

DEFINITION & CLASSIFICATION



The UNECE standard applies to inshell pistachio nuts* free from outer husks, of varieties (cultivars) grown from Pistachio (*Pistacia vera* L.) intended for direct consumption or for food when intended to be mixed with other products for direct consumption without further processing.

It does not apply to inshell pistachio nuts that are processed by salting, sugaring, flavouring, roasting or for industrial processing.

Inshell pistachio nuts are classified into the following **three classes: Extra Class, Class I and Class II.**

The classification is determined in accordance with the defects allowed in the Standard's section "IV, Provisions concerning tolerances".

QUALITY DEFECTS



SHELL DISCOLORATION



MOULD



DAMAGED BY PESTS



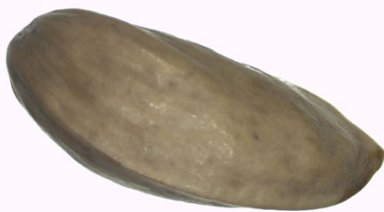
CRACKS AND LATERALLY SPLIT
NOT ON THE SUTURE



CRACKS AND LATERALLY SPLIT
SHELL EMPTY NUTS/BLANKS



NOT FULLY DEVELOPED,
SHRIVELLED KERNELS



UNSPLIT SHELLS



EMPTY NUTS/BLANKS



LOOSE KERNELS, LOOSE SHELLS
AND SHELL FRAGMENTS



ADHERING HULL AND BLEMISHES



EXTRANEOUS MATTER



FOREIGN MATTER