

About Us

We are the RTF. Supplier , processor and exporter of pistachio and ingredients. We started our journey in 1991, by supplying products for well know Exporters and merchants. As the years went by, having fostered the supply chain and founding two great centers in Rafsanjan and Tehran to process and storage pistachios helped us exceptionally in becoming one of the recognized suppliers in bazar.

We started as a source to provide for exporters and merchants nevertheless, we have decided now to step into the exporting sphere directly, and not to mention middle east and east Asian markets were our initial points to begin with. We have ameliorated, developed and strived for a better future, having been loyal to latest food safety standards, new technologies in processing products and of course patience hold substantial sway over the success we've gained today.

Currently, we are attempting to provide, facilitate and extend our services to customers all over Europe, Eastern Asia and Middle East, we owe the credibility to the significant relations we've managed to establish with elect and privileged farmers and specialized agricultural experts. We accumulate best of products well-worth purchasing by providing your desired volume at a reasonable cost. We guarantee quality in every stage of manufacturing by quality control, from preparation to delivery to whichever country in order to ensure customer satisfactory.

Our foremost priority is a long-running business built with trust and on top of that, your contentment which is far more valuable than any short-term profit. Finally, We strive to be mindful of your demands at all cost and alongside our business partners we try our very best to create a suitable and safe platform not only for you to shop but also for our colleagues and team to hold hands with one another, grow further and bring the best service to our customers



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Pistachio

Pistachio is one of the most delicious and nutrient-dense nuts on the planet. Pistachio has been cultivated from central Asia and the Middle East to America for years because of its rich flavors and significant health benefits. The pistachio tree is a durable plant and can be grown in different climates. The pistachio tree can tolerate extreme weather such as harsh winters when temperatures reach minus 25 degrees Celsius as well as intense summers as hot as 45 degrees Celsius.

Currently there a few countries are the leading producers of pistachio in the world and are able to cultivate the best pistachio nuts.

Iranian pistachios are considered the highest quality and the tastiest varieties of pistachio available globally. The internationally renowned quality of Iranian pistachio is due to the optimum climate condition of specific regions in Iran for growing pistachio trees and centuries of experience in evolving farming techniques that has lead to the production of the world's finest pistachio nuts in Iran.

Nutritional Properties of Pistachios

Pistachio kernels are high in protein, dietary fiber, and healthy fats. It's important to know that pistachios contain the highest levels of potassium, γ-tocopherol, vitamin K, phytosterols, and xanthophyll carotenoids among all the nuts. Moreover, pistachios are a source of micronutrients such as vitamin A, B vitamins (excluding B12), Vitamin E, and minerals such as Magnesium, and Phosphorus.

Nutrition Facts (Per 100g)

Calories	276kcal. / 1.174kJ
Protein content	1,85g
Carbohydrates	65g
Fiber	8,7g
Fat content	0,53g
Minerals	1,8g
Calcium	63mg
Sodium	35mg
Magnesium	50 mg

Physical Characteristics

Taste & Smell	Normal
Live Pests & Insects	Negative
Dust	<0.2%
Foreign materia	< 0.2 %
Foreign material excl. shells	Negative
Pest damage	< 5 %
Moldy	< 1 %
Whole	> 90 %
Size	> 11 mm

Microbiological Specifications

Aflatoxin B1	< 8
Total Aflatoxin	< 10
E-coli	Negative
Coliform	< 10
Salmonella	Negative
Mold	< 1000
Total count M.O	< 100000

