



The chestnut lines were born thanks to the strong tradition of candying consistent with the corporate philosophy aimed at the pursuit of quality.

Whole Chestnuts in syrup selected for colour, large, medium and small size;

Dry crumbed chestnuts: top quality chopped fruit; Glazed Chestnuts for baking, whole fruit drained and rolled up, ready for sale;

Chestnut paste, made from steamed peeled chestnuts; Chestnut cream ideal for ripple ice cream.



Advantages

Fresh fruit without preservatives.



Cake decoration (Mont Blanc), pastries, ice cream.

Storage



Chestnut in paste (bags): 6 months in a cool, dry place after opening keep in the fridge 12 months at 0-4 $^{\circ}$ C. Chestnut paste (cans): 48 months in a cool, dry place after opening 7 days in the fridge.

Glazed chestnuts: 3 months in a cool, dry place. Chestnut cream: 24 months in a cool, dry place. Scraps of dried chestnuts: 36 months at -18°C; 8 months at 5°C.

Scraps of chestnuts: 36 months at -18 $^{\circ}$ C; 8 months at 5 ° C; 3 months in a cool, dry place.



Packaging

Chestnuts in syrup: 2 cans of 6/5,8 kg (4/3,5 kg of fruit dry weight). Chestnut crumbs: 1 5kg boxes. Chestnut paste: 2 bags of 2,5 kg. Chestnut paste: 6 cans of 1 kg. Chestnut cream: 2 cans of 3 kg. Chestnuts for baking: 4 trays of 900 g.



Chestnuts in syrup

Piedmont Chestnuts Giant Gourmet, Large, Medium

Large, Medium "Della Reggia" Chestnuts

Small chestnuts,

Selected Chestnut Crumbs







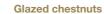




Chestnut crumbs 1

Chestnut paste

Chestnut cream



Chestnuts for baking





