

Harvesting, transporting, processing and grading.**S.Khorasany: M.S. in food science and technology.****Address: Kerman Development Investment Co**

Harvesting of pistachio for young trees and etc is same.

Pistachios should be hulled and dried soon after harvest to minimize shell staining and decay. Because this may increase the potential for fungal growth and aflatoxin development.

Most commercial pistachio dehydration uses 71(oc) air for 10 to 14 hours, depending on initial moisture 12 to 14 percent

.After moisture pistachio with dryer 4 to 6 percent reduce

Optimum storage conditions of 20(oc) or Lower and 65 percent to 70 percent relative humidity must be maintained to minimize deterioration during storage.

Low oxygen (Less than 0/5 %) atmospheres provide a beneficial supplement to proper temperature management for flavor quality maintenance and insect control. After 2 or 3 days storage of pistachio in 0/5 percent oxygen and 10 per cent CO₂ and 17(oc) insect damage.