Chemical Specifications

Moisture: <7
Peroxide: < 1

Description and Varieties

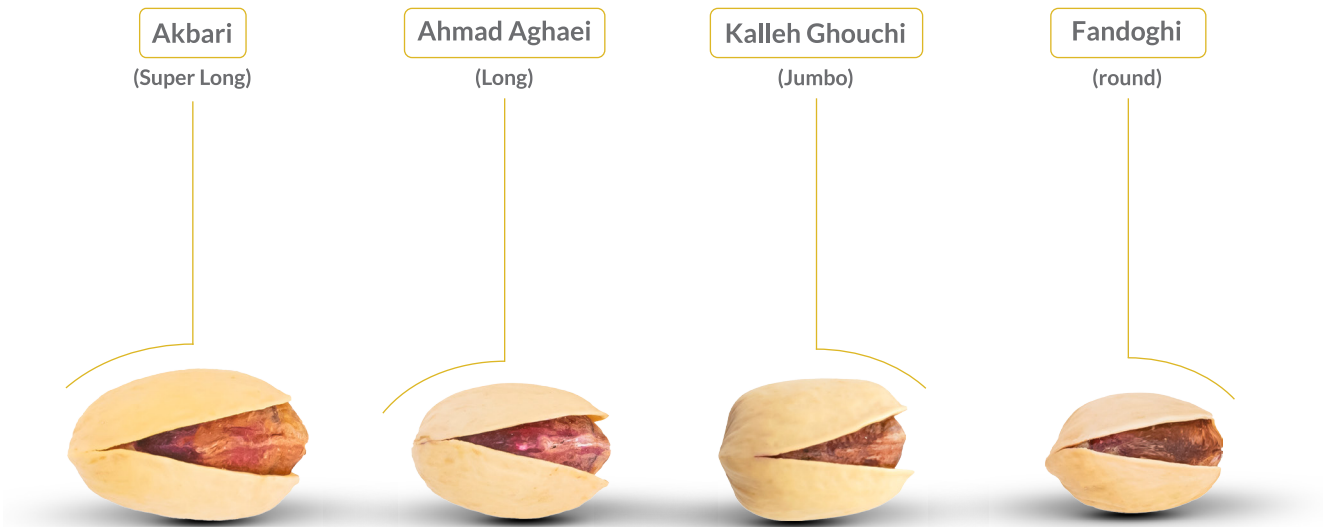
This iconic nut has a distinct look when its shells crack open that resembles a smiley face. Pistachio comes in a variety of shapes. The quality of the pistachio is determined by its size, shape, and species. Iranian pistachios are categorized into five main types, each with unique characteristics and applications.

In-shell varieties of Iranian pistachio include:

Fandoghi (round)
Akbari (Super Long)
Kalleh Ghouchi (Jumbo)
Ahmad Aghaei (Long)

Processed Pistachios are usually sold in two main categories that include in-shells (whole pistachios) and Kernels which are the seeds separated from the shell.

Pistachio kernels come in a few varieties such as early-picked and green kernels and can be further processed into flakes, chopped, silvered and powdered kernels.



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Pistachio Processing

We process pistachios using fully automatic types of machinery. This leads to faster and more refined production.
The raw material will be first analyzed carefully to determine the levels of
Pesticide
Heavy materials
Microbial contaminant ion

Following this, the raw material will be sent for the sorting process.
There are four main stages in processing the pistachio fruit:

- Closed-mouth Pistachios are sent for kernel extraction or to be manually opened.
- Mechanically opened pistachios are processed using state-of-the-art pieces of machinery to ensure minimal damage to the pistachios.
- Our processing plants ensure that pistachio processing is done with the utmost care and precision where every single pistachio is given the right attention.
- The visual inspection and careful human monitoring ensure that each pistachio is properly graded from most premium grade to affordable standard grade.
- Our processing plants are capable of processing in-shell pistachios and kernels.
- All of our products pass through a quality control system that ensures that the defective pistachios that are not up to the global standard are separated.
- During the washing process, the harvest is carefully cleaned, reducing the risk of aflatoxins to zero.
- Our drying process ensures that the pistachios' level of moisture has been reduced to a point that makes bacteria and fungus growth impossible.



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Akbari (Super Long)

Description

Akbari pistachio is considered to be a premium type of pistachio and is highly in demand in the global market. Akbari pistachios are long and the shell is widely opened. Because of this, the Akbari pistachios are known as the laughing or smiling pistachios. The kernels resemble a purple brownish color and the shells are dark in color. Akbari Pistachios have the darkest colored shells among all the varieties of pistachio. Akbari pistachios are considered the largest size pistachios that resemble shape of an almond. They are referred to as super-long pistachios internationally. Growing this type of pistachio requires great care and takes the longest among all types of pistachios to grow. For these reasons this type of pistachio is the most expensive and luxurious in the market and has been used in the most premium brands in the food industry around the world. Akbari pistachios are ready to be harvested by end of October.

