Setton Pistachio of Terra Bella, Inc.
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 is 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 is unparalleled. Setton is widely regarded as a top performing company, with high moral values, 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 dignity. 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, VP Domestic Sales
Our Mission

To innovate and exceed industry standards in all aspects of growing and processing pistachios, while creating a mutually beneficial relationship with our growers, a positive work environment for our employees, and delivering the highest quality products to our customers around the world.

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 demand long-term, 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, branded to private label and a host of innovative new products such as seasoned kernels, inshell flavored pistachios, chocolate covered pistachios, pistachio chewy bites and pistachio blend mixes, with even more new products on the horizon.
Retail Expertise

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 aim at introducing pistachios to consumers in new and unique ways. Many of our products are Non-GMO Project Verified, Certified Gluten-Free and Heart-Check Certified.

Kernel Market Leader

Pistachio kernels are an extremely versatile product that can be used in snacking, baking, cooking, or manufacturing, but only recently, with the increase in supply, have they 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, so we’ve put our money where our mouth is and invested heavily in this area. We offer customers raw, pasteurized, roasted salted, roasted unsalted, seasoned, and chocolate covered kernels.
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

Good agricultural practices, thoughtful innovation, and sustainability guide each step of the growing process. Throughout the year, great effort is taken to minimize inputs and reuse recycled material with the goal of maximizing 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 orchards 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 one of Setton’s harvest trailers, pistachios are tracked via GPS and RFID from the orchard to our facility. 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 manpower to build the equipment necessary to execute that vision. Controlling our own 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 most technologically advanced nut companies in the world.

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 divert key resources to value-added activities. 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 guarantees 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 FSSC 22000 certified, 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. As a result, our products are certified by the leading organizations consumers look for on store shelves.

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

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

Industrial expertise around the world

Setton is proud to be the preferred supplier of California pistachios to over 60 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.

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, 10 pallets
  - 40’ export container: 1,660 cases without pallets
    - 1,660 cases, 21 pallets

Availability

- Raw, Pasteurized, Roasted Salted, Roasted Unsalted, Seasoned

Inshell pistachio sizes

- Naturally opened

Pistachio kernels

- 80% Whole Kernels
The Setton family is proud to call the central valley of California home, and 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, but also to 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, while also capturing essential rain water, which are 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 road beds, minimizing dust and helping to clean our air.

These and other efforts create a sustainability loop allowing all discarded product from the process to be converted back 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.
Setton Pistachio of Terra Bella, Inc.

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