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Sancorganic places the most technical phase of organic pistachio harvesting in September.

- **The harvest window lasts only a few weeks and requires meticulous coordination between the field and the plant. Sancorganic tackles this harvesting in its estates in Valdetorres de Jarama and Cebreros with its own machinery and processing that begins immediately after the fruit is cut.**

Between the last days of September and the first days of October, the collection of organic pistachios marks the most technical phase of the agricultural calendar, the moment when the quality of the nut ceases to depend on the tree and instead relies on the speed and precision with which the harvest is executed. Sancorganic approaches each campaign in its plantations in Valdetorres de Jarama and Cebreros with meticulously coordinated harvesting alongside subsequent processing, as the interval between these phases affects the final outcome.

Unlike other nuts, pistachios are harvested protected by a fleshy shell that begins to degrade as soon as the fruit separates from the tree. Working organically, without resorting to synthetic treatments to correct later defects, necessitates getting it right the first time. The margin for error is narrow, and the entire organization of the campaign revolves around minimizing it.

How Sancorganic approaches organic harvesting compared to the conventional model

Without the usual chemical correctors in conventional agriculture, certified organic production shifts almost all responsibility to the management of the crop and the timing of the harvest. Sancorganic upholds this standard with verifiable practices throughout the cycle, from high-efficiency drip irrigation to the management of plant covers through directed grazing, a system that controls the grass without herbicides and adds organic matter to the soil.

Backed by Certifood and CAEM, the company's farms meet requirements that are also checked during the harvesting phase and at the plant. Meeting these conditions while harvesting against the clock is one of the inherent tensions of the model, and explains why the company has chosen to control the operation with its own equipment rather than outsourcing it.

From the shaker to drying, the chain that defines the quality of the nut

During harvesting, the mechanical shaker comes into play, which grips the trunk and transmits a controlled jolt to detach the fruit without injuring the tree. The pistachios fall onto the collection systems and are immediately loaded for transport to the plant that Sancorganic operates in Valdetorres de Jarama, designed to process up to 5,000 kilos per hour during peak campaign moments.

Once at the facilities, the fruit goes through the phases of reception, de-stemming, shelling, drying, and packaging. Removing the outer shell in the hours following the harvest prevents stains from penetrating the kernel, and the subsequent drying adjusts the moisture to a level that allows the product to be preserved without alterations. The coordination between all these steps determines whether the nut retains the colour and flavour demanded by the market.

A collection focused on premium European organic pistachios

In Spanish pistachio production, a significant portion is aimed at export, which explains the high level of demand. In the European market for high-end organic pistachios, complete traceability of each batch has become a prerequisite for distributors and the food industry. Controlling the supply chain from start to finish allows producers to document the origin and handling of each shipment.

With over 100,000 pistachio trees planted, the company has scaled its harvesting and processing capacity to grow at the pace of still young plantations. Every September, this structure is put to the test, and the results of the harvest are measured both in kilograms and in the proportion of fruit that meets the required quality.

About Sancorganic

Sancorganic is an agro-industrial producer of organic pistachios that combines scale, integration, and technical excellence. The company has a long-term business and industrial plan aiming to become the leader in the premium organic pistachio industry and to integrate the entire value chain of this product. Sancorganic developed its first plantation in Cebreros (Ávila) and has created one of the largest organic pistachio plantations in Europe in Valdetorres de Jarama (Madrid), covering 500 hectares that will accommodate up to 200,000 pistachio trees. This locality also houses its processing plant, which will integrate all activities of the pistachio production process: from tree to final product. Sancorganic's goal is to produce organic pistachios of the highest quality, leading production in Spain and Europe. Sancorganic is a company belonging to the Sancor Capital group.