



**CHESTNUT PUREES AND
OTHER CHESTNUT PRODUCTS**



Prima Maroni is a 100% Hungarian, family-owned business with over 35 years of experience in producing chestnut-based products. The company combines tradition with innovation to deliver high-quality products for both local and international markets.



The company was founded by György Schweickhardt a confectioner in 1989. Ironically, after he opened his confectionery shop in 1981, he discovered that he was allergic to flour. The confectioner did not back down, the new situation encouraged him to start experimenting with chestnuts as a new raw material. His products were first recognised by Hungarian confectioners, and later by consumers, who continue to buy chestnut products of the "Maroni" brand with great satisfaction, both in the retail and wholesale trade.

The philosophy of the company is to produce the best quality products from chestnuts.

With a turnover of €4 million and more than 25 employees, it is one of the largest chestnut processors in Hungary and Central Europe.



The company focuses on innovation and product development, producing more than 30 different products in 60 different packaging and recipe versions. Its main profile is frozen chestnut puree, but the range also includes cooled and frozen cocoa-coated desserts, vacuum-packed chestnut purees, aluminium pouch chestnuts without refrigeration, canned chestnut puree and chestnut flour.

The company has FSSC 22000 quality control system, produces several private label products and sells 25% of its production volume on the export market.



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Information about chestnuts

Chestnuts are technically fruits, not nuts, with a composition lower in fat and protein compared to other nuts, making them lower in energy. They are rich in dietary fiber, vitamins, and minerals, with most of their carbohydrates stored as starch. Raw chestnuts help protect against heart disease, inflammation, and viral infections, boosting immunity during colder weather. They quickly replenish energy, minerals, and vitamins, improving vitality and supporting recovery from anemia and weakness.



Vitamins in chestnuts:

- *100 g pre-cooked chestnuts Vitamin C content 30 mg*
- *chestnuts are rich in cell-protecting vitamin E*
- *low in fat*
- *allergen free and vegan*
- *rich in dietary fibre*
- *slow-absorbing carbohydrate*

The culinary role of chestnuts

Chestnuts play a key role in a healthy diet, as their composition is closest to that of fruits and vegetables.

Known for their nutritional value for thousands of years, chestnuts are a timeless superfood.



It has always been widely used as a popular ingredient in starters, meat dishes, soups, sauces, side dishes and desserts.

According to a French recipe from the 16th century, it was used as a meat substitute, they made meatballs out of chestnut on fasting days.



Chestnuts were once used as a substitute for cereals and potatoes in areas with limited arable land.

Peasant families commonly relied on dried chestnut flour.

Today, chestnuts and chestnut-based products are a healthy addition to any diet, suitable for all ages.



Lactose- and gluten-free chestnut desserts

- A dessert that fits well into a modern diet
- Lactose and gluten free, vegan
- With unprinted foil, bulk packaging for HORECA users
- Patented production technology
- High fruit content fillings made in-house

Chestnut bars 30 g

natural



cherry jam

peach jam

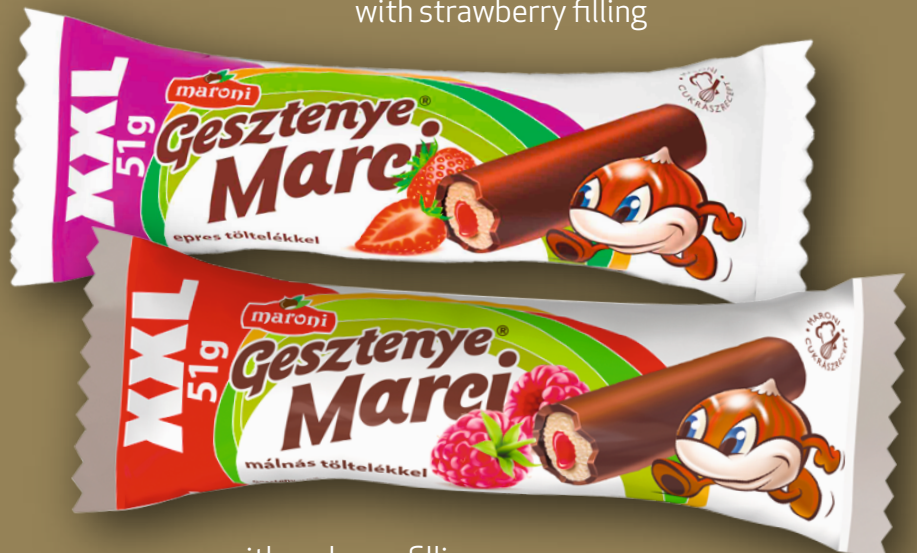


- pieces/carton: 20 pieces
- cartons/master carton: 4 pieces
- master cartons/pallet: 100 #
- pieces/pallet: 8000 pieces
- gross weight/pallet: 280 kg
- custom tariff number: 180631
- storage: -18 °C
- shelf life: 24 months

