**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
- Unsplitted shells
- Empty nuts/blanks
- Loose kernels, loose shells and shell fragments
- Adhering hull and blemishes
- Extraneous matter
- Foreign matter

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*www.unece.org/trade/agr/standard/dry/DDP-Standards.html*

*www.unece.org/trade/wp7/brochures-and-publications*