



Fard

Foodstuff Industry L.L.C

WE WILL TAKE A STAND



www.fardfoodstuff.com

About us

At Fard Foodstuff Company, we specialize in precision shelling and hygienic packaging of premium pistachios. From farm to final pack, we ensure top-grade quality, freshness, and global export standards in every batch.

Fard Foodstuff Industry is a dynamic company established in 2018, dedicated to excellence in the nuts and dried fruits sector. With a commitment to quality and innovation, we aim to serve the B2B and B2C market with top-tier products and services.

Key Capabilities:

Two high-capacity shelling lines For pistachios and walnuts, with a combined throughput of up to 300 kg per hour

Advanced sorting, separating, and grading systems To ensure product consistency and purity

Modern packaging lines designed For flexibility, hygiene, and consumer-ready presentation

Temperature-controlled warehouse Equipped with a professional cooling system to preserve freshness and extend shelf life



CASHEWS



Origin: India, Vietnam, Africa and Brazil

Packaging: Vacuum bag/ tin in carton

Packing weight: 50 lb ($\approx$ 22.68 kg), 25 lb ($\approx$ 11.34 kg)

Types By Grade / Size (whole kernels)

Cashews are graded by size and quality. The “W” stands for “White Whole” (whole, unbroken, white kernels).

1- W180: “King of Cashews” → Extra large, premium, rare
count 326-395 nuts per kilo or 140-180 nuts per pound

2- W210: Jumbo size, high quality
count 395-465 nuts per kilo or 180-210 nuts pound

3- W240: Large size, popular & widely traded
count 465-530 nuts per kilo or 210-240 nuts pound

4- W320: Most common, good size, balance of price & quality
count 660-706 nuts per kilo or 300-320 nuts pound

5- W450: Smaller, more economical.
count 882-992 nuts per kilo or 400-450 nuts pound

Other Types

1- Splits (WS / SS) – Kernels split naturally.

2- Pieces (LWP, SWP) – Large white pieces, small white pieces



PISTACHIO



In- shelled pistachio

Origin: USA, Iran
Packaging: vacuum bags, Injected with Nitrogen, carton
Packing weight: 5, 10,25, 50 kg NW and Jumbo Bag

Types of USA In-Shelled Pistachio:
U.S. Fancy U.S. Extra No. 1 U.S. No. 1 U.S. Select

Size Designation	Average Number of Nuts per Ounce
Colossal	Less than 18
Extra Large	18 to 20
Large	21 to 25
Medium 26 to 30	Medium 26 to 30
Small More than 30	Small More than 30

Iran Types and Variety In-shelled Pistachios:

Long



Calibers:
18/20, 20/22,
22/24 and
24/26

Jumbo



Calibers:
18/20, 20/22,
22/24 and
24/26

Round



Calibers:
26/28, 28/30,
30/32 and
32/34

Closed



Opening Process:
a.Natural
b.Mechanical



Shelled Pistachio

Origin: USA, Iran
Packaging: vacuum bags, Injected with Nitrogen, carton
Packing weight: 5, 10 kg NW

Shelled Pistachio Variety: 1- Whole 2- Pieces (Splits - Slices)

Types:
1.Machin Broken 2. Hand cracked 3. kAL (60-70-90-100% Super)

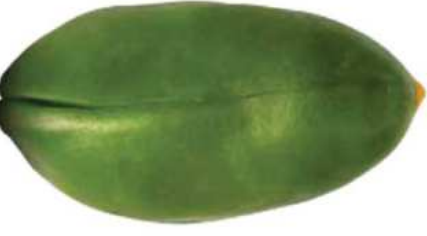
Grad:

