

About Us

Since 2025, **Toucan Trade Group** (**TTG**) has served as your trusted bridge between Iran's agricultural excellence and global markets. We specialize in premium pistachios, dates, raisins, and dried fruits, leveraging our vertically integrated operations to deliver exceptional quality and unwavering reliability to customers worldwide.

Based in Tehran with a strategic logistics hub in Kerman, TTG represents the pinnacle of agricultural excellence, combining traditional Iranian farming heritage with modern export capabilities.

Our workforce includes agricultural specialists, quality control experts, logistics coordinators, and international trade professionals who ensure every shipment meets the highest standards.

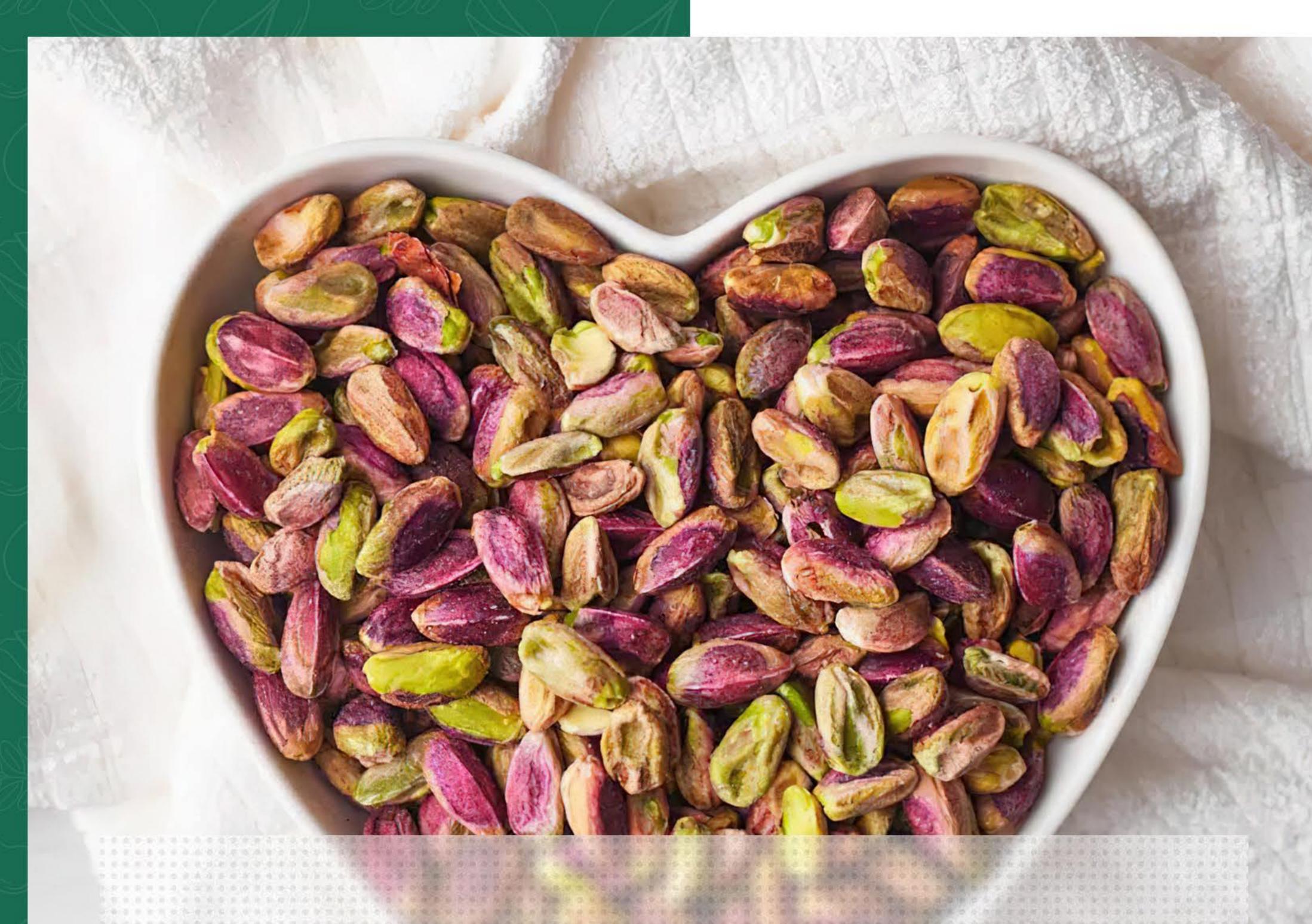
We collaborate closely with farming partners to implement organic cultivation methods and water conservation techniques that preserve Iran's rich agricultural heritage for future generations.