Size: 18-20, 20-22, 22-24, 24-26

Application

Akbari pistachios can be consumed as a tasty and healthy snack alone or along with other nuts. This type of pistachio is commonly used as a premium ingredient in different food recipes as well as pastries, ice creams, etc.



Ahmad Aghaei (Long)

Description

Ahmad Aghaei pistachio belongs to the long pistachio category. This type of pistachio is larger and thicker than Fandoghi pistachios. Ahmad Aghaei pistachio is another almond-shaped variety of Iranian pistachios. Ahmad Aghaei pistachios have been known for the distinct color of bright green kernels with a reddish outer shell. Ahmad Aghaei pistachios are a great source of protein and antioxidants and are beneficial for people on high protein yet calorie-deficit diets. Approximately 50 kernels of Ahmad Aghaei pistachios have 159 calories, 12.865 grams of fat, 7.7 grams of carbs, and 5.7 protein. Ahmad Aghaei pistachios are harvested between September and October.

Size: 24-26, 26-28, 28-30, 30-32

Application

This type of pistachio is ideal to be roasted or eaten fresh and is a popular choice in nut mixes. Ahmad Aghaei Pistachios are commonly used as a healthy ingredient in sweet and savory food products.



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Fandoqi or Fandoghi (Round)

Description

“Fandogh” in Farsi translates to hazelnut. This type of pistachio has been given the name Fandoghi due to its round shape that resembles a hazelnut. Fandoghi pistachio has cracked wide open shells and is considered the smallest type of Iranian pistachio.

Fandoghi pistachios are the most widely cultivated type of pistachio and are the most affordable as well.

Fandoghi pistachios are small yet have a distinct flavor and are packed with nutrients such as protein and minerals.

Fandoghi pistachio is usually harvested by end of the year around October and September.

Size: 28-30,30-32,32-34

Application

Fandoghi pistachios are highly in demand in the market as a reasonably priced option. This type of pistachio is usually ordered in high quantities and is commonly used in the food industries to produce ice creams, pastries, and chocolates.

Fandoghi pistachio can be consumed as a roasted snack or along with other nuts.



Kalleh Ghouchi (Super Long)

Description

Jumbo or Kalle Ghouchi pistachios are round in shape just like the Fandoghi (hazelnut) pistachios. However, the kernel is much larger and heavier.

Jumbo Kalleh Ghouchi pistachio kernels have a distinct green color and a light cream color shell.

This type of pistachio is one of the most popular types of pistachios internationally because of its large kernels as well as its rich and sweet flavor.

Because of the large kernel size of this pistachio, there will be fewer kernels per kilogram of weight.

Jumbo pistachios are harvested around September and October.

Size: 18-20,20-22,22-24,24-26

Application

Jumbo pistachios are packed with unsaturated fats that make them a healthy day-to-day snack and due to their high-fat content, Kalleh Ghochi pistachios can be roasted at really high temperatures to release wonderful flavors and aromas.

Because of the large kernel size, Kalleh Ghouchi pistachios look premium and luxurious and are a great choice for preparing sweets, desserts, and side dishes.

Ahmad Aghaei (Long).



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Mechanically Opened Pistachios

Description

Mechanically opened pistachios come from all varieties of pistachios such as round, jumbo or long. Every year many pistachios from the harvest do not reach the optimum size for the shell to crack. These pistachios are separated and then mechanically opened. This practice ensures more affordable pricing in the market for otherwise expensive products.

Mechanically opened pistachios are still flavorful and rich in nutrients. This type of pistachio is in high demand in international markets and food industries.

You can understand if a pistachio is mechanically opened by pressing the shells of the pistachios with your fingers. If the gap closes, that means the pistachio has been mechanically opened and if the kernel blocks the shells, it means the pistachio has grown large enough to break the shell open.

Application

The mechanically opened pistachios are usually offered at a lower price compared to naturally opened pistachios of the same kind. This is because the shell-to-kernel ratio of mechanically opened pistachios is higher compared to the naturally opened pistachios.

Size and Shape: Mechanically Opened Pistachios can be in different sizes depending on the type of pistachio harvested. This includes round, long, and jumbo.

Closed Mouth Pistachios

Description

Every year thousands of pistachios fail to open up naturally. That's mainly because the kernel has not grown large enough to crack open the shell. Pistachios that have not been opened naturally are referred to as closed-mouth pistachios.

