

CALIFORNIA PISTACHIOS



Since 1986



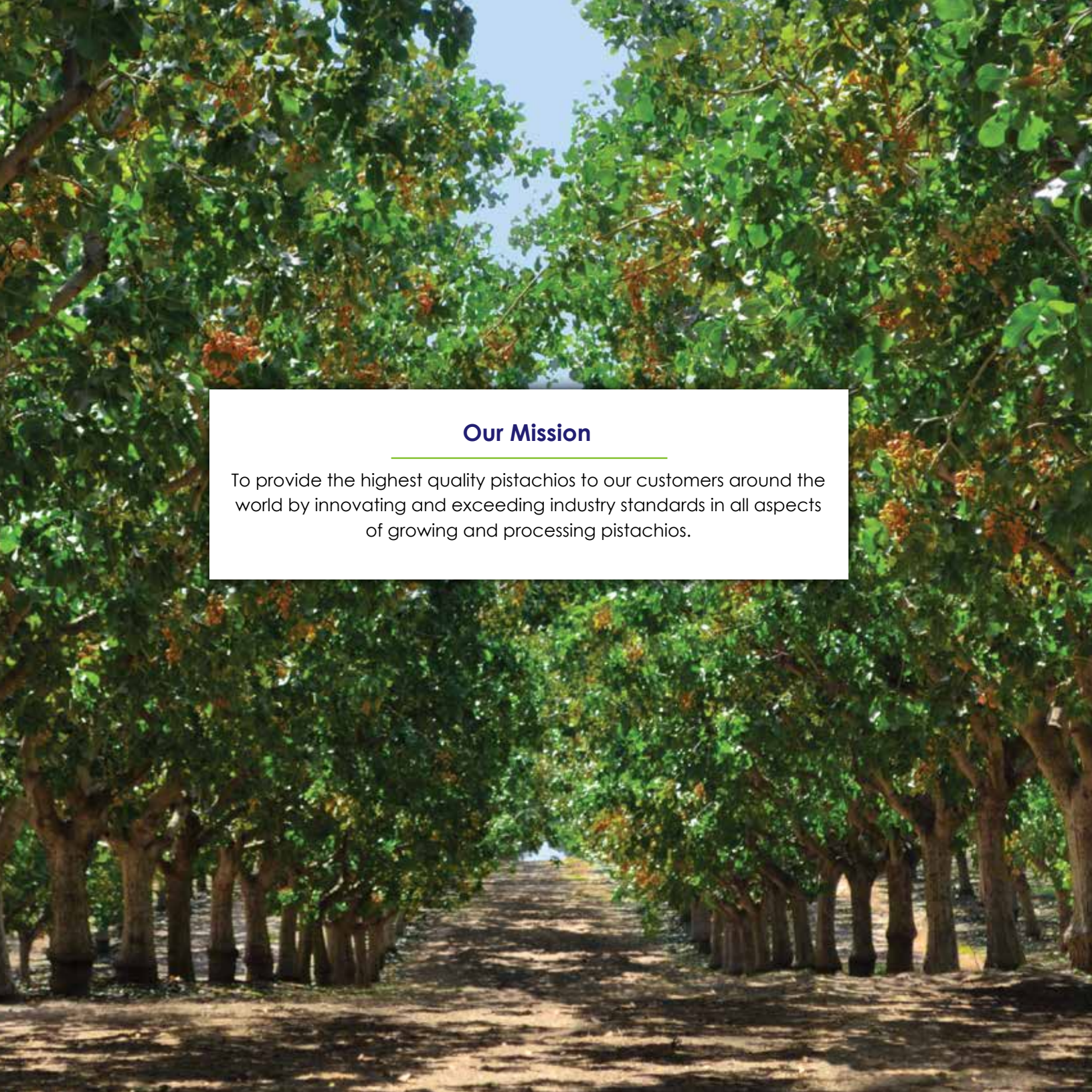
A Tradition of Excellence

The Setton family difference

Setton Pistachio is located in the heart of the San Joaquin Valley, in central California, where the climate and soil are perfect for growing the best tasting pistachios in the world. For over 40 years, our family has taken a hands-on approach to growing and processing pistachios in this region. As a vertically integrated company, we focus on every step of the process, from growing and harvesting to processing, manufacturing, packaging, and ultimately, marketing our premium California pistachios all over the world.

Our leadership and reputation in the nut industry are unparalleled. Setton is widely regarded as a top performing company with high moral values, and a strong commitment to regenerative and sustainable agricultural practices, offering the best quality pistachios in the industry. We are pistachio advocates at our core, consistently innovating in each area of our business and always representing the pistachio industry with respect and pride. Our strong relationships with our growers, customers, retail partners, and employees speak to our family's values and tradition of excellence.

