### **Anata Nuts Company**

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#### **Our social network:**

Facebook: <u>Anata Nuts Co.</u> Linked in: <u>Anata Nuts Co</u>. Twiter: <u>Anata Nuts Co.</u>





### **About Us**

#### 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. <u>Anata</u> <u>Nuts Company</u> 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 ope	ned	Mecha	nical opened Close mouth					
Pistachio kernels								
Whole kernels	Unripe ker	nels Peele	ed kernels		pieces	Small meats		
		Pistach	io's product	ts				
Pist	achio powder		Pistachio slice					
Organic products								
Garden pistachios			Wild pistachios					
Garden pistachios								





Long pistachio

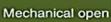


Jumbo pistachio



Round pistachio





**Closed Mouth** 





#### > 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



### > Pistachio In-Shell/ Naturally Opened Pistachios

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

Physical chara	acteristics of pi	stachio in shell	/ Natura	lly Op <u>en</u>	ed
	Superior Grade	Excellent Grade	Grade 1	Grade 2	Grade 3
Product Code – Anata Nuts Co.	PSG	PEG	PG1	PG2	PG3
1. Shell D	efects (%)-(allow	able 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 I	Defects (%)-(allow	vable tolerances b	y 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 I	Defects (%)-(allow	able tolerances by	y 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	Peroxide
		(B1+B2+G1+G2)	
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	S	lemi-open	Close mouth	
100% Mechanical Opened	>47	<%5	<%3	<	<%2.5	<%3	
Chemical characteristics/ Mechanically Opened		Aflatoxin B1		Aflatoxin to (B1+B2+G		Peroz	
			4 Qu u l		~	I+G2)	
For all qualities			< 8ppb		< 10ppb		<1me

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 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		





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.

**Products** 

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







Peeled pistachio kernels





#### Pistachio kernels

Prod	lucts

Tolerances allowed	percentage	of the defec	tive prod	luce by weight		
Defects allowed	Pistachio kernels/ Whole kernels			Peeled pistachio kernels		
	Extra	Class I	Class II	Grade S, A, B, C, D	Whole kernels	
Product Code – Anata Nuts Co.	PKS	PK1	PK2	PPKS, PPKA, PPKB, PPKC, PPKD	Whole Kerners	
a) Tolerances for pistachio kernels a	and peeled ker	nels not satisf	ying the mi	nimum requirements		No. Sale
Not sufficiently developed, shrunken and shriveled	5	6	8	8		
of which dark shrivelled kernels no more than:	-	-	-	3		1 Alia
Mouldy	0.5	0.5	1	0.5		
Rancid or damaged by rotting	0.5	1	0.25	0.5	Unripe kernels	
Insect damage	1.5	2	2.5	1		4462
Living pests	0	0	0	0		sagar.
1	o) Size Tole	erances				
For produce not conforming to the size indicated, if sized	10	10	10	10		
c) ,	<b>Folerances</b> for	other defects	-		Peeled kernels	
Foreign matter, loose shells, shell fragments, fragments	0.1	0.1	0.2	-		
of hull, dust						
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	Halves and pieces	
Pistachio kernels and peeled pistachio kernels	10	10	10	10		
belonging to other varieties or commercial types other						
than that indicated						
Peeled pistachio kernels belonging to other colours than	-	-	-	5	Small meats	
that indicated						

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 A



Grade B



Grade C



Grade D





#### > 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 sucks	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	-		





