

Professional Range

Chestnut Cream • Chestnuts • Chestnut Paste

Gourmet solutions designed for food professionals

Concept Fruits has developed a complete range of chestnut-based preparations specially designed for artisans and professionals in the food industry: pastry chefs, bakers, ice cream makers, chocolatiers, confectioners, restaurants and caterers.

Made from carefully selected chestnuts, our recipes combine authenticity, convenience and consistent quality to support all your culinary and pastry creations.

Key Benefits:

- Ready-to-use products – Practical and easy to incorporate into your recipes.
- 100% natural recipes – No artificial flavours, preservatives or colourings.
- Chestnut Cream – A delicate, indulgent flavour enhanced with a subtle hint of vanilla.
- Chestnut Paste – Rich, concentrated and intensely aromatic, ideal for a wide range of pastry applications.
- Natural Chestnut Purée – Pure and authentic, with no added sugar.



Chestnut Purée 900g

Ingredients: Chestnuts 65%, water, sugar

3€



Chestnut Paste 900g

Ingredients: Chestnuts 58%, sugar, water

3€



Chestnut Purée 850g

Ingredients: Chestnuts 60%, water

3€



Chestnut cream 500g

Ingredients: Sugar, Chestnuts 38%,
water, vanilla extract

1.5€

Storage

Shelf life: 24 months at room temperature.

After opening:

10 days in the refrigerator in the original
packaging

4 days for Chestnut Purée