

## PRESERVES

<b>Product</b>	Chestnut Preserve
<b>Producer</b>	Agrocomercial Frutos de Lipimávida, Commune de Vichuquén, Curicó, VII Región de Maule, Chile.
<b>Description</b>	Hand-made Chilean product out of chestnuts and sugar.
<b>Presentation</b>	Transparent glass pots of 500 ml. External label defined by the client.
<b>Packing</b>	Defined by the client.
<b>Ingredients</b>	Natural chestnuts, sugar and water.
<b>Keeping quality</b>	2 years after the date of production.
<b>Production</b>	The papayas are harvested in April and May. Afterwards the fresh fruit is peeled, bottled and boiled in syrup (a mix out of water and sugar). The chestnuts are processed manually.
<b>Availability</b>	Contracts of sale should be concluded before the harvest.
<b>Examinations</b>	Microbiological (fungus and yeast) Others examinations requested by the client.
<b>Use instructions</b>	Can be used as a side dish of ice cream and for the preparation of other desserts. Especially the combination with cream is recommendable. After opening storage in the fridge.
<b>Benefits for the nutrition</b>	Chestnuts contain highly nutritious carbohydrates and proteins. They are one of the starch products which always form bases and could help to neutralize over acidified stomachs. Furthermore chestnuts have a high quantity of vitamin C, but also contain vitamin B and minerals like phosphor, iron, calcium and magnesium, potassium.



**Comparte** SA

