



Presentation of New Methods for Preparation Jam from Pistachio Green Peels

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Modarres

Iran is principal of pistachio producer in the world. Annual average amount of pistachio production in our country is 25000 ton enduring last 15 years. A large pistachio wastes annually have been processed from pistachio processing factory especially during peeling process. These wastes can be used to reduce the price of process. At this study a new method for recovery of pistachio green peels have been investigated. In this research a new idea has presented at industrial and mechanized mode through peeling, debittering and producing jam products with high quality from pistachio green peels. Also the study of traditional methods for jam producing and merging by industrial methods is as main point of current study. The result of this study can be used via pistachio product producer and food processing factory, causing increase in their incomes.

Keywords: Recovery Methods, Pistachio Wastes, Pood Science, Pistachio Processing, Jam

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