



Anata Nuts Company

Address:

- 1) Tabriz, East Azarbaijan, Iran.
- 2) Special Economic Zone, Sirjan, Iran.

Website: www.anatanuts.com

E-mail: Commercial_mng@anatanuts.com

Phone: +989146602486

Our social network:

Facebook: [Anata Nuts Co.](#)

Linked in: [Anata Nuts Co.](#)

Twiter: [Anata Nuts Co.](#)





About us

Anata Nuts Company is one of the pistachio supplier in Iran that started its activities with the aim of developing Iranian pistachio production and exports. The company has been operating with the management of Mohammad Ne'matzadeh, along with his son mahdi and daughter Leila, and is currently in the process of progressing in the manufacturing sector as well as international trade.

Now by focusing on exports and employing experienced marketing forces, it has sought to identify the tastes of different countries in the world with the aim of providing the right product.

Now, with a variety of product quality and packaging, it has been able to meet the needs of consumers in different countries. [Anata Nuts Company](#) try to offers high quality products and also High variety. Anata Nuts export of pistachio to Hong Kong, Vietnam, UAE, Germany, Spain, Sweden as well as Russia, Kazakhstan and ...



Our Goals

Pistachio is one of the most popular nutritional supplements in the world. Iran has been able to produce mass pistachios, one of the most important suppliers of global market demand.

Anata Nuts Company are trying to make a significant contribution to this important activity of the country by stepping in the mainstream of pistachio production and direct export.



Products & qualities

➤ Pistachios In-Shell

- Naturally Opened
- Mechanically Opened
- Closed Sell

➤ Pistachio kernels

- Natural Pistachio kernels
- Unripe pistachio kernels
- Green Peeled pistachio kernels
- Halves and pieces
- Small meats

➤ Pistachio's products

- Sliced Pistachios
- Ground Pistachios

➤ Organic products

- Garden pistachios
- Wild Pistachio

Pistachio in-shell				
Natural opened		Mechanical opened		Close mouth
				
Pistachio kernels				
Whole kernels	Unripe kernels	Peeled kernels	pieces	Small meats
				
Pistachio's products				
Pistachio powder			Pistachio slice	
 				
Organic products				
Garden pistachios			Wild pistachios	
				



➤ Pistachio In-Shell

The commercial pistachio cultivars of Iran include the following five:

1. Akbari pistachio (with commercial name Super Long Pistachio)
2. Ahmad Aghaei pistachio (with commercial name Long Pistachio)
3. Fandoghi pistachio (with commercial name Round Pistachio)
4. Kalleh Ghuchi Pistachio (with commercial name Jumbo Pistachio)
5. Badami pistachio

Each pistachio cultivars classified in three groups:

- Naturally opened pistachios
- Mechanically **opened pistachios**
- Closed Sell pistachio

S - Long pistachio



Long pistachio



Jumbo pistachio



Round pistachio



Mechanical open



Closed Mouth



➤ Pistachio In-Shell/ Naturally Opened Pistachios

VARIETIES	Round/Fandoghi	Jumbo/kaleghuchi	Super Long/Akbari	Long/Ahmadaghaei	Long/Badami
SIZE	28-30	20-22	20-22	24-26	28-30
	30-32	22-24	22-24	26-28	30-32
		24-26	24-26		

Physical characteristics of pistachio in shell/ Naturally Opened

	Superior Grade	Excellent Grade	Grade 1	Grade 2	Grade 3
Product Code – Anata Nuts Co.	PSG	PEG	PG1	PG2	PG3
1. Shell Defects (%)-(allowable tolerances by weight)					
Closed shell and blanks	1	2	3	4	5
Blanks	0.5	0.75	0.75	1	1
Adhering hull	0.5	0.75	1	1.25	1.5
Stained shell	1	1.25	4	5	6
Deformity (incl. opened from bottom)	1	2	3	5	6
Slightly open in-shell	5	10	18	25	N/A
Total shell defects	7	13	22	28	N/A
2. Kernel Defects (%)-(allowable tolerances by weight)					
Loose kernels	1	2	2.5	3	3.5
Pest damage	3	4	5	5	6
Obvious pest damage	1	2	3	3	3
Total kernel defects	3	4	5	6	7
3. Other Defects (%)-(allowable tolerances by weight)					
Foreign material	0	0.3	0.4	0.6	0.8
Foreign material excluding shells	0	0.2	0.25	0.25	0.3
Non-uniformity of variety	1	2	3	4	5
Non-uniformity of size	1.5	1.6	1.8	3	2.4

