



Kalle Ghouchi

Jumbo Pistachio (Kalle Ghouchi) Round Pistachio (Fandoghi):

Jumbo pistachio is one of the popular Iranian pistachio types that is larger and longer compared to the Round Pistachio (Fandoghi). Jumbo Pistachio is a very popular Iranian pistachio that has a round and hazelnut shape. Kalle Ghouchi and Fandoghi (Round pistachio) are round in shape, but Kalle Ghouchi has a bigger kernel and heavier weight. Due to its weight and shape, there are smaller number of nuts in each kilogram of the Jumbo Pistachio. If you are looking for a All Round pistachio for your production, Dnapp is your best choice.

The specifications of Dnapp Jumbo and Round pistachio are listed as below:

- Shape _____ Jumbo Round
- Type _____ In-shell and naturally opened
- Flavor _____ Raw
- Available sizes _____ 24/26, 26/28, 28/30
- Packing in bulk _____ due to customer's Request
- Harvesting time _____ October and September
- Storage condition _____ Cool and dry place, no direct sunlight





Long Pistachio

Long Pistachio:

This type of pistachio is almond-shaped with a unique taste and texture and is produced only in Iran. It is popular for its highest economic value among other types and is popular in East Asia, Europe, and Russia. The surface color of the kernel is purple-brown, and the bone skin color is dark cream.

There are two types of Iranian long pistachio: Akbari Pistachio, and Ahmad Aghaei Pistachio. Among different types of Iranian pistachio, Akbari or Super long pistachio has the longest size.

If you are looking for a All Long pistachio for your production, Dnapp is your best choice.

The specifications of Dnapp Long pistachio are listed as below:

- Shape _____ Long
- Type _____ In-shell , opened shell
- Flavor _____ Raw
- Available sizes _____ 26/28, 28/30
- Packing in bulk _____ due to customer's Request
- Harvesting time _____ October and September
- Storage condition _____ Cool and dry place, no direct sunlight





PISTACHIO

Kernel

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Normal Pistachio

Normal Pistachio

Normal Pistachio Kernel is the first product produced in the processing of pistachios with high nutritional value.

At Dnapp Group, we provide high-quality Normal Pistachio Kernel with the competitive Price in the market for our customers.



Kale Ghochi



Long Pistachio

Normal Pistachio

Specifications

Normal Pistachio Kernel Description

Normal Pistachio Kernel with the greenish-yellow is one of the processing products of pistachios prepared through breaking the different types of closed-shell pistachios including Ahmad Aghaei, Akbari, Jumbo, Fandoghi, depending on our customer's demands. This product needs special care due to its high oil content during storage and transportation. The coating of the Kernel contains antioxidant that protects the Kernel and prevent it from turning yellow. One of the best types of Pistachio in Iran is Kaleghoochi Pistachio, which is similar in appearance to round pistachios, but its dimension is slightly larger. Due to the size of this type of pistachio kernel, the export of this pistachio kernel has a high value. Dnapp Group, as an experienced Pistachio supplier and Pistachio exporter, is proud to provide the Normal Pistachio Kernel with the Customer's need quality available in the market.

Pistachio regular Kernel specifications:

● Color	Purple and Brown skin
● Type	whole kernel, Obtained from Pistachio In-Shell
● Smell	Naturally Pistachio kernel's aroma
● Harvesting time	September & October
● Storage condition	Keep in cool and dry place, away from direct sunlight
● Chemical composition	an energetic substance and rich in protein
● Product ID	NK21
● Packing in bulk	10 kg
● Calories	97
● Weight in unit	Vacumed Carton
● Fat	7.78
● Protein	3.61

Kale Ghochi



Long Pistachio



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Green Peeled

Green Peeled Pistachio Kernel

Iranian Green Pistachio Kernel is another type of the best and greenest pistachio kernel, which is considered the most expensive type due to its unique color and taste and is exported to all parts of the country.

Since unripened crops tend to yield better green hue, half-ripened and fresh crops are harvested and then the inner skin is peeled.

Based on the intensity of green color, it is categorized as

S (Supreme) – (intense dark green), and A (dark green), B (bright green), C (very bright green) and D (yellow-green).

GPPK is mostly used as an ingredient in chocolates, sausages, ice-creams and pastries.