At TTG, we understand that successful international trade requires more than quality products. Our comprehensive approach includes advanced packaging solutions, efficient logistics networks, and dedicated customer service teams providing personalized support to each client. We maintain state of the art facilities equipped with modern processing, sorting, and packaging equipment.



Our dedicated team of over 100 specialized professionals proudly serves B2B clients across +10 countries throughout Europe, the Middle East, and Asia.



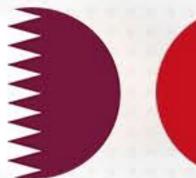














Quick Specs Table

Variety	Sizes (pcs/oz)		Shell Color	Kernel Ratio	Taste Profile
AKBARI	18-20 20-22 22-24 24-26		Light Belge	High	 Luxury Packs
AHMAD : AGHAEI :	24-26 26-28 28-30 30-32		White	Mild Smooth	Sweets Paste
FANDOGHI	28-30 30-32 32-34 34-36		Creamy	Balanced Nutty	Bulk Snacks
KALLEH : GHOUCHI	20-22 22-24 24-26	3000000	High	Gourmet & Displays	 Gourmet & Displays



"spanning from farm partnerships to global distribution"

Our fully integrated operations guarantee consistent quality and exceptional customer satisfaction at every scale. This vertical integration provides complete control over every aspect of the supply chain, from harvest to delivery .



Our Pistachio Type By Shape and Varieties



AKBARI

Sizes: 18-20 | 20-22 | 22-24 | 24-26

Shell Color : Light Belge Kernel Ratio : High



AHMAD AGHAEI

Sizes: 22-24 | 24-26 | 26-28 | 28-30

Shell Color: White
Kernel Ratio: Mild Smooth



FANDOGHI

Sizes: 28-30 | 30-32 | 32-34 | 34-36

Shell Color: Creamy

Kernel Ratio: Balanced Nutty



KALLE GHOCHI

Sizes: 20-22 | 22-24 | 24-26 | 26-28

Shell Color: High

Kernel Ratio: Gourmet & Displays



Pistachio kernels are the shelled form of pistachios, offering the same rich taste and nutritional benefits without the hard shell. They are especially convenient for use in confectionery, ice cream, bakery products, snacks, and various food industries. kernels are available for all main varieties we introduced — Akbari, Ahmad Aghaei, Kalleh Ghouchi, and Fandoghi. The nutritional facts and quality specifications of each kernel fully correspond to its original pistachio type, which means the kernel maintains the same flavor, aroma, and health benefits.

Therefore, for every pistachio variety described in this catalog, kernel options are also available to order.

Closed Shell Pistachios (Dahan bast)

Closed shell pistachios (Dahan bast) are pistachios whose shells remain naturally sealed. These pistachios are highly valued in the nut industry because they are often used for roasting with salt, flavoring, and as snack products, where the intact shell adds both aesthetic appeal and a sense of premium quality. They are also popular in retail and gift packaging due to their neat appearance and long shelf life. closed shell pistachios (Dahan bast) are available across different varieties, and the quality features such as taste and nutritional values remain consistent with their corresponding open-shell types.





Akbari pistachios are regarded as one of the most luxurious and exclusive pistachio varieties originating from Iran.

This variety is especially favored in high-end markets in the Middle East, China, India, and Europe, where appearance and size significantly impact purchasing decisions. Farmers appreciate the Akbari variety for its commercial value, despite its longer time to maturity compared to other types.



Distinctive Shape and Appearance:

Akbari pistachios are the longest and largest among all Iranian pistachio varieties. They have an elongated, almond-shaped shell, with a uniform appearance that makes them ideal for gift boxes, luxury packaging, and display purposes. The nuts inside are large, well-filled, and naturally split.



Typical sizes:

18-20 | 20-22 | 22-24 | 24-26

These sizes highlight their superior stature, which commands a higher price point in global markets.