Chemical characteristics/ Naturally Opened	Aflatoxin B1	Aflatoxin total (B1+B2+G1+G2)	Peroxide
Superior grade / Code= PSG	< 2ppb	< 4ppb	<1meq/kg
Excellent Grade/ Code= PEG	< 8ppb	< 10ppb	<1meq/kg
Grade 3 = STANDARD QUALITY/ Code= PG3	< 10ppb	< 15ppb	<1meq/kg



➤ Pistachio In-Shell/ Mechanically Opened Pistachios

Physical characteristics/ Mechanically Opened/ Code=PMO					
	Kernel meat	Moisture	Empty	Semi-open	Close mouth
100% Mechanical Opened	>47	<%5	<%3	<%2.5	<%3

Chemical characteristics/ Mechanically Opened	Aflatoxin B1	Aflatoxin total (B1+B2+G1+G2)	Peroxide
For all qualities	< 8ppb	< 10ppb	<1meq/kg

Cods of Mechanically Opened/ Anata Nuts Co.					
	Akbari	AA	Fandoghi	Kalleh Ghuchi	Badami
code	PMO- A	PMO- AA	PMO- F	PMO- K	PMO- B

➤ Pistachios in-shell/ Closed Shell Pistachios

Physical characteristics/ Closed Shell / Code=PCS
The % meat of close mouth pistachios is often 45-50 gr/ 100 gr. These pistachios are used to process kernels or prepare mechanical opened pistachios.

Chemical characteristic/ Mechanically Opened	Aflatoxin B1	Aflatoxin total (B1+B2+G1+G2)	Peroxide
For all qualities	< 2ppb	< 4ppb	<1meq/kg

Cods of Closed Shell Pistachios/ Anata Nuts Co.					
	Akbari	AA	Fandoghi	Kalleh Ghuchi	Badami
code	PCS- A	PCS- AA	PCS- F	PCS- K	PCS- B





Long Iranian Pistachio

Type Available: Natural Pistachio/Closed Month
Mechanically Opened Pistachio/Roasted Pistachio



Round Iranian Pistachio

Type Available: Natural Pistachio/closed Month
Mechanically Opened Pistachio/Roasted Pistachio



➤ Pistachio kernels

Pistachio Kernel can be obtained from the mouth closed and (very rarely) smiling too. The consumption of Pistachio Kernel in the food industry, while most nuts, such as almonds as a snack to be consumed.

Kernel of pistachio has a very wide divertimento, each of which have different qualities to each other, so the type of their consumption is also different.

The pistachios kernels are classified in the following types:

- Whole kernels
- Unripe pistachio kernels
- Peeled pistachio kernels
- Halves and pieces
- Small meats



