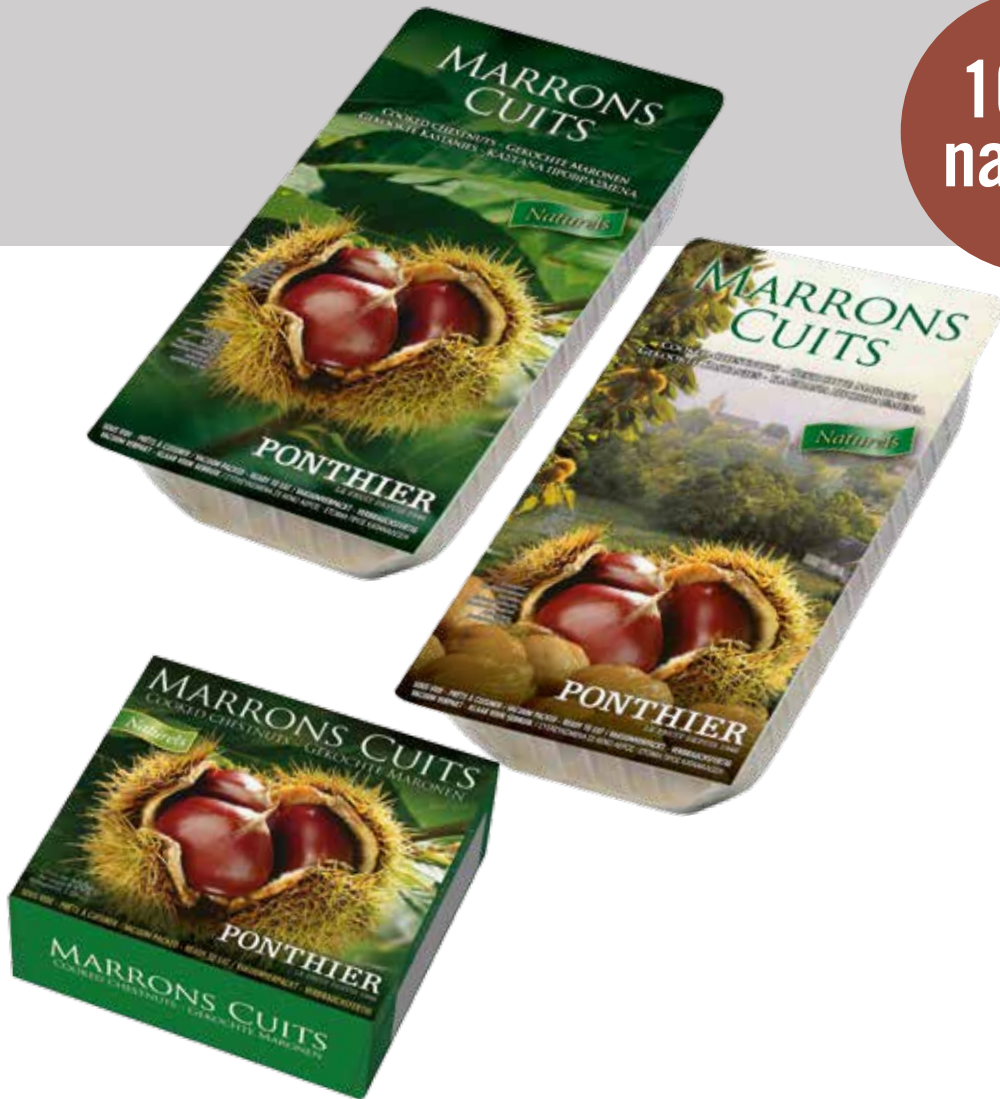


# PONTHIER

LE FRUIT DEPUIS 1946

The inventor of vacuum-cooked natural chestnuts,  
ready to be used in your cooking