# Certificates

#### **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 I	at service of the service	
	AND MEDICAL EDUC		
12	AND MEDICAL EDUC	ATION	
A	FLATOXIN TEST RESULTS AND	SAMPLING	
CERTIFICATE N	10:1 95.22275.12068		
CONSIGNMENT	: 444008		
DATE: 12/03/20	017	VALID UP TO: 12/07/201	7
- DATE OF SAMP	PLING : 07/03/2017		
- NO OF INCREM	IENTAL SAMPLES :80		
- AGGREGATE S	AMPLE (WEIGHT) :16 Kg		
- LABORATORY	SAMPLES (SUBSAMPLES) : 2 × 8	V-	
	SAMPLES (SUBSAMPLES) . 2 × 8	ng	
	NALYSIS HPLC & Fluorescence	the second s	
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- METHOD OF AN Derivatization - DATE OF ANAL RESULTS	NALYSIS HPLC & Fluorescence );AOAC (17 <sup>*</sup> Edition,2000 ), Vi YSIS : 11/03/2017 TOTAL (B1+B2+G1+G2)PPB	Betector (PostColumn ol 2,Ch. 49,pp.34-37. B1(PPB)	
- METHOD OF AN Derivatization - DATE OF ANAL	NALYSIS HPLC & Fluorescence );AOAC (17 <sup>*</sup> Edition,2000 ), Vo YSIS : 11/03/2017	e Detector (PostColumn ol 2,Ch. 49,pp.34-37.	
- METHOD OF AN Derivatization - DATE OF ANAL RESULTS	NALYSIS HPLC & Fluorescence );AOAC (17 <sup>*</sup> Edition,2000 ), Vi YSIS : 11/03/2017 TOTAL (B1+B2+G1+G2)PPB	Betector (PostColumn ol 2,Ch. 49,pp.34-37. B1(PPB)	
- METHOD OF AM Derivatization - DATE OF ANAL RESULTS SAMPLE 1. SAMPLE 2.	VALYSIS HPLC & Fluorescence );AOAC (17 <sup>®</sup> Edition,2000 ), Ve YSIS: 11/03/2017 TOTAL (B1+B3+G1+G2)PPB <loq <loq< td=""><td>Botector (PostColumn           b1 2,Ch. 49,pp.34-37.           B1(PPB)           &lt; LOQ</td>           &lt; LOQ</loq<></loq 	Botector (PostColumn           b1 2,Ch. 49,pp.34-37.           B1(PPB)           < LOQ	
- METHOD OF AN Derivatization - DATE OF ANAL RESULTS SAMPLE 1. SAMPLE 2 LOQ FOR AF	VALYSIS HPLC & Fluorescence );AOAC (17 <sup>*</sup> Edition,2000 ), Vi YSIS : 11/03/2017 TOTAL (81+82+61+62)PPB <loq< td=""><td>Batector (PostColumn           b1 2,Ch. 49,pp.34-37.           B1(PPB)           &lt; LOQ</td>           &lt; LOQ</loq<>	Batector (PostColumn           b1 2,Ch. 49,pp.34-37.           B1(PPB)           < LOQ	
METHOD OF AN Derivatization     DATE OF ANAL     RESULTS     SAMPLE 1.     SAMPLE 2.     LOQ FOR AF AND 0.05 PP	VALYSIS HPLC & Fluorescence );AOAC (17 <sup>®</sup> Edition,2000 ), Vo YSIS : 11/03/2017 TOTAL (81+82+G1+G2)PPB < LOQ < LOQ 81,AF82,AFG1 AND AFG2 ARE (	Betector (PostColumn           b1 2,Ch. 49,pp.34-37.           B1(PPB) <loq< td=""> <loq< td=""> <loq< td="">           2 PPB,0.05 PPB, 0.2 PPB</loq<></loq<></loq<>	
METHOD OF AM     Derivatization     DATE OF ANAL     RESULTS     SAMPLE 1.     SAMPLE 2.     LOQ FOR AF     AND 0.05 PP     RECOVERY 1	VALYSIS HPLC & Fluorescence );AOAC (17 <sup>*</sup> Edition,2000 ), Vo YSIS: 11/03/2017 TOTAL (B1+B2+G1+G2)FPB <loq <loq B1,AFB2,AFG1 AND AFG2 ARE ( B, RESPECTIVELY.</loq </loq 	Betector (PostColumn           b1 2,Ch. 49,pp.34-37.           B1(PPB) <loq< td=""> <loq< td=""> <loq< td="">           2 PPB,0.05 PPB, 0.2 PPB</loq<></loq<></loq<>	
METHOD OF AM     Derivatization     DATE OF ANAL     RESULTS     SAMPLE 1.     SAMPLE 2.     LOQ FOR AF     AND 0.05 PP     RECOVERY I     AND 87.27 %	VALYSIS HPLC & Fluorescence );AOAC (17 <sup>*</sup> Edition,2000 ), Ve YSIS : 11/03/2017 TOTAL (BI+B2+G1+G2)PPB <loq <loq B1,AFB2,AFG1 AND AFG2 ARE (B B, RESPECTIVELY. FOR AF B1 (4 PPB ) AND AF TO</loq </loq 	Delector (PostColumn ol 2,Ch. 49,pp.34-37.	
