



CALIFORNIA PISTACHIO

FACT SHEET

CALIFORNIA PISTACHIOS ARE SAFE TO EAT...

California pistachios have the well deserved reputation of being the highest quality pistachios in the world because they meet the stringent standards for aflatoxin control worldwide.

WHAT IS AFLATOXIN?

Aflatoxin is a naturally occurring compound which can form in grains, nuts and dried fruits. It occasionally develops in the field and may spread with improper processing and storage. While low levels of aflatoxin are not harmful to humans, excessive levels are known to cause liver cancer.

WHY ARE CALIFORNIA PISTACHIOS NOT AFFECTED?

California maintains unparalleled capabilities in aflatoxin control by dedicating millions of dollars annually to ensure the quality and safety of pistachio production at all stages of the process. Here are more reasons to trust California pistachios:

FACT: California pistachios are harvested using a mechanical catchframe, ensuring our pistachios never touch the ground.

FACT: Once harvested, California pistachios are hulled (outer skin removed), dried and safely stored in silos in less than 12 hours, thus minimizing the risk of contamination.

FACT: The California pistachio industry uses the most sophisticated integrated pest management program in the world. This reduces the need for pesticides while controlling insect damage to the nuts in an environmentally friendly way. The California pistachio industry has also invested millions of dollars in advanced color sorting technology which removes any insect-damaged nuts before processing.

FACT: The California pistachio industry has state of the art computerized technology that coordinates harvest activities and processing plant operations. The nuts are harvested as soon as they are ready, and California harvests and processes 24 hours a day during the harvest season to ensure the highest quality.

FACT: The California pistachio industry samples, tests and certifies every shipment in on-site laboratories to ensure that the stringent standards of each importing country are met. California meets the approved Grades and Standards for pistachios issued by the United States Department of Agriculture.

FACT: California pistachios are shipped in sanitary cartons and containers. They are never stored or shipped in burlap bags, which are known to encourage the development of aflatoxin.

FACT: California growers are committed to the integrity and quality of their product and stand behind their promise to provide the safest and highest quality pistachios in the world.





CALIFORNIA PISTACHIO

IDENTIFICATION

California and Iran are the two major suppliers of pistachios in the world. California predominantly grows one variety, the Kerman, while Iran grows several different varieties, with a few having similar characteristics to California pistachios.

The following are the general distinguishing characteristics of California and Iranian pistachios:

CALIFORNIA PISTACHIOS



Predominantly light tan shell color.

Shell shape is usually more elongated, with a flatter stem end.

Shell is usually smoother; less defined.

Split usually stops halfway from the stem end of the shell.

Green kernel, although some are yellowish.

Kernel sometimes protrudes beyond the shell split.

Light to medium red skin may or may not cover kernel; kernel usually exposed; sometimes skin is missing.



IRANIAN PISTACHIOS



Mainly medium to dark brown shell, although some varieties are light tan.

Shell shape is usually rounder in the middle, with a narrower stem end.

Shell is usually rougher; more defined in texture.

Split is deeper; usually reaches close to stem end of the shell.

Predominantly yellow kernel, although some are brownish.

Kernel usually does not protrude beyond the shell split.

Dark red/brown skin completely covers kernel.

