



Pistarello

Export

Catalogue

Usage Preferences

Pastry & Bakery

Patisseries, boutique pastry shops, and bakeries;

- In cake filling creams
- In macaron fillings
- In éclair, croissant, and puff pastry fillings
- In cheesecake bases and sauces
- In cupcake and tart toppings

Antep pistachio cream is frequently used.

Its dark green color gives products a premium appearance.



Ice Cream & Gelato Production

Used by ice cream manufacturers:

- In pistachio gelato production
- For flavoring soft ice cream
- In diversifying Maraş-style ice cream

The natural, oily pistachio aroma enhances the texture and richness of the ice cream.



Chocolate & Confectionery Production

For chocolate manufacturers:

- Praline fillings
- Truffle fillings
- Chocolate-coated dragée fillings
- Turkish delight and halva varieties

It offers excellent compatibility with these products.

Café & Breakfast Spots

In cafés:

- Spreadable on wafers and waffles
- A premium spread option on breakfast menus
- Used as a flavoring for lattes, milkshakes, and dessert beverages





Industrial Food Production

Used by industrial manufacturers for:

- Filled biscuits
- Filled cakes
- Snack bars
- Ready-to-eat dessert production

Sports & Functional Food Products

Used by sports and functional food manufacturers;

- In energy bars
- In protein-based snacks
- As a natural source of fat and flavor

Antep pistachio offers natural energy and flavor together.



Fine Dining & Gastronomy Restaurants

In chef-driven restaurants and fine dining kitchens;

- Used as a sauce and decorative element on dessert plates
- In cheesecake and specialty dessert presentations
- As a final finishing touch on plated desserts

Thanks to its intense aroma, a small amount delivers a strong impact.

Middle Eastern & Traditional Dessert Production

In Middle Eastern and traditional dessert cuisines;

- In künefe and katmer fillings
- In premium baklava varieties
- In Arabic dessert platters

It is widely preferred, as Antep pistachio is an indispensable ingredient in these cuisines.

Private Label – Signature Chef & Hotel Exclusive

Produced not under the Pistarello name, but as a private label for:

- Michelin-level restaurants
- Signature chef brands

We offer custom pistachio cream production under the client's own brand, tailored specifically to these exclusive partners.

Our products are exported, tailored to the taste preferences of each market.



Pistarello is currently exported to a total of 6 countries.

As standard, it contains 30% first-grade Gaziantep pistachios.

The pistachio content can be increased or decreased upon request

Pistarello transforms the distinctive aroma and natural color of Antep pistachios into high-quality pistachio creams tailored to diverse applications.

Products are developed with a focus on flavor intensity, smooth texture, and visual excellence.

Offering flexible production solutions for retail, professional kitchens, and private label projects, Pistarello goes beyond standard products to create value-driven collaborations for brands.

With a strong commitment to quality and consistency at every stage, Pistarello stands as a reliable and selective partner in pistachio-based products.






Pistarello

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