

## Chemical Composition Pistachio Harvested Bechloul (Algeria)

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**Abstract :** Among the Anacardiaceae, the fruit (*Pistacia vera* L.) is the only species that produces edible fruits. The introduction of real pistachio was made in the early sixties by an FAO program in Algeria in several regions in the northern part of Algeria: Tlemcen, Sidi Bel Abbas, Batna, Bouira M'sila . Chemical analyzes of seeds pistachios were made on seeds from an orchard that localizes to Bechloul (Bouira) located in bioclimatic sub-humid temperate winter floor. Analyzes reveal dry matter content of  $3.60 \pm 0.45\%$ , the water rate is  $7.21 \pm 0.36\%$ . However, the fat content is  $46.00 \pm 0.90\%$ , in average blood sugar, it is  $4.02 \pm 0.47\%$ , the protein reached  $29.88 \pm 0.76\%$ . Given the very interesting that high-fat food nutritional values, culture pistachio must be considered for its extension in Algeria.

**Keywords :** pistachio, dry matter, fat, sugar, protein

**Conference Title :** ICAEER 2015 : International Conference on Agricultural Economics and Environmental Research

**Conference Location :** Istanbul, Türkiye

**Conference Dates :** January 26-27, 2015