Pistachios

100 grams of the edible part of a pistachio contains about 600 calories and is .53% fat, 21% protein, 18% carbohydrates, 2.2% fiber, and no cholesterol

*Loading capacity

20 foot container

14 tons packed in bags

12 tons packed in carton

40 foot container

24 tons packed in bags

20 tons packed in carton

12 meter trailer

20 tons packed in bags

20 tons packed in carton

The History of the Pistachio

Documents and research have shown that the origin of pistachio trees lies in the North-east of Iran. For 3000 years people have been eating pistachios. Historic records claim that the queen of Sheba herself, demanded all of the Assyrian pistachios for her court.

Pistachio trees grow best and produce the most nuts in an arid semi-desert climate with long, dry, hot summers, low humidity and cool but not frigid winters. During the growing season, pistachio trees thrive on heat. Summer temperatures of around 38 °C - 45 °C produce large quantities of the best nuts

The Botany of the pistachio

The pistachio belongs to the Anacardiaceae family. Pistachio trees usually grow up to 7 meters tall. These trees can tolerate different extremes in temperature: up to 45°C and lower than 25°C.

Their roots reach deep into the soil to find water. Depending on the environment in which the tree is planted, a pistachio tree will start to fruit between 7 to 10 years after being planted and continue to live and fruit for about 50 to 80 years.

where do pistachio trees grow best?

It's uncertain where pistachio nut trees originated, but possibly in Central Asia. Growing pistachio trees commercially for nut export occurs primarily in Iran (Kerman, Rafsanjan, Sirjan, Zarand ...), Turkey, Afghanistan, Italy and Syria where the arid climate is optimal for growth.

How do they harvest pistachios?

Pistachios grow in clusters similar to grapes. The hull of the pistachio is called the epicarp. When ripe, the pistachios fall off the tree when the branches or the tree is given a sharp shake. A mechanical shaker is attached to a tractor and is used to shake the nuts from the tree, also pistachios clusters can be picked up by hands.

