

PISTACHIOS

IN-SHELL KERNELS



IN-SHELL PISTACHIOS

GRADE*







U.S. Extra #1

*Higher grades and huller run pistachios subject to availability.

Sizes may vary according to crop year.

SIZE*



*Size varies by crop.

SHIPPING INFORMATION

PRODUCT	PACKING	UNIT NET WEIGHT		STANDARD CONTAINER QUANTITY			
		LBS	KGS	Container	Quantity	Net Weight LBS	Net Weight KGS
		25	11.34	20' Container	990 cartons on slip sheets	24,750	11,226
				40' Container	1,720 cartons on slip sheets	43,000	19,505
In-shell					1,680 cartons on wood pallets	42,000	19,051
	Cartons	22	10.00	20' Container	900 cartons on slip sheets	19,842	9,000
				40' Container	1,900 cartons on slip sheets or wood pallets	41,887	18,900
	Bags	50	22.68	40' Container	860 bags on slip sheets or wood pallets	43,000	19,505
	Super Sacks	2,200	997.90	20' Container	9 super sacks on slip sheets	22,000	9,979
				40' Container	20 super sacks on slip sheets	44,000	19,958
					19 super sacks on wood pallets	41,800	18,960

PISTACHIO KERNELS



Wonderful Kernels 80%*
*Subject to availability.



Halves & Pieces*

SHIPPING INFORMATION

PRODUCT	PACKING	UNIT NET WEIGHT		STANDARD CONTAINER QUANTITY			
		LBS	KGS	Container		Net Weight LBS	Net Weight KGS
Whole Kernels Halves & Pieces Small Meats	Cartons	25	11.34	20' Container	990 cartons on slip sheets	24,750	11,226
				40' Container	1,720 cartons on slip sheets	43,000	19,505
					1,680 cartons on wood pallets	42,000	19,051



FOOD SAFETY AND QUALITY

Wonderful Pistachios & Almonds employs full-time, separate, and dedicated Food Safety, Quality Assurance, and Quality Control teams.

FOOD SAFETY

- Robust and industry-leading environmental swabbing program for food and non-food contact points.
- Intensive pest monitoring and prevention program.

 Dedicated pest control staff supported by a third-party contractor.
- All employees undergo extensive food safety training with mandatory compliance initiatives.
- Hand sanitizers, foot baths, and other measures incorporated into all ready-to-eat areas.
- Master sanitization schedule including foaming, dry cleaning techniques, and dry ice blasters throughout all facilities, supported by dedicated plant-specific teams.
- Outreach program invites university professors, industry food safety experts, technical consultants, and microbiologists to review our food safety procedures.

QUALITY ASSURANCE

- All products undergo a test, hold, and release program ensuring compliance with specifications.
- Upgraded, custom-designed Statistical Process Control system.
- Contracted with accredited ISO-17025 third-party laboratory with on-site testing facilities. Capability to adhere to U.S., E.U., and other international testing protocols.
- Pasteurization process approved by the Almond Board of California.
- 100% allergen separation between almonds and pistachios.

QUALITY CONTROL

• All facilities are staffed with full-time and dedicated Quality Control personnel.

AUDIT QUALIFICATIONS

- Members of the American Council for Food Safety & Quality.
- USDA inspectors on-site.
- All facilities FSSC 22000 Certified.

Global Headquarters Los Angeles, California, USA +1.877.450.9493 consumercare@wonderful.com