1- Machin Broken Less than 3% split 10-15% Split	2- Hand Cracked Mumtaz -Kal Grading 60-70-90 and 100% Super
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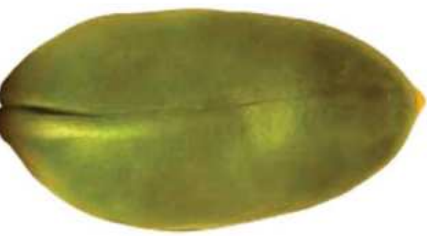
Peeled Pistachio Kernels

Origin: USA, Iran
Packaging: vacuum bags, Injected with Nitrogen, carton
Packing weight: 5, 10 kg NW

Peeled Pistachio Kernels Variety:

- 

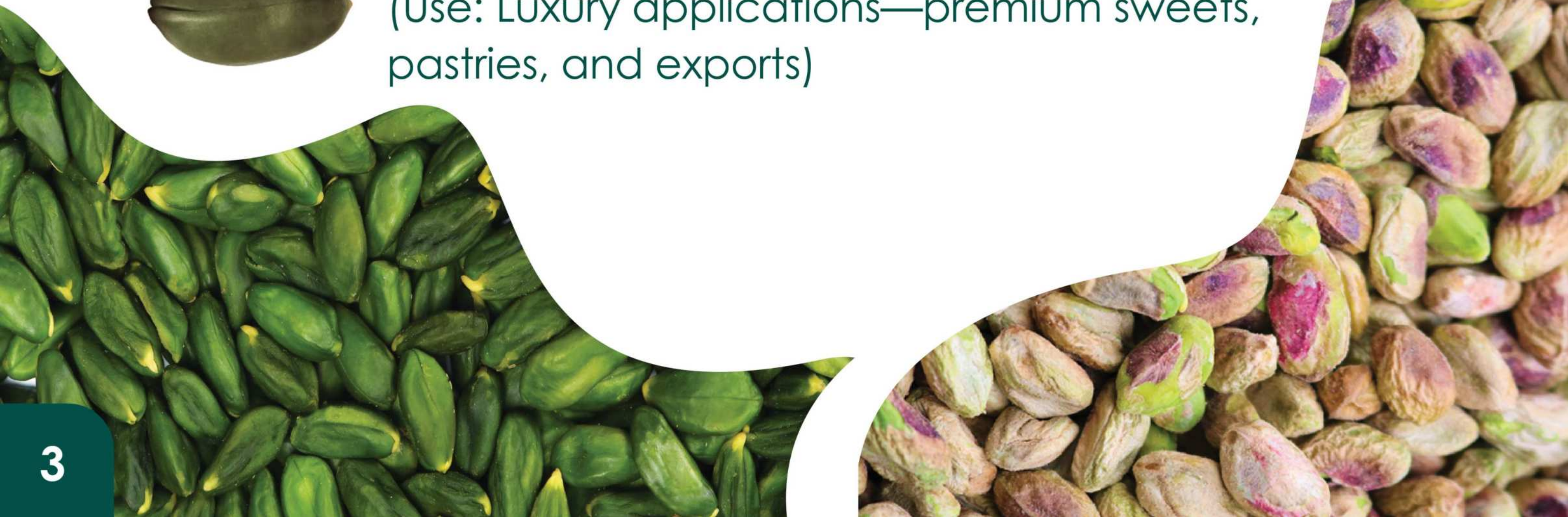
Bright green
(Use: High-end food production, including baklava and fine desserts)
- 

Light to medium green
(Use: General food industry use—ice cream, sauces, etc)
- 

Green with yellowish tones
(Use: Mass-market confectionery, bulk products)
- 

Pale green to yellow; may include broken kernels
(Use: Industrial use, pistachio paste production)
- 

Very bright, deep green
(Use: Luxury applications—premium sweets, pastries, and exports)



WALNUT



In-shell Walnut



Origin: USA, Chili, China
Packaging: vacuum bags, Injected with Nitrogen, carton
Packing weight: 5, 10 kg NW



