

ZOMOROD CATALOG

HIGH QUALITY





IN-SHELL

In-Shell pistachios are one of the most exported types of Iranian pistachios. Their unique flavor, attractive appearance, and natural health benefits have made them a top choice in global markets.



AKBARI

An extra-large and luxurious pistachio with a long shape. Perfect for high end packaging and VIP gifts.

Ounce sizes:

20/22 – 22/24 – 24/26



AHMAD AGHAEI

A long and elegant pistachio with a bright shell and vivid kernel color. Its mild taste is widely appreciated.

Ounce sizes:

24/26 – 26/28 – 28/30



KALE QOUCHI

Large, round nuts with oily kernels. Rich in taste and highly favored in international markets.

Ounce sizes:

20/22 – 22/24 – 24/26



FANDOGHI

A round, smaller-sized pistachio with an intense taste and distinctive aroma. The most economical variety for export.

Ounce sizes:

28/30 – 30/32 – 32/34



BADAMI

With light kernels and rich flavor. Badami pistachios are similar in shape to Ahmad Aghaei but smaller, perfect for price-sensitive export markets.

Ounce sizes:

26/28 – 28/30 – 30/32



CLOSED MOUTH

Closed-shell pistachios are ideal for producing purple-skin kernels. Widely used in processing industries and bulk exports.

Grams:

42 – 50 grams

REGULAR KERNELS

Pistachio kernels are a high-value, versatile product used extensively in the food industry and different markets. With rich flavor, strong aroma, and high nutritional value, pistachio kernels are a key ingredient in confectionery, snacks, and gourmet production worldwide.

RAW PISTACHIO





NORMAL KERNEL

Normal pistachio kernel with a natural green or pale green color. It offers a balanced, nutty, and smooth flavor. Ideal for general use, retail packaging, and food processing.



KAAL KERNEL

Harvested from unripe pistachios, this bright green kernel has a fresh, slightly raw and delicate taste. Due to its vibrant color and soft texture, it is widely used in luxury exports, pastries, and premium production.

PEELED PISTACHIO KERNEL



Carefully processed to remove the thin pink skin, revealing a clean, smooth green kernel. With a creamy, mild taste and premium appearance, it's highly demanded in markets. Available in multiple grades based on color intensity and visual quality.

Different colors



GRADE S

Super green color, spotless, luxury grade for premium markets.



GRADE A

Green color with excellent uniformity. Premium grade widely used in quality sweets, ice cream, and gourmet products.



GRADE B

Medium green kernels with natural color variation. A good choice for bulk production with consistent quality.



GRADE C

Light green to yellowish tint, whole kernels with slight discoloration. Suitable for food industries where appearance is less critical.



GRADE D

Yellow kernels, Best for applications like paste, powder, or sauces where internal quality matters more than color.



GRADE F

Green split halves with clean surface. Perfect for decoration, powdering, and bakery use.



GRADE H

Yellowish split halves. Cost-effective option for industrial processing where appearance is not important.



OTHER PISTACHIO PRODUCTS

Pistachio kernels are a high-value, versatile product used extensively in the food industry and different markets. With rich flavor, strong aroma, and high nutritional value, pistachio kernels are a key ingredient in confectionery, snacks, and gourmet production worldwide.

SLIVERED
POWDER
BUTTER
OIL

GREEN SLIVERED KERNEL

Made from premium green kernels, carefully cut into thin slivers. Bright color, elegant shape, and intense aroma. Used for decorating desserts, baklava, saffron rice, and premium sweets.

YELLOW SLIVERED KERNEL

Slivers made from lighter yellow kernels. Economical alternative with mild flavor and soft texture. Best for industrial use, fillings, and decorative purposes where vibrant color is not needed.

GRANULATED KERNAL

Finely crushed pistachios in small uniform pieces. Available in different granule sizes. Used in chocolate toppings, ice cream coating, protein bars, and bakery fillings.

GREEN POWDER

Harvested from unripe pistachios, this bright green kernel has a fresh, slightly raw and delicate taste. Due to its vibrant color and soft texture, it is widely used in luxury exports, pastries, and premium production.



YELLOW POWDER

Normal pistachio kernel with a natural green or pale green color. It offers a balanced, nutty, and smooth flavor. Ideal for general use, retail packaging, and food processing.





PISTACHIO BUTTER

100% pure ground pistachio paste with no additives. Smooth, rich, and intensely flavorful. Used in spreads, energy bars, vegan products, and desserts.

PISTACHIO OIL

Cold-pressed, 100% pure pistachio oil rich in unsaturated fats and antioxidants. Ideal for cosmetics, gourmet cooking, and healthy food products.



PISTACHIO CREAM

Pistachio spread blended with sugar and natural oils. Creamy texture, bright green color, perfect for filling chocolates, cookies, and pastries.



Thank you.

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CONTACT US



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