Unripe Pistachio



Whole Kernels



Halves and pieces



Small Meats



Peeled pistachio kernels



Atlantica pistachio

➤ Pistachio kernels

Tolerances allowed percentage of the defective produce by weight				
Defects allowed	Pistachio kernels/ Whole kernels			Peeled pistachio kernels
	Extra	Class I	Class II	Grade S, A, B, C, D
Product Code – Anata Nuts Co.	PKS	PK1	PK2	PPKS, PPKA, PPKB, PPKC, PPKD
a) Tolerances for pistachio kernels and peeled kernels not satisfying the minimum requirements				
Not sufficiently developed, shrunken and shriveled	5	6	8	8
of which dark shrivelled kernels no more than:	-	-	-	3
Mouldy	0.5	0.5	1	0.5
Rancid or damaged by rotting	0.5	1	0.25	0.5
Insect damage	1.5	2	2.5	1
Living pests	0	0	0	0
b) Size Tolerances				
For produce not conforming to the size indicated, if sized	10	10	10	10
c) Tolerances for other defects				
Foreign matter, loose shells, shell fragments, fragments of hull, dust	0.1	0.1	0.2	-
Halves (split) and broken, if wholes are specified	15	20	25	20
of which broken no more than:	10	10	15	5
Wholes, if halves or broken are specified	15	20	25	20
Pistachio kernels and peeled pistachio kernels belonging to other varieties or commercial types other than that indicated	10	10	10	10
Peeled pistachio kernels belonging to other colours than that indicated	-	-	-	5

Whole kernels



Unripe kernels



Peeled kernels



Halves and pieces



Small meats



Microbial characteristics of pistachio kernels

	Total count	Coli forms	Yeast and Mold	E-COLI	Salmonella
All of the qualities	<105/gr	<103/gr	<103/gr	Absent in 1gr	Absent in 25gr

➤ Green Kernel pistachios

pistachios before are Completely ripen, Harvested. Then, they dried under sun and shell beads removed during a process with boiling water. After this process, peeled kernels dried and sorted. Green peeled pistachio kernels sorted in seven grades. page



Grade 5



Grade A



Grade B



Grade C



Grade D

Products

➤ Pistachio's products

Pistachio sliced and pistachio powder are products be used in food industry. Green and freshness of the products is very important. According to the health of the other important points about these products.



➤ Organic products

Our various types of organic products include:

- Pistachios



A certificate that certifies the organicity of the product is certified by the German BCS. If the customer wishes to receive another certification or confirmation, they can apply for the registration. Or by taking samples, they will examine their product all over again.

Packing & shipping

		packing		shipping	
		Bulk	Small packing	Container 20 ft/ bulk	Container 40 ft/ bulk
Pistachio in shell		50 kg sacks	45gr, 85gr	20 tones	35 tones
Pistachio kernels	kernels	10kg cartoons	45gr, 85gr	12 tones	24 tones
	Peeled kernels	12kg cartoons	-	12 tones	24 tones
Pistachio slice		5.5kg cartoons	-		
Pistachio powder		10kg cartoons	-		



Export Certificates

- Pistachio standard
- Phytosanitary certificate
- Certificate of origin
- packing list
- Invoice
- BL

• Aflatoxin Certificate

Providing an aflatoxin certificate to countries that require aflatoxin approval. Like the European Union, Singapore and ...

ISLAMIC REPUBLIC OF IRAN
MINISTRY OF HEALTH
AND MEDICAL EDUCATION

AFLATOXIN TEST RESULTS AND SAMPLING

CERTIFICATE NO: 1 95.22275.12068
CONSIGNMENT: 444008
DATE: 12/03/2017 VALID UP TO: 12/07/2017

- DATE OF SAMPLING : 07/03/2017
- NO OF INCREMENTAL SAMPLES :80
- AGGREGATE SAMPLE (WEIGHT) :16 Kg
- LABORATORY SAMPLES (SUBSAMPLES) :2 × 8 Kg
- METHOD OF ANALYSIS HPLC & Fluorescence Detector (PostColumn Derivatization);AOAC (17th Edition,2000), Vol 2,Ch. 49,pp.34-37.
- DATE OF ANALYSIS : 11/03/2017

RESULTS	TOTAL (B1+B2+G1+G2)PPB	B1(PPB)
SAMPLE 1.	< LOQ	< LOQ
SAMPLE 2.	< LOQ	< LOQ

• LOQ FOR AFB1,AFB2,AFG1 AND AFG2 ARE 0.2 PPB,0.05 PPB, 0.2 PPB AND 0.05 PPB, RESPECTIVELY.
• RECOVERY FOR AF B1 (4 PPB) AND AF TOTALS (10 PPB) ARE 80.00 % AND 87.27 % RESPECTIVELY.
• RESULTS WERE CORRECTED FOR RECOVERIES.
• THE EXPANDED MEASUREMENT UNCERTAINTY OF METHOD FOR AF B1 (8PPB) AND AF TOTALS (10PPB) WERE 10.32% AND 6.26% RESPECTIVELY.

