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Chestnuts in syrup, chestnut cream and paste

Product Name	Description	Ingredients	Processing, PCB and minimum to order	Capacity	Shelf life	Storage and transport
Chestnuts in light syrup	Chestnuts in light syrup	Chestnuts, sugar, wheat glucose, Bourbon of Madagascar vanilla bean.	In a jar. 12 jars/case. Minimum per shipment : 800 €.	200g	3 years. Keep in the fridge after opening.	No special conditions.
Chestnuts in syrup	Chestnuts in syrup	Chestnuts, sugar, wheat glucose, Bourbon of Madagascar vanilla bean. 3kg of fruits, 2kg of syrup.	Metal tin 5/1. 6 tins/case. Minimum per shipment : 800 €.	5kg	2 years	No special conditions.
Chestnut cream from Collobrières area	Chestnut cream	Chestnuts, sugar, wheat glucose, Bourbon of Madagascar vanilla bean.	In a jar. 12 jars/case. Minimum per shipment : 800 €.	220g	3 years. Keep in the fridge after opening.	No special conditions.
Chestnut cream	Chestnut cream	Chestnuts, sugar, wheat glucose, Bourbon of Madagascar vanilla bean.	Metal tin 4/4. 12 tins/case. Minimum per shipment : 800 €.	1kg	2 years	No special conditions.
Chestnut paste	Chestnut paste	Chestnuts, sugar, wheat glucose, Bourbon of Madagascar vanilla bean.	Metal tin 4/4. 12 tins/case. Minimum per shipment : 800 €.	1kg	2 years	No special conditions.