Lee Cohen, General Manager; Mia Cohen, COO;
Joshua Setton, President/CEO; Joseph Setton, Executive Vice President



Our Mission

To provide the highest quality pistachios to our customers around the world by innovating and exceeding industry standards in all aspects of growing and processing pistachios.

America's Best Tasting Pistachios

Quality sets us apart

Consumers love pistachios, that much is clear, and with more and more people reaching for plant-based protein snacks that are “real” foods, pistachios clearly fit the bill. Setton Pistachio goes one step further by only offering the best quality pistachios for sale. Our motivation is apparent, because as a family company, we know that quality builds long-term demand, and we are in it for the long-term. Our teams work diligently at all stages of the process to produce the highest quality and most sustainable pistachios available in the industry. By offering you, our partners, a premium product, we give you the ability to grow your business.

We offer a full range of pistachio products to suit your needs, from inshell to kernels, packaged to bulk, conventional to organic, branded to private label. These offerings include a host of innovative new products such as seasoned kernels, inshell seasoned pistachios, chocolate covered pistachios, and pistachio blend mixes, with even more new products on the horizon.





Retail Innovation

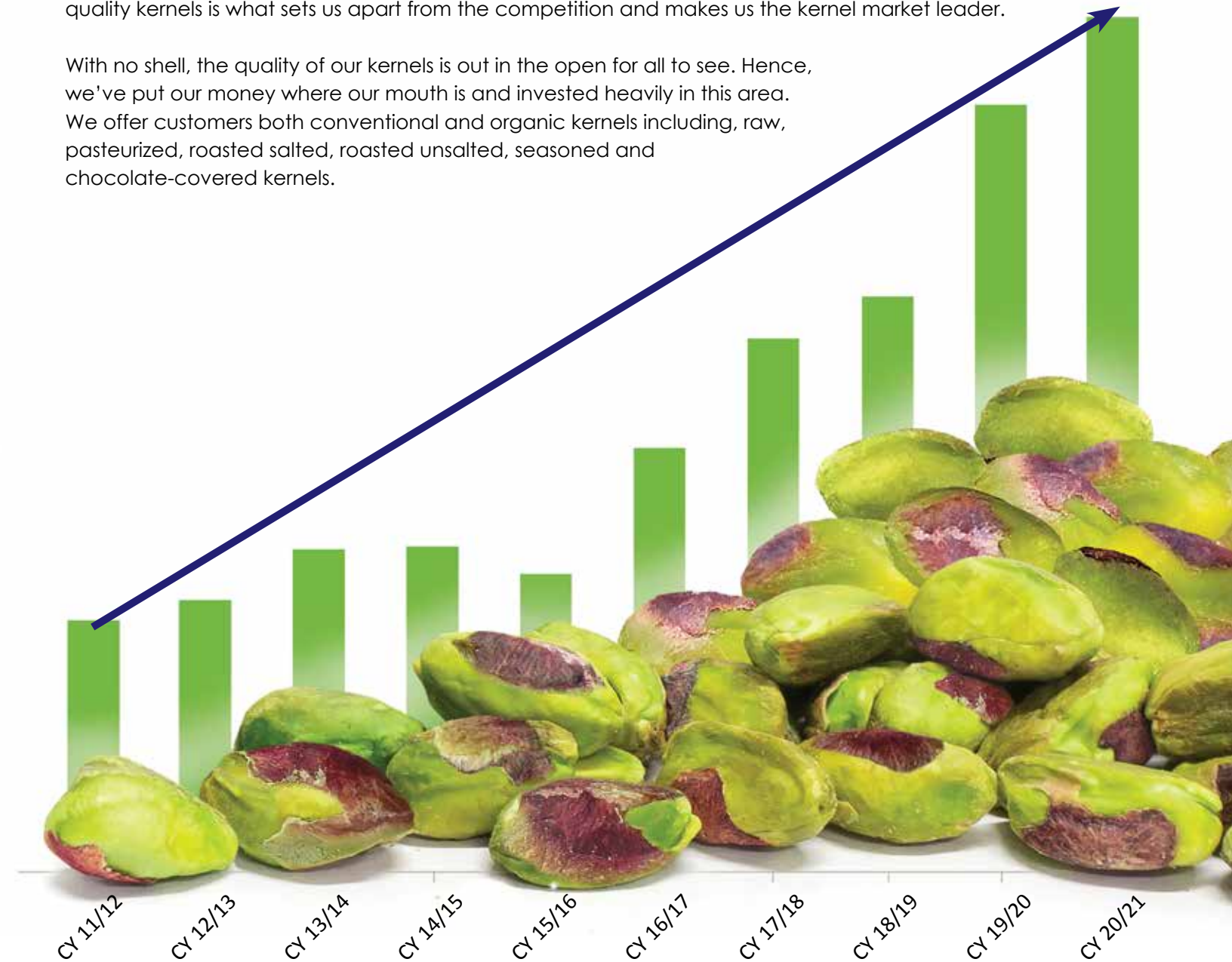
Setton's commitment to thoughtfully creating innovative new retail product offerings knows no bounds. As pistachio advocates, our drive is to continuously develop new products that introduce pistachios to consumers in new and unique ways. Many of our products are Non-GMO Project Verified, Certified Gluten-Free, Heart-Check Certified and Certified Organic.



