

The Chemical Composition of the Pistachio (*Pistacia vera*) 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 Abbes, 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

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