1. Chandler
Shell: Thin, smooth, and light-colored
Kernel: Light-colored, high yield, easy to extract
Notes: Popular for its high-quality kernels and ease of processing



2. Hartley
Shell: Thicker and more robust
Kernel: Rich flavor, good for in-shell sales
Notes: Recognizable by its heart shape; often used for decorative purposes



3. Howard
Shell: Medium thickness, smooth texture
Kernel: High-quality, light-colored
Notes: Known for its consistent size and shape

VARIETY	Size (mm)
Amigo	<28
Chandler	28-30
Chico	30-32
Franquette	32-34
Hartley	34-36
Howard	36+
Serr	—
Sunland	—

VARIETY	Size (mm)
185	+30
XIN2	+32
Yunnan	—

Walnut Kernels

Origin: USA, Iran

Packaging: vacuum bags, Injected with Nitrogen, carton

Packing weight: 5, 10 kg NW



Variety
1-Halves
8 or more of the kernels is intact, 85% or more of lot, by weight, are half kernels with the remainder three-fourths half kernels.



2-Walnut Pieces & Halves
20% or more of lot, by weight, are half kernels (7/8 or more of the kernel is intact).

3-Walnut pieces

Medium



Small



Topping



light meal



Walnut Kernels Size	Diameter Range (Inches)
Jumbo Halves	12/16 inch or larger
Large Halves	9/16 – 12/16 inch
Medium Halves	8/16 – 9/16 inch
Large Pieces	Pass through 12/16-inch screen, not through 8/16 inch
Medium Pieces	Pass through 9/16-inch screen, not through 6/16 inch
Small Pieces	Pass through 6/16-inch screen

Color Classification	
Color Classification	Description
Extra Light	Very light, nearly white in color, with a mild flavor. No more than 15% shall be darker than extra light of which only 2% (included in the 15%) may be darker than light.
Light	Kernels are light in color, slightly darker than extra light, but still uniform. No more than 15% shall be darker than light of which only 2% (included in the 15%) may be darker than light amber.
Light Amber	Kernels have a light amber hue, with some natural variation in color. No more than 15% shall be darker than light amber of which only 2% (included in the 15%) may be darker than amber.
Amber	Kernels are darker, with a rich amber tone, showing more noticeable variation. No more than 10% shall be darker than amber.

ALMOND



Origin: USA, Spain



Nonpareil



Carmel



Butte & Padre



Mission



Marcona



Valencia /
Desmayo /
Largueta

Types/Grading and Description			
Type/Variety	Origin	Grade/Size	Description / Use
Nonpareil	USA (California)	Extra No.1, No.1	Thin shell, smooth surface, light color; premium export quality, ideal for snacks and retail packs.
Carmel	USA (California)	Extra No.1, No.1	Slightly darker skin, versatile; good for roasting, confectionery, and industrial use.
Butte & Padre	USA (California)	Standard / Mixed Sizes	Hard shell, durable; used in processing, snacks, and industrial applications.
Mission	USA (California)	Standard / Mixed Sizes	Smaller, darker skin, strong flavor; excellent for roasting and baking.
Marcona	Spain	Gourmet / Premium	Round, sweet, soft texture; specialty almond for high-end confectionery and gift packs.
Valencia / Desmayo / Largueta	Spain	Standard / Select	Long, flat almonds; traditional Mediterranean flavor, ideal for turrón, sweets, and baking.