Kernel Market Leader

Pistachio kernels are an extremely versatile product that can be used for snacking, baking, cooking, and manufacturing. Only recently, with the increase in supply, have pistachio kernels begun to get the attention they deserve. At Setton, our commitment to producing the best quality kernels is what sets us apart from the competition and makes us the kernel market leader.

With no shell, the quality of our kernels is out in the open for all to see. Hence, we've put our money where our mouth is and invested heavily in this area. We offer customers both conventional and organic kernels including, raw, pasteurized, roasted salted, roasted unsalted, seasoned and chocolate-covered kernels.



How We Do It

A thoughtfully perfected method

Producing the highest quality pistachios is no simple task. Our dedicated teams are committed to continuous improvement at all stages of the process, with the ultimate goal of thoughtfully preparing our premium products for market.



It begins in our orchards

Regenerative and sustainable agricultural practices guide each step of the growing process. Throughout the year, great effort is taken to minimize inputs and use recycled material to maximize quality and yield, while always being stewards of the environment. At harvest, pistachios are mechanically harvested at their peak of ripeness and transported to our facilities within 24 hours. Our private fleet of trailers ensures the fastest turnaround time possible, from the orchard to our processing facilities. During harvest, our facilities operate 24 hours a day, 7 days a week. Our proprietary drying technique guarantees that consumers get a fresh-from-the-orchard taste in every single pistachio. We take great pride in offering only natural pistachios that open naturally on the tree.

On the cutting edge of technology

After being placed in Setton's harvest trailers, pistachios are tracked via GPS and RFID from the orchard to our facilities. Once at our processing facilities, they are sampled, hulled, and dried and continue to be tracked to guarantee their quality. Our in-house engineering team relentlessly explores new ways to advance our capabilities, enabling us to customize solutions to best meet our needs. An in-house fabrication team provides the workforce to build the equipment necessary to execute that vision. Controlling our fate is a strategic advantage that has allowed us to implement process controls, which grants us the ability to produce the highest and most consistent quality pistachios. The use of automated inspection, sampling, packing, and palletizing streamlines the entire process, making Setton one of the world's most technologically advanced nut companies.

Balanced and mindful

Yearly expansion at Setton is executed in a balanced way to ensure that the entire operation works in harmony. Great effort is taken to maximize efficiency and effectiveness throughout the operation, using automation and technology to optimize key resources. The entire process flow is thoughtfully designed to be streamlined and avoid bottlenecks, while focusing on preparing our pistachios just-in-time for our customers. Operating three shifts daily allows us to maximize freshness and quality for our customers. Our dedicated team continuously and carefully calibrates and monitors the entire process to ensure consistency in each step of cleaning, hulling, drying, and roasting our pistachios. Our company's proprietary roasting technique ensures that our nuts remain America's best tasting pistachios.

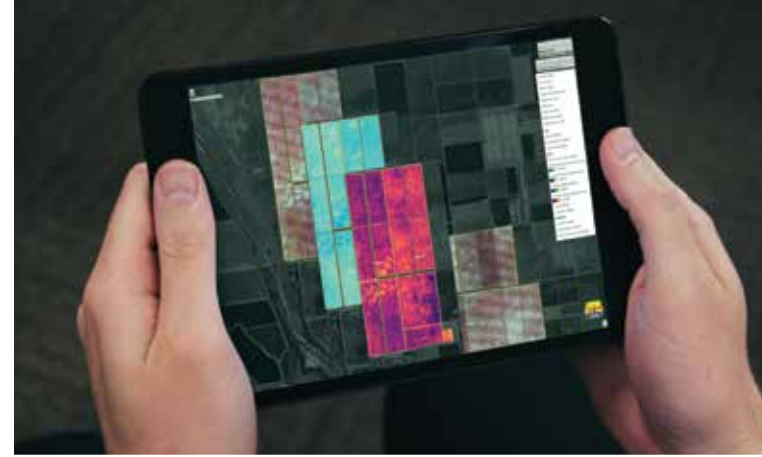
Leaders in Quality & Food Safety

Maintaining the highest standards

Setton Pistachio's quality and food safety program is perhaps the most sophisticated in the entire nut industry. Our facility is certified to the BRC Global Standard, widely considered the latest and most complete safety certification standard for food manufacturers around the globe. Coupled with several stages of sorting, it ensures that our customers receive the highest quality pistachios available.