Nutritional Profile:

- Vitamins: A, B-complex (B1, B6), C, E, and K
- Essential minerals: Potassium, calcium, iron, magnesium, zinc, phosphorus
- Healthy fats: Rich in monounsaturated and polyunsaturated fats
- Plant-based protein and fiber
- Antioxidants and anti-inflammatory compounds

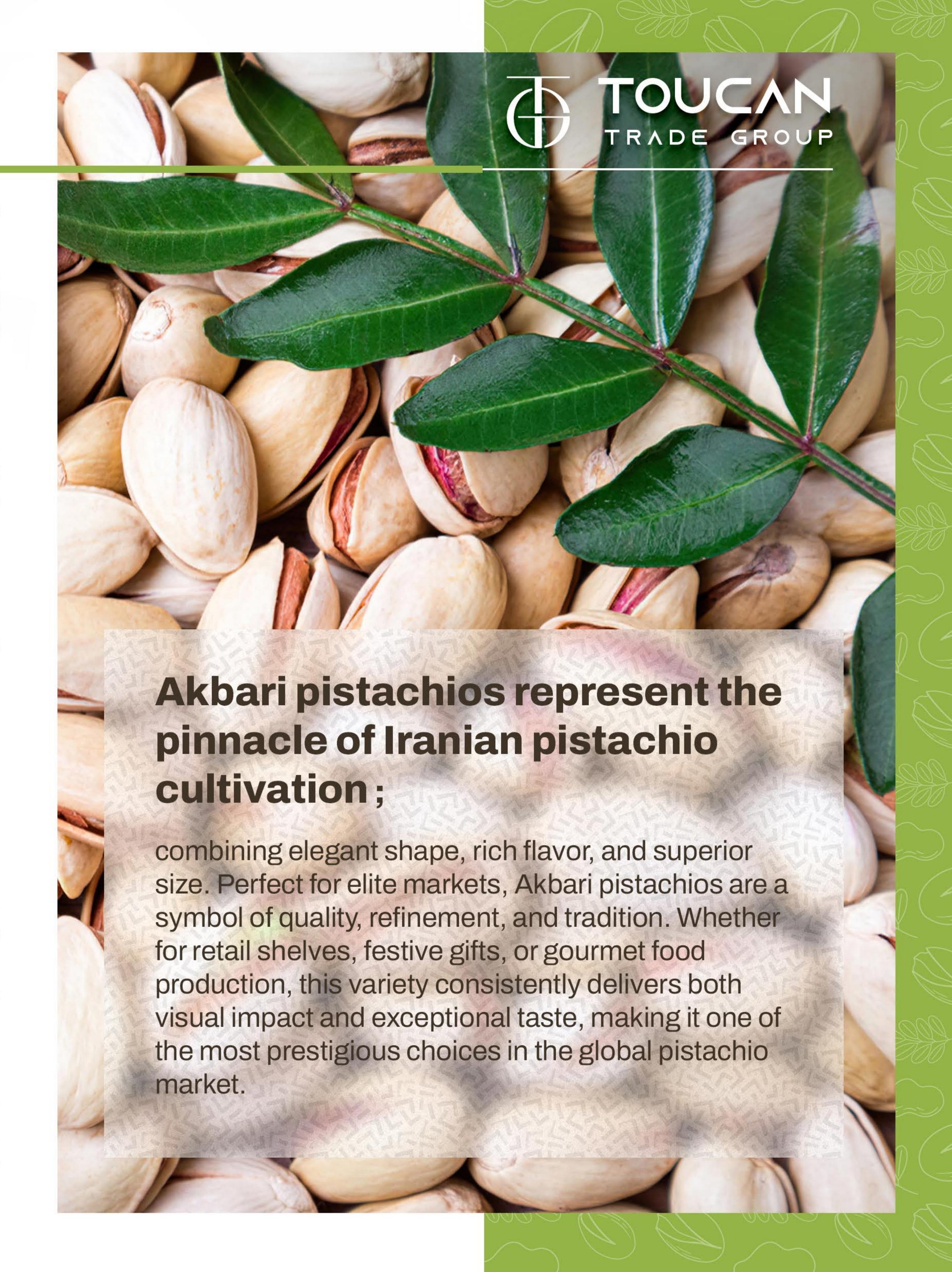
These nutrients contribute to heart health, energy metabolism, immune support, and digestive health. Regular consumption (in moderation) can help promote overall wellness.