Even though this type of pistachio has a closed shell, the nutritional value, and health benefits are not reduced. Closed-shell pistachio kernels are considered a healthier option compared to roasted regular kernels, as the closed shell can preserve the nutritional values of the kernels.

The closed-mouth pistachios are present in all varieties of the pistachios such as round, long, or jumbo.

However, the kernels or mechanically opened pistachios from different types have different price range. Closed-mouth pistachios are highly in demand in European countries. In the case of closed-mouth pistachios the kernel processing cost, or mechanically opening the shells is added to the overall cost of the product.

Application

This type of pistachio is commonly used to produce kernels by breaking the shells and separating the kernels.

Mechanically opened closed-mouth pistachios are also a product that is highly in demand in the markets.

Size and Shape: Closed-mouth pistachios can be in different sizes depending on the type of pistachio harvested. This includes round, long, and jumbo.



Pistachio Kernel

General Information

General Information

The seeds of the pistachio tree are enclosed in a hard shell which together makes the fruit of the pistachio tree. The seeds otherwise called the Pistachio kernels are the nutrient-dense edible part of the pistachio nut. The pistachio kernels contain all the essential nutrients such as proteins, fiber, healthy fats, and antioxidants.

Description and Varieties

The kernels usually come in different shapes and sizes as per the type of the original pistachio. Akbari and Agha Ahmadi pistachios provide longer kernels whereas Fandoghi and Kalleh Gouchi pistachios have heavier rounder kernels. Kernels are processed differently and presented as whole regular kernels, chopped, flaked, powdered, etc... The time of harvesting the pistachios produces different kinds of kernels such as Kall (early picked).

The 3 main categories of Kernels include:

Regular



Kall (Early Picked)



Green Peeled



Kernel Processing

Our processing plants are capable of processing in-shell pistachios and kernels. While processing kernels, the pistachio kernels are taken out of the shell and then washed and dried. This is a sensitive process as over-drying kernels can lead to flavor changes and higher levels of moisture can lead to mold growth. The correct way of processing pistachios is the thin line between good pistachios and great ones.

Pistachios must be sorted first according to the type of pistachio and then the kernels must be extracted carefully. The closed-mouth pistachios will be broken using breaking machines to separate the shell and kernels. In the next step, the defective, insect-damaged, moldy, shriveled, and broken pistachio kernels are removed. A line of visual inspection ensures that there are no foreign materials entering the batch. Green peeled pistachios must be boiled for a short time to remove the outer layer of the kernels. In the next stage the kernels are sorted one more time based on color and size. All the kernels are inspected one more time for any imperfections and foreign materials, and all the broken and defective pistachios are separated from the batch. Finally, the kernels are packed hands-free and using state-of-the-art machinery.

Pistachio kernels are used in different food industries to produce chocolates, pastries, confectionaries, ice creams, sausages etc.

The kernels can be roasted and mixed with salt or other spices to create savory snacks. Pistachio kernels are also used by some of the world's best chefs to create signature culinary dishes. The pistachio kernels are known to improve bone health, improve immunity and encourage growth, making pistachios a healthy snack for all ages and a stable part of nut mixes that can be enjoyed as a nutritious tasty snack. Processing pistachio kernels is a sensitive task that needs to be done with the utmost care , utilizing advanced technologies to optimally preserve the components and nutritional value of the kernels. The right Packaging, storage, and transfer of the kernel play an important role in providing the market with the highest grade of pistachio kernels.



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Regular Kernel

Description

Regular pistachio kernels are processed by separating ripe pistachio kernels from shells. This type of kernel is the most commonly used type of pistachio kernel. There are several applications for regular kernels. The size and flavor of the kernels depend on the type of pistachio that the kernels have been processed from.

Applications

Regular kernels can be roasted or eaten raw, these types of kernels are a stable choice in the food industries to add to pastries and confectionery products.

Purple and Brown skin	Color
whole kernel, Obtained from Pistachio In-Shell	Type
Naturally Pistachio kernel’s aroma	Smell
September & October	Harvesting

Round Kernel

Round kernels are driven from the Fandoghi and Kalleh Ghouchi pistachios. This type of pistachio kernel is round in shape and heavy. This type of kernel is more accessible and affordable, yet extremely rich in flavor and packed with nutrients. Commonly used as a healthy snack or in ice creams, sweets, pastries, etc.



