

## PRESERVES

<b>Product</b>	Chestnut Creme
<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 g. 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 chestnuts are harvested in April and May. Afterwards the fresh fruit is peeled, ground, bottled and boiled. The chestnuts are processed manually.
<b>Availability</b>	Contracts of sale should be concluded before the harvest.
<b>Analysis</b>	Microbiological (fungus and yeast)  Others examinations requested by the client.
<b>Introductions for use</b>	Recommended to consume in combination with cream, like stuffing for pancakes. Can also be used like a spread for bread and as an ingredient for desserts. Refrigerate after opening.
<b>Nutritional Benefits</b>	Chestnuts contain highly nutritious carbohydrates and proteins. They are one of the starch products which always form bases and can 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