Dr. Ali Esmaili Nadimi
Chancellor
Rafsanjan University of Medical Sciences

• Organic Approval Certificate

Germany's BCS certification to confirm the organicity of organic products






































WALNUT KERNELS

Walnut kernels be graded according to color and the percentage of fractures. Based on the percentage of breakage, there are three groups Halves, Quarter and Chopped. These three groups based on color are graded into several categories

Grade HA	Grade HB	Grade HC	Grade HD	Grade HE
				
				
				

Grade QA	Grade QB
	
	
	

Specification/ Walnut kernels

Allowable tolerances by weight		Kernels darker in color	% of splits	Foreign material	Chip & scratch	not satisfying	Other defects
Halves	WHA	5	<2	<0.01	2	2	<2
	WHB	8	<5	<0.01	2	3	<2
	WHC	10	<20	<0.05	2	3	<2
	WHD	50	<30	<0.5	5	5	<2
	WHE	80	<30	<0.5	5	5	<2
	WHF	95	<50	<1	5	5	<2
Quarter	WQA	8	30	<1	5	5	<2
	WQB	80	40	<5	6	5	<2
Chopped	WCA	25	95	<5	-	8	<2
	WCB	70	95	<10	-	8	<2

Walnut kernel/ chemical	Aflatoxin B1	Aflatoxin total	Peroxide
WHA, WHB	<8ppb	<10ppb	<1meq/kg
WHC, WHD, WHE, WHF, WQA, WQB, WCA, WCB	<10ppb	<15ppb	<5meq/kg



Big packing		Cartoons		Bags (vacuum)	
Walnut kernels		10kg	5kg	5kg	10kg
Chopped & meal		12kg	6kg	5kg	10kg
Quantity in Container	20'	1100	1000	1000	1100
	40'	2200	2000	2000	2200

Small packing		OPP	
Weight		40gr	75gr
Quantity in box		12	12
Quantity in carton		48	48
Quantity of cartons in Container	20'	2400	1400
	40'	4400	2400



WALNUT CONSUMPTION





Pistachio & products

- Accountability and availability of permanent
- Variety of products
- Continuous supply of high volume production capacity
- Ready to send cargo to more than 120 major ports of the world
- With most of the world financial transactions through bank accounts in Hong Kong and the UAE

Walnut kernel

- Accountability and availability of permanent
- Variety of products
- Continuous supply/ for any part = 5 MT
- Ready to send cargo to more than 120 major ports of the world
- With most of the world financial transactions through bank accounts in Hong Kong and the UAE





Our customers

The tendency of people to eat healthy food and to recognize the value of food nuts, increase the consumption of these products. Pistachio nuts is among the highest nutritional value, now it is Iran's most important manufacturers.

Iran is a major exporter of this product in the world and the countries of the five continents of the world, are consumers of Iranian pistachios. ANATA Nuts Company by creating the facilities and infrastructure, is ready to trade and cooperation with all countries of the world.



Financial Transfers

Our financial transfers are with foreign companies through an account at the Bank of Russia.

Financial Transfers

Transportation



Transport mode and means

Shipments to one of the four shape of the Earth, rail, air and sea, depending on the destination country and the volume of trade done.

Communication with us

contact us

Anata Nuts Company

Address:

- 1) Tabriz, East Azarbaijan, Iran.
- 2) Special Economic Zone, Sirjan, Iran.

Website: www.anatanuts.com

E-mail: Commercial_mng@anatanuts.com

Phone: +989146602486

Our social network:

Facebook: [Anata Nuts Co.](#)

Linked in: [Anata Nuts Co.](#)

Twiter: [Anata Nuts Co.](#)