Long Kernel

Long kernels are driven from the Akbari, Ahmad Aghaei, and Badami pistachios. This type of kernel is almond-shaped and is considered to be a more premium and expensive product. Commonly used by luxury food brands and in world-class industries.



Kall (Early Picked)

Description

Kall or early-picked pistachio kernels are considered to be of the highest quality and most expensive pistachio kernels available in the market. As the name suggests the kall kernels are harvested earlier before the pistachio begins to ripen. Due to the early harvesting method, there is no need to worry about the presence of aflatoxins in this product.

The usual time of harvest is around July and august. Kall kernels have a rich flavor and distinct aroma. After harvesting and processing the unripe pistachios, the product is divided into a few categories based on shape and grade. This stage ensures that the highest quality kernels are presented to the market as premium unripe pistachios while making other grades more affordable options to answer the high demand for this type of pistachios.

Applications

There are many applications of this type of kernel. Besides the usual use in sweets and pastries,Kall kernels are incorporated in some processed meat products such as sausages and salamis.

Physical Characteristics and Nutritional Values:

Dark Green to Light Green and Yellow	color
whole kernel, Obtained from Closed Shell Pistachio	Type
Original Taste	flavor
Naturally Pistachio kernel’s aroma without foreign odor	smell
Aflatoxin-Free	Quality Assura
Completely Natural and Healthy, Gluten-Free	Chemical Additives
Contains Useful Carbohydrates, Proteins, Amino Acids, Fats and Dietary Fiber and Fat-Soluble Vitamins A, C, E	Nutritional Value



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Green Peeled

Description

One of the most popular types of kernels is the green-peeled pistachio kernel. This type of kernel has a rich bright green color which is known to be due to natural plant pigments. Green peeled kernels are popular globally for their naturally dense and unique flavors and aromas. The green kernels are usually considered higher quality if the color is greener and richer. Green peeled kernels go through a process called double peeling which removes outer what layer of the kernels, exposing the green color. This is a sensitive practice that needs to be done by experienced producers. It's important to mention because of the early harvest of this type of kernel there are no traces of aflatoxins in the product.

Applications

Because of its bright and attractive color, this type of kernel is suitable for confectionery and sweets as well as an ideal garnish for different appetizers and desserts.

Grade: S, A, B, C, D, F



Physical Characteristics

Nominal value	Parameters
1% ≥	Kernel pest
0.1%≥	Foreign material
90%≤	Uniformity
3%≤	Split kernel pest

Microbiological Specifications

Nominal value	Parameters
Absence (CFU/g)	Escherichia coli
Max.100 CFU/g	Coliform
Absence (CFU/25g)	Salmonella
Max.1000000 CFU/g	Total plate count

Unit	Per 100 g of pistachios	Nutrient
cal	594	Energy value
mg	494-514	Phosphorous
g	14.9-19	Carbohydrate
mg	972-1142	Potassium
mg	0	Cholesterol
µg	22	Vitamin A
mg	1.3-1.7	Vitamin B6
mg	4.6	Vitamin E



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Silvered Kernels

Description

Silver pistachio kernels are referred to kernels that are sliced along the length of the kernel. The silvered kernels are produced using green kernels or fully ripened yellow-brownish pistachio kernels. A specialized machine is needed to produce silvered kernels that are unified and similar in size.

Application

This type of processing of the kernels produces a product that is usually used as a garnish on top of sweets, desserts, or appetizers.

Grade: The original type of kernel used in producing the silvered kernel product determines the grade of this type of kernel.

Long-category pistachios are an ideal choice for producing beautiful long silvered kernels.



Powdered Kernels

Description

As the name suggests, this type of kernel is ground into a fine powder.

Pistachio powder is usually produced from premium green peeled kernels and has a rich vibrant green color. Due to the easy storage and packaging of this type of product, powdered pistachio kernels are a popular choice in restaurants.

Application

Commonly used as a garnish on top of food and desserts. This type of processed product can be also used as an ingredient in drinks and shakes because of the easy incorporation of the powder into the liquid.

A sprinkle of powdered pistachio kernels can enhance the flavor of any dish, whether it's savory or dessert while enhancing the visual aspects.

Grade: The original quality.

