

Roger Descours® Professional Range



— Chestnut Purée and Paste, Chestnut Cream —
Excellence for your top creations



Range

Chestnut Purée 900g
Chestnut Paste 1kg
Chestnut Cream 1kg

Packaging

6 pouches per case

Shelf life

36 months at room temperature.

After opening refrigerate and use within 10 days (4 days for the Purée and Paste) in its original package.

Specialized in the transformation of chestnuts, CONCEPT FRUITS has specifically created for professionals (bakers and pastry makers, pastry chefs, ice-cream and chocolate makers, restaurant chefs and caterers...) a range of essential products for your creations : **Chestnut Purée, Chestnut Paste, Chestnut Cream.**

Advantages

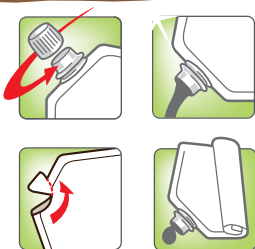
- 100% natural without colouring, flavouring or preservative and ready-to-use
- A perfect preservation due to an exclusive process that retains and enhance chestnut flavour, colour and texture
- An exclusive packaging with a screw-on-cap for convenient use and high precision dosing
- A long conservation (refrigerated) after opening

Suggestions for use

Chestnut Purée, Chestnut Paste, Chestnut Cream : in patisseries and confectionary for realization of your mousses, entremets, bavares, sorbets, ice creams, parfaits, verrines, macarons, cakes, pies, pastries...

Chestnut Cream : in restaurant and catering to personalize decoration or a final touch on your dishes or as garnish for your milky desserts, sorbets, cottage cheeses and topping.

Chestnut Purée : in savoury dishes as accompaniment to game, fish, meat, for composing original dressing sauces, stuffing and soups.



CONCEPT FRUITS - ZA LES PRIAUX - 07430 VERNOSC-LES-ANNONAY - France
Tél. +33 (0)4 75 67 08 63 - FAX +33 (0)4 75 67 88 37 - service.commercial@concept-fruits.com
www.concept-fruits.com / www.rogerdescours.fr