Akbari pistachios are available in natural, roasted, salted, or unsalted forms, with organic and USDA-certified options also accessible for health-conscious markets.



Uses and Market Demand:

Due to their eye-catching size and appearance, Akbari pistachios are commonly used in luxury gifting, premium nut assortments, and culinary presentations. They are ideal for serving as whole nuts and are less commonly processed into paste or butter, as their whole form holds higher commercial value.





Ahmad Aghaei pistachios, commonly referred to as AA pistachios, are one of the most sought-after commercial varieties of Iranian pistachios, known for their exceptional quality, striking appearance, and high yield. This variety has gained immense popularity among farmers and exporters due to its early fruiting, uniform development, and impressive production efficiency, making it a preferred choice for both domestic markets and international trade, especially in eastern Asia, including China and India.

Distinctive Shape and Appearance :

The most identifiable characteristic of Ahmad Aghaei pistachios is their long and slender shape, which sets them apart from other varieties. Although the pistachios are long, their lengths vary slightly, giving them a natural, authentic appeal. They feature the whitest shell hue among all Iranian pistachio types, which contributes to their clean and elegant look, ideal for high-end packaging and gourmet presentation.

Typical sizes :

22-24 | 26-28 | 26-28 | 28-30 | 30-32

W Nutritional Profile:

Ahmad Aghaei pistachios are not only prized for their beauty and taste but also for their dense nutritional value. They are rich in:

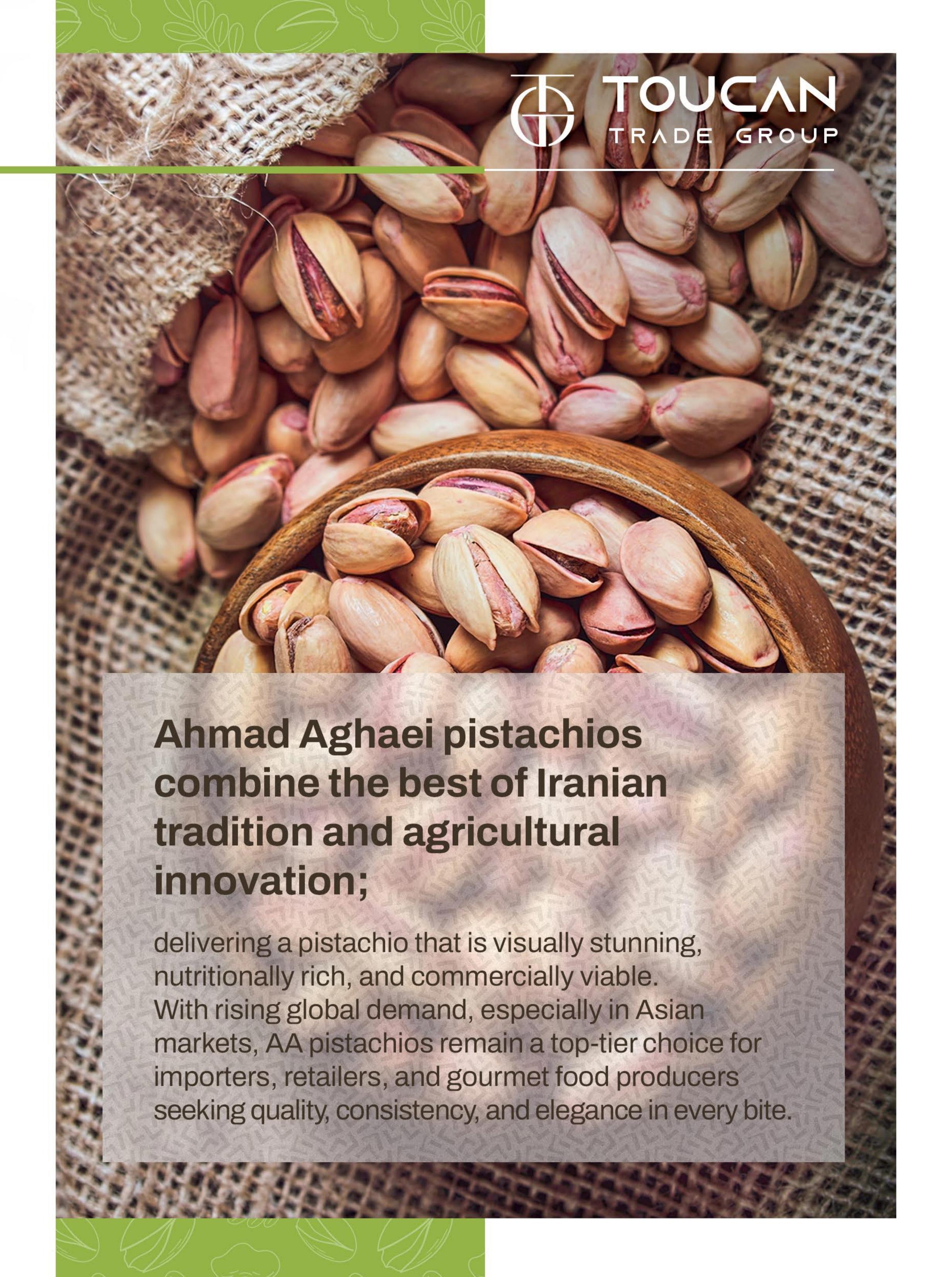
- Vitamins: A, B-complex, C, E, and K
- Minerals: Calcium, potassium, iron, zinc, sodium
- Healthy fats: Non-saturated fatty acids
- Antioxidants and dietary fiber
- Plant-based protein