Our state-of-the-art aflatoxin lab was awarded the ISO 17025 accreditation, allowing us to provide superior lab services to our customers worldwide.

Offering premium quality pistachios is why the Setton Farms brand is the most sought after in the industry. Our expert teams ensure that you receive the best possible pistachios. Likewise, our commitment to quality extends to the way we do business, because strong relationships strengthen the pistachio industry as a whole. As demand continues to grow, we remain committed to producing the highest quality line of pistachio products available worldwide.

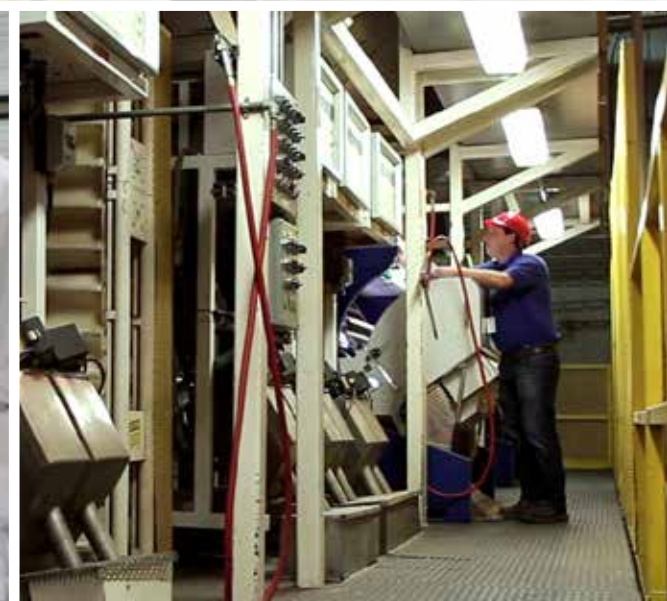


BRCGS
Food Safety
CERTIFICATED
Facility Accreditation

ISO 17025
Lab Accreditation



Hiroki Hiura, Senior Director of Quality Food Systems



Global Reach

Industrial expertise around the world

Setton is proud to be the preferred supplier of California pistachios to over 65 countries around the world. Our strengths lie in our superior quality and our understanding of the complexities associated with exporting pistachios to multiple and diverse markets. As a leading grower and processor in the pistachio industry, Setton's primary focus is to provide our customers with superior quality products and services for the long-term.

Inshell Pistachio Sizes	Pistachio Kernels	Pistachio Halves
	 80% Whole Kernels	

Availability

Conventional and Organic: Raw, Pasteurized, Roasted Salted, Roasted Unsalted, Seasoned

Shipping configuration

2,000 lb. tote bags (907 kg.)



Domestic truckload:
21 tote bags

20' export container:
10 tote bags

40' export container:
22 tote bags

50 lb. sacks (22.68 kg.)



Domestic truckload:
840 sacks

20' export container:
600 sacks

40' export container:
880 sacks

25 lb. bulk boxes (11.34 kg.)



Domestic truckload:
1,600 cases, 20 pallets

20' export container:
1,140 cases without pallets
800 cases on 10 pallets

40' export container:
1,680 cases without pallets
1,680 cases on 21 pallets





Water Reclamation Reservoir and Composting Facility

Sustainability

Reduce, recycle, reuse, recharge

The Setton family is proud to call the Central Valley of California home. As we continue to grow, our philosophy of expanding in a thoughtful and sustainable way drives all of our efforts. We believe that we are here to feed the world with nutrient-dense pistachios and make the world a better place in the process. We know firsthand how important it is to preserve our most precious and natural resource, water. Two 350-acre foot-lined reservoirs recycle 130 million gallons of water annually, and capture essential rainwater, which is then put back onto pistachio trees using drip irrigation, efficiently producing an abundant crop. 150 million pounds of hull biomass are re-purposed annually on a 40-acre composting facility, which is then reused on orchards, further reducing the need for soil amendments. 100% of our post-harvest activities are solar-powered, and our pistachio shells are reused to create roadbeds, minimizing dust and helping to clean our air.

These and other efforts create a sustainability loop allowing all discarded products from the process to be converted into a valuable input, even recharging the soil. We will continue this massive undertaking with pride, always being mindful of our environmental footprint as we work towards a cleaner and greener future for all.



1.7 Megawatt Solar Power System





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