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Global Reach Local Trust

Wholesale Pistachio Catalogue

A curated range of premium pistachio products
for confectionery, bakery, ice cream, snack,
and industrial food applications.



Quality Certifications

Our entire supply chain is audited and certified for international trade, including FSSC 22000, ISO 22000, ISO 9001, Kosher, and Halal certifications to safeguard your procurement with absolute compliance.



FSSC 22000



ISO 22000



ISO 9001



Kosher



Halal





What Makes Boz Antep Pistachio Special?



Distinctive vivid green color prized in premium confectionery and dessert applications.



Rich, concentrated pistachio aroma and flavor that elevates high-end recipes.



A preferred choice for products where both visual appeal and authentic pistachio character matter.



Typical Use Cases



- Baklava and traditional desserts
- Gelato and ice cream applications
- Luxury pastry and patisserie
- Decorative topping and premium fillings

Boz Antep Pistachio



Ideal for baklava and other traditional desserts, Boz Antep pistachio stands out with its signature bright green color and intense aroma.



It adds an authentic touch and distinctive pistachio flavor to desserts, while its striking appearance elevates presentation quality.

Recommended Applications —



Baklava



Traditional desserts



Premium pastry garnish



1-3 mm Roasted Boz Antep Pistachio



This special product stands out with its finely cut structure, aromatic profile, and vivid green color.



It is especially preferred in traditional Turkish desserts, pastry applications, and ice cream, bringing both visual elegance and rich pistachio flavor to finished products.

Recommended Applications



Traditional
desserts



Pastry



Ice cream



Roasted Red Pistachio Kernels



This roasted pistachio variety features a vivid red appearance and is well suited for snack-oriented products.



It is an excellent choice for chips, nut mixes, bars, and related applications where both visual attraction and characteristic roasted pistachio flavor are important.

Recommended Applications



Snack blends



Bars



Seasoned snack products



0–3.5 mm Roasted Antep Pistachio



This fine-granule, intensely aromatic pistachio is especially preferred as a filling ingredient in the dessert and pastry sector.



It is ideal for adding distinctive flavor and texture to your products, while its small particle size ensures even distribution in fillings, creams, and dough-based applications.

Recommended Applications



Dessert fillings



Pastry applications



Bakery inclusions



1.5–2.5 mm Roasted Antep Pistachio



Specially prepared for wafer and chocolate applications, this medium-size roasted pistachio adds both visual appeal and flavor depth to finished products.



It provides a balanced particle size and supports homogeneous distribution in chocolate coatings, fillings, and related confectionery applications.

Recommended Applications



Chocolate fillings



Wafer layers



Confectionery
coatings



2-5 mm Roasted Antep Pistachio



With its medium particle size and aromatic profile, this pistachio variety is especially favored in ice cream and patisserie applications.



It brings a pronounced pistachio flavor and texture to desserts while offering easy handling and processing efficiency in production.

Recommended Applications



Ice cream



Patisserie



Dessert components





4-7 mm Roasted Antep Pistachio



This larger-cut roasted pistachio is used in products where visual impact matters.



It is ideal for decorative applications, cookies, and luxury desserts, giving finished products a richer and more premium appearance.



Recommended Applications



Decorative
toppings



Cookies



Luxury
desserts