METHOD OF AN Derivatization - DATE OF ANAL RESULTS SAMPLE 1. SAMPLE 2. - LOQ FOR AF AND 0.05 PPI - RECOVERY I AND 87.27 % - RESULTS WI	VALYSIS HPLC & Fluorescence );AOAC (17 <sup>°</sup> Edition,2000 ), Vo YSIS: 11/03/2017 TOTAL (81+83+G1+G3)PPB <loq <loq 81,AF62,AF61 AND AF62 AFE (6 B, RESPECTIVELY. KOR AF B1 (4 PPB ) AND AF TO 4 RESPECTIVELY.</loq </loq 	Belector (PostColumn           ol 2, Ch. 49, pp.34-37.           81(PP8) <loq< td=""> <loq< td="">           0.2 PPB,0.05 PPB, 0.2 PPB           TALS (10 PPB ) ARE \$8.09 %           SRIES.</loq<></loq<>	
METHOD OF AJ Derivatization - DATE OF ANAL RESULTS SAMPLE I. SAMPLE I. SAMPLE 2. - LOQ FOR AF AND 0.05 PPI - RECOVERY I AND 87.27 % - RESULTS WI - THE EXPAND	VALYSIS HPLC & Fluorescence );AOAC (17 Edition,2000 ), Ve YSIS: 11/03/2017 TOTAL (B1+B2+G1+G2)PPB <loq <loq E1,AFB2,AFG1 AND AFG2 ARE (B B; RESPECTIVELY. ERE CORRECTED FOR RECOVER</loq </loq 	Belector (PostColumn           b12,Ch. 49,pp.34-37.           81(PP8) <loq< td=""> <loq< td="">           02,PPB,0.05 PPB, 0.2 PPB           TALS (10 PPB ) ARE \$8.00 %           ERIES.           CTY OF METHOD FOR AF BI</loq<></loq<>	
METHOD OF AJ Derivatization - DATE OF ANAL RESULTS SAMPLE I. SAMPLE I. SAMPLE 2. - LOQ FOR AF AND 0.05 PPI - RECOVERY I AND 87.27 % - RESULTS WI - THE EXPAND	VALYSIS HPLC & Fluorescence );AOAC (17 <sup>®</sup> Edition,2000 ), Ve YSIS : 11/03/2017 TOTAL (81+82+G1+G2)PPB <loq <loq B1.AFB2.AFG1 AND AFG2 ARE (6 B, RESPECTIVELY. FOR AF B1 (4 PPB ) AND AF TO 6 RESPECTIVELY. ERE CORRECTED FOR RECOVE DED MEASURMENT UNCERTAIN</loq </loq 	Belector (PostColumn           bl 2,ch. 49,pp.34-37.           B1(PPB) <loq< td=""> <loq< td="">           .2 PPB,0.05 PPB, 0.2 PPB           TALS (10 PPB ) ARE \$8.00 %           STTY OF METHOD FOR AF BI           6.26% RESPECTIVELY.</loq<></loq<>	

Organic Approval Certificate

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













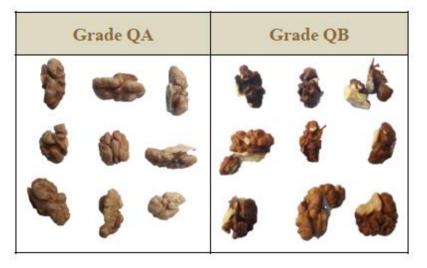




### WALNUT KERNELS

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
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<b>89 80 6</b> 6				8 0 A





# Specification/ Walnut kernels

Allowable tolera	nces 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	б	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		Cart	oons	Bags (v	acuum)
Walnut kernels		10kg	5kg	5kg	10kg
Chopped & meal		12kg	бkg	5kg	10kg
Quantity in Container	20'	1100	1000	1000	1100
	40'	2200	2000	2000	2200

Small packing	ОРР		
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

# Capacity and facilities



#### 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**



#### **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.

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#### **Financial Transfers**

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



### 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

#### Anata Nuts Company Address:

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**Our social network:** Facebook: <u>Anata Nuts Co.</u> Linked in: <u>Anata Nuts Co.</u> Twiter: <u>Anata Nuts Co.</u>