This combination supports heart health, digestive function, and overall wellness.

Uses and Market Demand :

Ahmad Aghaei pistachios are widely used in culinary applications, particularly for decorating sweets, pastries, desserts, and in the production of pistachio butter and paste. Their aesthetic appeal makes them an excellent choice for premium food products and festive presentations.

With organic and USDA-certified options available, Ahmad Aghaei pistachios also appeal to health-conscious and eco-aware consumers.





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Fandoghi pistachios are the most common and widely cultivated pistachio variety in Iran, and they represent the standard benchmark for Iranian pistachios in global trade. Known for their compact round shape, rich flavor, and high yield, Fandoghi pistachios are a favorite among both farmers and consumers due to their commercial viability and versatile applications.

As a cost-effective variety with consistent quality, Fandoghi pistachios are in high demand across Asia, Europe, and the Middle East, and they are the primary choice for bulk buyers, snack manufacturers, and exporters seeking reliable supply and affordability.

Distinctive Shape and Appearance:

Fandoghi pistachios are easily recognizable by their small, round, and compact shape. Despite being smaller in size compared to other Iranian varieties like Akbari or Ahmad Aghaei, their kernels are well-filled and rich in taste. This variety offers a balanced shell-to-kernel ratio, making them ideal for roasting, flavoring, and bulk packaging.

O Available sizes:

28-30 | 30-32 | 32-34 | 34-36

Nutritional Profile:

Fandoghi pistachios are a nutrient-dense snack, packed with essential vitamins and minerals, similar to other Iranian pistachio types:

- Vitamins: A, B1, B6, C, E, K
- Minerals: Potassium, magnesium, phosphorus, calcium, iron, zinc
- Healthy fats: High in unsaturated fatty acids
- Fiber and plant-based protein
- Powerful antioxidants, including lutein and polyphenols

Uses and Market Demand :

Thanks to their balanced size, excellent flavor, and affordable price point, Fandoghi pistachios are widely used in:

- Nut mixes & Snack production
- Confectionery and baking
- Pistachio butter, paste, and flour
- Bulk export for repackaging



snacking, they are the go-to choice for buyers who

prioritize reliability, bulk availability, and consistent taste.



Kalleh Ghouchi Pistachios

Bold, Buttery, Beautiful

Kalleh Ghouchi pistachios, also known as Jumbo pistachios, are one of the most recognizable and prized varieties of Iranian pistachios. Renowned for their large size, bold appearance, and rich buttery flavor, Kalleh Ghouchi pistachios hold a premium position in both domestic and international markets.

This variety is highly appreciated by pistachio connoisseurs and buyers looking for a visually striking, high-kernel-weight nut. While it requires more care during cultivation due to sensitivity to climate and water conditions, its market value and visual appeal make it a profitable choice for growers and exporters alike.

