

**PONTHIER**  
*une histoire de fruit*

**Whole chestnuts**  
VACUUM-COOKED

A NEW **ECO-RESPONSIBLE BOX**



Lightweight recyclable cardboard  
Waste space avoidance  
Minimum ink  
Made in France  
Recycling instructions

**37% lighter in weight**  
**91% recyclability rate**

French expertise at work  
for a natural product in its pure state.

More than  
**40**  
years of  
expertise

  
**Naturally  
flame-shelled**

  
**Taste  
preservation**

  
**100%  
additive-free**

  
**Nutriscore® A  
and a source of  
fibre**

  
**Ready-  
to-use**

  
**Processed  
in France**

  
**Guaranteed  
traceability**

  
**PURE  
Guarantee  
pesticide residue  
free products\***

\*Limit of quantification 0.01mg/kg for more than 610 molecules analysed



## OUR PASSION FOR CHESTNUTS

was born in the heart of the Limousin in France, the land of the chestnut tree par excellence. So passionate was our founder André Ponthier about the fruit of his terroir that he made cooking chestnuts his speciality, after carefully developing an exclusive technique for preparing them in 1980. Ponthier, located in the Corrèze region of France, is now a recognised reference in natural chestnuts for many chefs and consumers.



## Selection and traceability

To guarantee consistent quality of taste and precise traceability, we have forged close bonds with chestnut growers, working to very strict specifications. We buy raw materials directly from carefully selected suppliers in France or in Portugal or in Spain. The chestnuts are harvested by hand and then transported to our production workshops based in Objat, Corrèze.





For recipe ideas, visit  
[www.ponthier.net](http://www.ponthier.net)

## The PURE approach

PURE guarantees healthy products, without pesticide residue, thanks to responsible and committed growing methods and analyses on all fruit batches approved by Ponthier experts. With PURE, Ponthier is committed to answer the growing expectations of consumers who seek transparency and information on product composition. This commitment relies on gentle cultivation methods and long-term partnerships with our producers to develop an ethical fruitsupply chain.

## Expertise in processing

Ponthier chestnuts are prepared following a traditional process, from peeling to vacuum cooking. The preparation is purely natural, with no additives. The chestnuts are flame shelled and then sorted, vacuum steamed and packed, all in full compliance with the requirements of IFS (higher level) and BRC (grade A) certifications.

## Natural indulgence

With more than 40 years' experience in cooking chestnuts, we have a perfect command of flame shelling and vacuum cooking to give a soft and delicious flesh with lightly sweet and roasted notes. Ponthier chestnuts are packed whole and thus retain their attractive natural shape. Ready-to-use, they can be warmed up in a few minutes to enjoy on their own, as an aperitif, in a salad, as an accompaniment to meat, game and fish, or in a dessert.

NUTRI-SCORE



## Health benefits

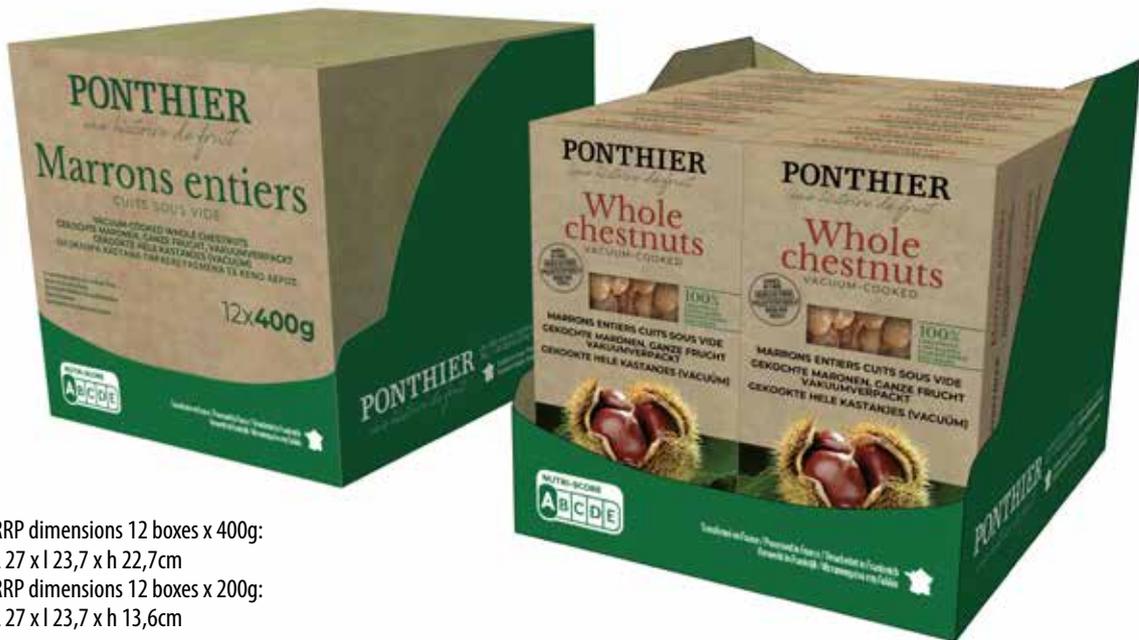
Ponthier vacuum-cooked chestnuts are rated A on the Nutriscore® scale. An A-rating is awarded to the most nutritionally beneficial products and their consumption is recommended. Chestnuts offer many health benefits and are an excellent source of energy thanks to their fibre and carbohydrate content. Chestnuts are also the ideal companion for people who are gluten-intolerant. They can be cooked in many different ways and do not require the addition of fat.



© Adeline Monnier



RRP case that is easy to shelf and easy to shop



RRP dimensions 12 boxes x 400g:  
L 27 x l 23,7 x h 22,7cm  
RRP dimensions 12 boxes x 200g:  
L 27 x l 23,7 x h 13,6cm

## STORAGE

15 months from date of production.  
Before opening, store in a cool place (< 20°C).  
After opening, store in the refrigerator and consume within 3 days.

## PACKAGING FORMATS

400g box: French / French, English, Italian, Greek / English, French, German, Dutch  
200g box: French, English, German, Greek  
1kg sachet: French, English, German, Dutch, Greek

## PALLETISING FORMATS

### 400G BOX OF CHESTNUTS

RRP pallet 80 x 120cm (height 173cm): 12 CSU/case, 1176 CSU/pallet, i.e. 98 cases (470.4kg)  
RRP pallet 100 x 120cm (height 173cm): 12 CSU/case, 1344 CSU/pallet, i.e. 112 cases (537.6kg)  
EUROPOOL returnable crate pallet 80 x 120cm: 14 CSU/case, 1008 CSU/pallet, i.e. 72 crates (403.2kg)

### 200G BOX OF CHESTNUTS

RRP pallet 80 x 120cm (height 177cm): 12 CSU/case, 1728 CSU/pallet, i.e. 144 cases (345.6kg)  
RRP pallet 100 x 120cm (height 177cm): 12 CSU/case, 2304 CSU/pallet, i.e. 192 cases (460.8kg)

### 1KG SACHET OF CHESTNUTS

Case pallet 80 x 120cm (height 165cm): 10 CSU/case, 490 CSU/pallet, i.e. 49 cases (490kg)  
Pallet 100 x 120cm (height 165cm): 10 CSU/case, 700 CSU/pallet, i.e. 70 cases (700kg)