DATES



PIAROM DATES (Maryami Dates)

Origin: UAE, IRAN

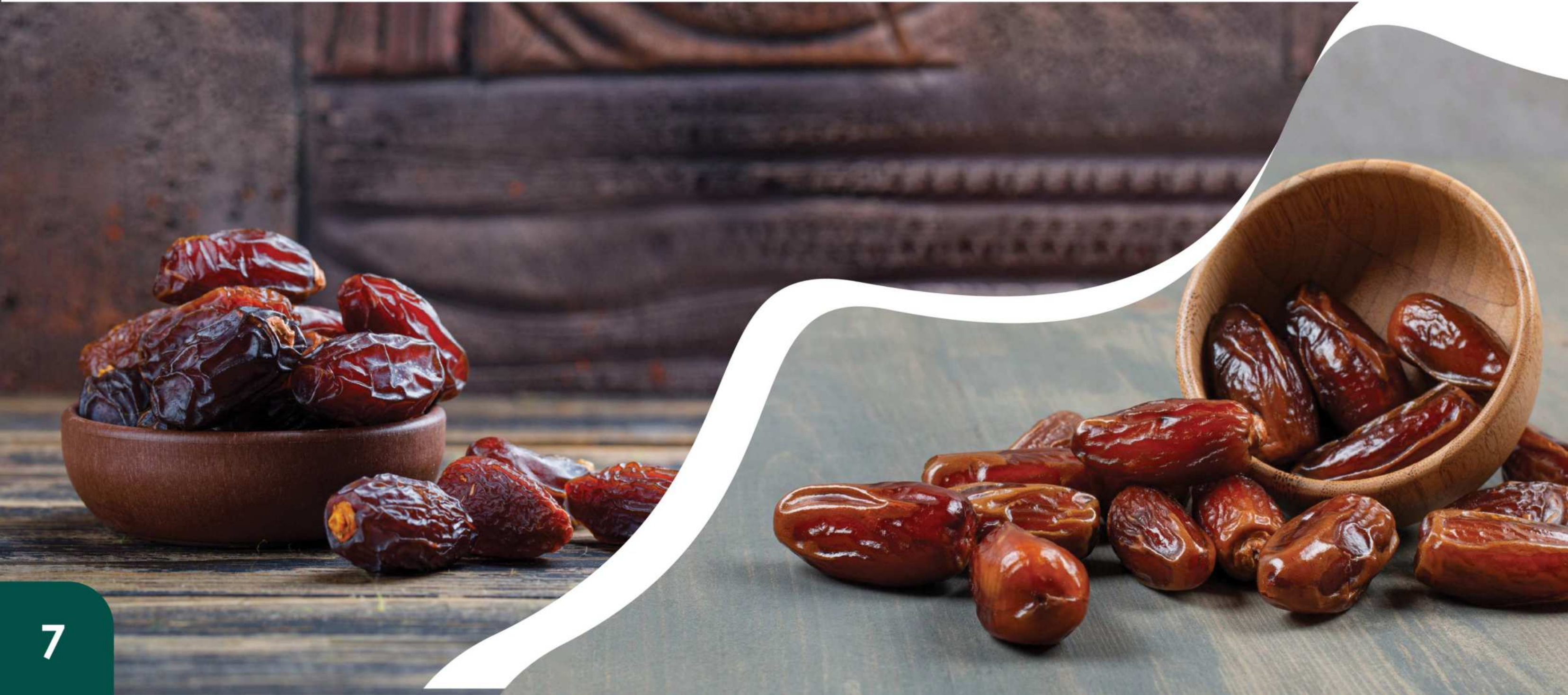
Category: Semi-dry, Premium Export Grade

Product Specifications	
Feature	Description
Type	Whole, pitted (optional), semi-dry
Color	Dark brown to chocolate brown
Shape & Size	Elongated, oval – approx. 3–5 cm
Texture	Thin skin, soft flesh
Taste	Naturally sweet, mild caramel-like
Moisture	Low (12%–15%) – long shelf life
Sugar Content	High (natural fructose & glucose)
Shelf Life	12–18 months (cool, dry storage)
Packaging	500g – 5kg consumer packs / 10kg bulk export cartons