Distinctive Shape and Appearance:

Kalleh Ghouchi pistachios are famous for their large, round, and thick shell, resembling the head of a ram - hence the name "Kalleh Ghouchi" in Persian, which translates to "Ram's Head." This unique shape and size make them stand out among other pistachio types.

Available sizes:

20-22 | 22-24 | 24-26 | 26-28

W Nutritional Profile:

- Vitamins: A, B1 (thiamine), B6, C, E, K
- Minerals: Potassium, phosphorus, magnesium, calcium, iron, zinc
- Heart-healthy fats: Monounsaturated and polyunsaturated fats
- Plant-based protein and fiber
- Antioxidants, including lutein and resveratrol

These pistachios support heart and brain health, digestion, immune function, and can contribute to feeling full and energized.



Uses and Market Demand:

Due to their impressive size and flavor, Kalleh Ghouchi pistachios are favored for:

- Luxury gifting and display packaging
- Premium snack products
- High-end retail and gourmet markets
- Use in desserts, ice cream, and pistachio-based spreads

They are particularly popular in markets like India, the UAE, China, and Europe, where size and appearance are closely tied to perceived quality.





Green Peeled Pistachio Kernel

The Premium Choice for Color, Taste, and Quality

Green peeled pistachio kernel is the finest and most luxurious form of pistachio, obtained after removing the hull, hard shell, and thin skin of the nut. Iran, with its vast pistachio orchards and ideal hot, dry climate, is the leading producer of this premium variety. The late harvesting season - starting from late September - allows the kernels to develop their deep green color and rich flavor, distinguishing them from other Persian pistachio types.

Distinctive Shape and Appearance:

What makes green peeled pistachio kernels unique is their bright, natural green color, which is highly valued in gourmet and industrial applications. Based on color intensity, they are graded into five categories: A, B, C, D, and E.

They are also available in various processed forms such as powder, diced, and flaked, catering to diverse culinary and industrial needs.



Nutritional Profile:

One ounce (about 28 grams, ~50 kernels) of green peeled pistachio kernel contains approximately:

- Calories: 159
- Fat: 12.8 g (mainly heart-healthy fats)
- Carbohydrates: 7.7 g
- Protein: 5.7 g

