

Roger Descours®

TRANSFORMÉ EN FRANCE

Vacuum packed cooked Chestnuts

— The pleasure of home made —



Range

Whole cooked chestnuts in carton box
Whole cooked chestnuts in tray
Whole cooked chestnuts in glass jar

Shelf life

From 24 to 36 months
To be kept at room temperature.
Once opened keep in the refrigerator

Packaging

Carton box 200g
Tray 400g and 500g
Glass jar 420g and 230g

Use

The vacuum-packed cooked chestnuts accompany game, poultry, sausage, roasted meat, duck, vegetables, fish, salad...
They can also be used to prepare soups, stuffing and desserts.

Based in the heart of the Ardèche chestnut production, Roger Descours and its subsidiary CONCEPT FRUITS, cultivate a love for chestnuts since 1975.

We select the best varieties of chestnuts from our producers in France, Portugal and Italy.

The chestnuts are then processed in our IFS and BRC factory to give you the best quality vacuum packed cooked chestnuts.

Our range will fulfill all your requirements and the expectations of the most refined palates.

CONCEPT FRUITS offers you cooked, peeled ready to eat chestnuts for traditional wholesome cooking.

Their unique taste is preserved by the vacuum packaging.

Tender and rich-tasting, all you need to do is re-heat them to enjoy their full flavour.



Discover also our entire range of organically-grown vacuum-packed cooked chestnuts.