RABBI DATES

Origin: UAE, IRAN

Product Specifications	
Feature	Description
Type	Whole, pitted (optional), semi-dry
Color	Dark brown to chocolate brown
Shape & Size	Elongated, oval – approx. 3–5 cm
Texture	Thin skin, soft flesh
Taste	Naturally sweet, mild caramel-like
Moisture	Low (12%–15%) – long shelf life
Sugar Content	High (natural fructose & glucose)
Shelf Life	12–18 months (cool, dry storage)
Packaging	500g – 5kg consumer packs / 10kg bulk export cartons



DRIED APRICOTS



Origin: Produced in Iran (East & West Azerbaijan and Kurdistan provinces)

Taste: Sweet, rich apricot flavor

Shelf Life: Up to 12 months (cool, dry storage)

Moisture Content: 25–18% (standard)

Processing:

1- Sun-dried or oven-dried

Color: Dark amber/brown



2- Sulfur-treated or natural (unsulfured)

Color: Bright orange

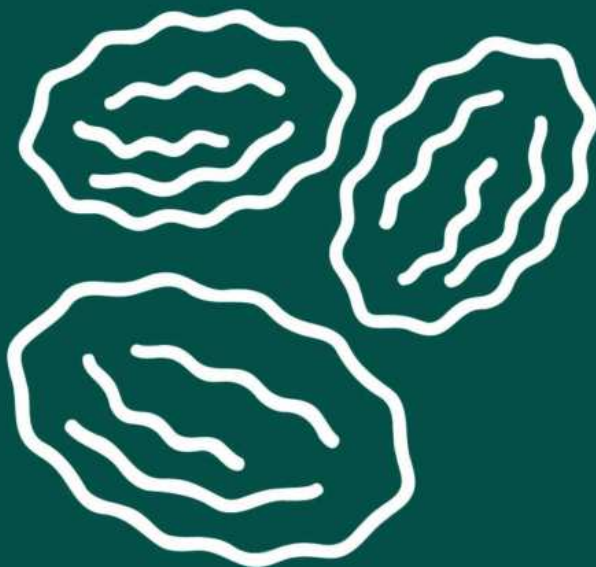




Classification Table				
Type / Grade	Size	Color	Opening	Drying Method
101 AA	> 22 mm	Light cream/ golden	Fully open mouth	100% Sun-dried
101 A	> 22 mm	Golden to yellow	Mostly open	100% Sun-dried
AA	20–22 mm	Yellow to cream	Semi-open	100% Sun-dried
A	18–20 mm	Light brown	Partially open	100% Sun-dried
B Grade	< 18 mm	Yellow to light brown	Mostly closed	100% Sun-dried
Industrial	Mixed sizes	Brown or darker	Closed	100% Sun-dried



RAISINS



Origin: UAE, Iran

Processing: Naturally Dried - Mechanically Dried



Golden Raisins



Green Raisins



Malayer Raisins



Sultana Raisins

Grading System by Size		
Grade	Berry Count / 100g	Average Size (mm)
AAA (Extra Large)	< 220 berries	9–10+ mm
AA (Large)	220–260 berries	8–9 mm
A (Medium)	260–300 berries	7–8 mm
B (Small)	> 300 berries	6–7 mm

Types, color and Drying Method		
Type	Color	Drying Method
Golden Raisins (Sultana)	Golden yellow	Oven-dried with sulfur
Sun-Dried Raisins	Dark brown to black	Naturally sun-dried
Kashmari Raisins (Long Green)	Light green, elongated	Shade-dried
Malayer Raisins	Brown to amber	Sun or shade-dried
Black Raisins	Deep black	Sun-dried
Currants (Small Black)	Very dark, small-sized	Sun-dried

Screen Size Grading Table		
Grade	Screen Size (mm)	Description
Super Large	9 mm and above	Premium, jumbo raisins
Large (AA)	8 – 9 mm	Uniform, large berries
Medium (A)	7 – 8 mm	Regular commercial size
Small (B)	6 – 7 mm	Smaller, budget-friendly
Mixed Grade	Below 6 mm	Economy grade, mixed sizes





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