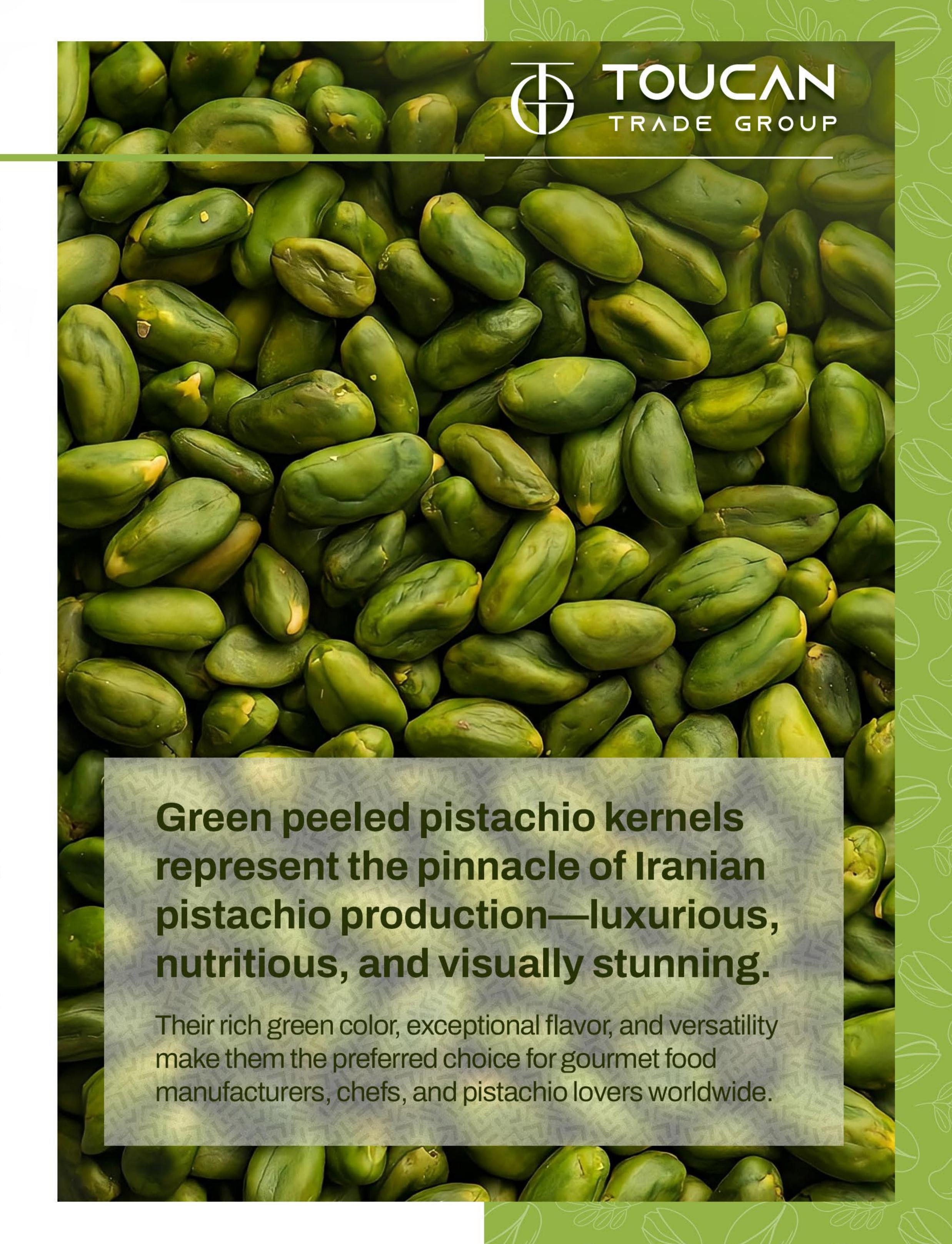
In addition, they provide vitamins, minerals (potassium, magnesium, iron, phosphorus), dietary fiber, and antioxidants that promote heart health, regulate digestion, and boost energy.



Uses and Market Demand:

Green peeled pistachio kernels are widely used for their vibrant color and exceptional taste in:

- Premium oriental and Middle Eastern desserts
- Traditional Persian cuisine, especially rice dishes and sweets
- Salad toppings and gourmet sauces (e.g., pistachio pesto)
- Confectionery, ice cream, and bakery products
- Healthy snacks and special dietary plans





Red pistachio kernel refers to the edible core of the pistachio nut after removal of the hull and hard shell. Grown in the vast orchards of Iran, this variety is celebrated for its vibrant color, rich taste, and high nutritional value. Thanks to Iran's hot and dry climate, pistachio kernels develop exceptional quality, making them one of the most desirable nut products in global markets. Harvesting season for red pistachio kernels typically begins in early September, ensuring freshness and premium quality.

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Distinctive Shape and Appearance:

Red pistachio kernels stand out for their deep natural color and compact form, which make them visually appealing in gourmet and retail markets. Their uniform size and rich flavor also make them an ideal ingredient for premium food applications.

Nut

Nutritional Profile:

One ounce (about 28 grams, ~50 kernels) of red pistachio kernel contains approximately:

Calories: 159

• Fat: 12.8 g (mostly healthy fats)

Carbohydrates: 7.7 g

Protein: 5.7 g

In addition, they provide essential vitamins and minerals, including potassium, magnesium, phosphorus, iron, and antioxidants, which support heart health, lower inflammation, and boost overall energy. Consuming up to two handfuls per day is recommended for maximum health benefits.



Uses and Market Demand:

Red pistachio kernels are versatile and highly valued in both traditional and modern cuisines. They are commonly used for:

- Healthy snacks and diabetic-friendly diets
- Persian cuisine and authentic Middle Eastern dishes
- Premium desserts, ice cream, and confectionery
- Salad toppings and sauces
- Baking, nut bars, and gourmet creations





Red pistachio kernels combine elegance, nutrition, and flavor in one premium product.

From healthy snacking to gourmet cuisine, they remain a top choice for consumers and food manufacturers worldwide.

With their rich color and exceptional taste, they symbolize the luxury and heritage of Iranian pistachios.