



UNECE

COMMERCIAL AND MARKETING QUALITY OF INSHELL PISTACHIOS*

EXPLANATORY POSTER | 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**.

QUALITY DEFECTS

SHELL DISCOLORATION
(DARK/YELLOW)



DAMAGED BY PESTS



CRACKS AND LATERALLY
SPLIT SHELLS



MOULD



CRACKS AND LATERALLY
SPLIT NOT ON THE
SUTURE



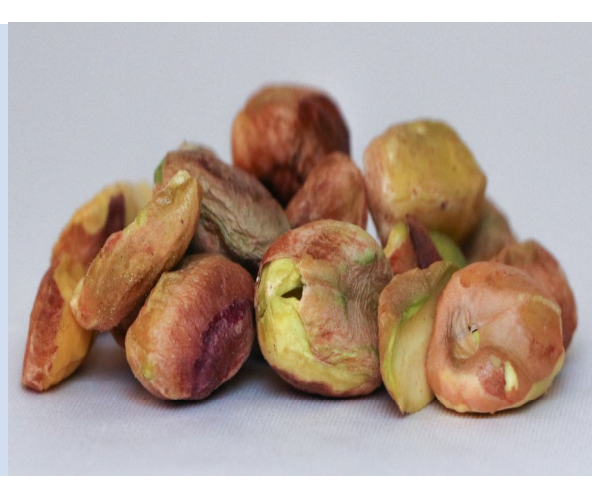
EMPTY NUTS / BLANKS



ADHERING HULL
AND BLEMISHES



LOOSE SHELLS AND
SHELL FRAGMENTS



UNSPLIT SHELLS



EXTRANEOUS MATTER
INCLUDING DUST AND
FRAGMENTS OF HUSK



NOT FULLY DEVELOPED
AND SHRIVELLED
KERNELS,
CRINKLE SHELLS



FOREIGN MATTER



RANCID, DECAY,
HAVING FOREIGN
SMELL OR TASTE



LOOSE KERNELS