100%  
natural



## PONTHIER's specificities

---

The inventor of vacuum-cooked natural chestnuts

---

35 years of expertise

---

Perfectly managed supplies

---

Natural method of hulling by flame

---

Continuous production process

---

Preservation of the nut's authentic taste

---

No additives

---

IFS (highest level) and BRC (grade A) certifications

---



# PONTHIER

LE FRUIT DEPUIS 1946

PONTHIER's passion for chestnuts originated, of course, in Limousin – the home of the chestnut tree. Now seen by great chefs and the general public as a quality benchmark for vacuum-cooked natural chestnuts, PONTHIER has always strived for perfection, from its selection to its marketing

## | History in heritage

The acclaim the PONTHIER name now receives comes from the expertise passed down from its founder, André Ponthier. Passionate about the local produce of Corrèze, the cradle for chestnut cultivation, André made vacuum-cooked chestnuts his speciality. Holed up in his kitchen, he painstakingly perfected an exclusive technique for preparing chestnuts. After conclusive tests, he decided to industrialise it on a wider scale. This is the legacy his son, Yves, has been able to preserve and expand to make Ponthier one of the world's leading brands, in demand by great chefs.

## | Managed supplies

To guarantee consistent taste quality, Ponthier has always worked with **a trusted network of carefully selected producers**. They must comply with strict specifications that guarantee **full traceability of the product**, which is bought and transported fresh. PONTHIER directly selects top-quality raw materials that meet multiple selection criteria (variety, climate, altitude and soil) in France, Spain and Portugal. **Chestnuts are harvested by hand in their protective shells that provide optimal transportation conditions on their journey to the production site** at Objat, in Corrèze. Every shipment is subject to dual acceptance inspections by the Quality Service (provenance, origin, variety, health status), when leaving the orchard and on reception at the production site.





## Chestnuts: the perfect food for gourmands!

Delicious, tender and slightly sweet, PONTHER chestnuts are exquisite to eat alone, or as an appetizer, in salads, as an accompaniment to meat, game and fish, and even in desserts. PONTHER chestnuts are packaged whole and preserve their attractive, round shape. They can be reheated in a few minutes by microwaving or steaming.

### | Production expertise

**PONTHER uses ultra-modern, custom-built machinery operated by experts** exclusively devoted to chestnut preparation. The production line originally developed by André Ponthier is being constantly improved to maintain artisanal know-how, industrial performance and high product quality. **Ponthier's chestnut production follows a continuous process unique in France, from peeling to vacuum-cooking.** The preparation is totally natural, **with no additives (colouring, artificial flavours, preservatives, etc.).** Chestnuts arriving for preparation are hulled by flame using an exclusive technique. They are sorted automatically by optical sensor, then manually, before being vacuum steam-cooked and packaged, in full compliance with **IFS (highest level) and BRC (grade A) certifications.**




### | Environmental measures

Strongly attached to the ecological richness of its region, PONTHER's chestnut preparation processes integrate **environmental protection measures that exceed European norms.** The company has developed a system to sort and recycle all waste generated by chestnut preparation. Peel, vapours and particles are captured and transformed into ash for composting and agricultural use. The company has also built **a wastewater treatment plant at its production site equivalent to that of a town of 25,000 inhabitants.** Starchy wastewater is purified so that only clean water is returned to the natural environment.

### | Health benefits of chestnuts

Chestnuts contain many nutrients with health benefits. They are **an excellent energy source** as they are **rich in compound carbohydrates and fibre.** Several vitamins (B1, B2, C and E) that work with unsaturated fatty acids bring antioxidant effects and play a role in preventing cardiovascular disease. **A high content of minerals (potassium, phosphorus and magnesium) and trace elements (iron, copper and manganese)** aids heart and muscle tone and combats stress and fatigue. Chestnuts are perfect for people with gluten sensitivity. They can be cooked various ways without adding fat.



PACKAGING / Palletisation			STORAGE
 Case of 200g	 Container of 400g or 500g	 Sachet of 1kg	15 months at ambient temperature (<20 °C)
			Use immediately after opening to the absence of preservative