XXL Chestnut bars 51 g

- pieces/carton: 16 pieces
- cartons/master carton: 4 cartons
- master cartons/pallet: 100 #
- pieces/pallet: 6400 pieces
- gross weight/pallet: 370 kg
- custom tariff number: 180631
- storage: -18 °C
- shelf life: 24 months

with strawberry filling



with raspberry filling

Chestnut heart 25 g

natural chestnut heart



- pieces/carton: 20 pieces
- cartons/master carton: 4 cartons
- master cartons/pallet: 100 #
- pieces/pallet: 8000 pieces
- gross weight/pallet: 240 kg
- custom tariff number: 180631
- storage: -18 °C
- shelf life: 24 months



- natural flavour
- In metalized (BOPP) or transparent plastic PE packaging
- in bulk
- bulk packaging for HORECA users (packs of 20 or 80 pieces)
- also available in individual boxes

Vacuum packed chestnut purees 200 g

- Patented production technology
- The product does not require freezing
- Ready to eat after opening
- The vacuum packaging and the used technology give unique taste and aroma

- pieces/carton: 6 pieces
- cartons/master carton: 4 pieces
- master cartons/pallet: 100 #
- pieces/pallet: 2400 pieces
- gross weight/pallet: 520 kg
- custom tariff number: 20081999
- storage: 0-10 °C
- shelf life: 6 months



Frozen products

- Allergen-free, vegan
- High quality handpicked Portuguese and Italian chestnuts

- Organic, natural and traditional (flavoured version)
- Hungarian food quality test winning products

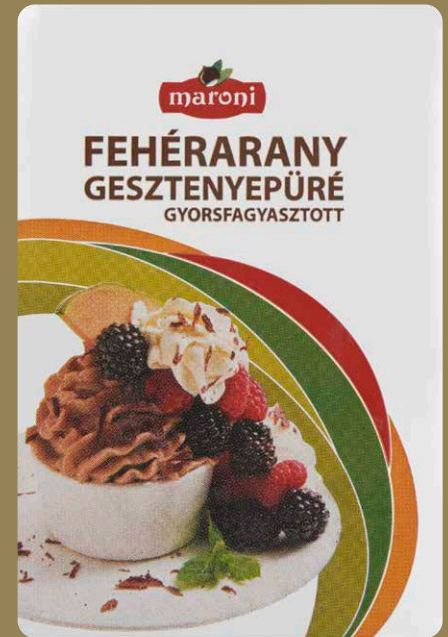
Chestnut puree with sweetener (maltitol)
200 g



Organic chestnut puree (without flavouring)
200 g



Chestnut puree (with flavouring)
200 g



Natural chestnut (100% cooked chestnut)
200 g



- pieces/carton: 30 pieces
- cartons/pallet: 160 #
- pieces/pallet: 4800 pieces
- gross weight/pallet: 1044 kg
- custom tariff code: 20081999
- storage: -18 °C
- shelf life: 24 months



Whole peeled chestnuts 200 g



- pieces/carton: 16 pieces
- cartons/pallet: 154 #
- pieces/pallet: 2464 pieces
- gross weight/pallet: 557 kg
- custom tariff code: 81190950
- storage: -18 °C
- shelf life: 24 months

Frozen chestnut purees for industry

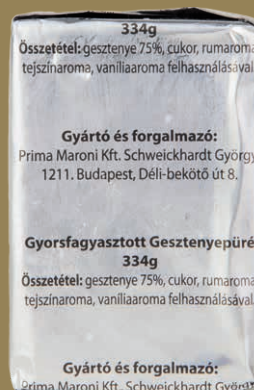
- For professional and industrial users
- Customized recipes (sugar/chestnut/water/flavouring composition)
- Ideal raw material for confectionery/bakery/dairy products



Chestnut puree 2 kg

- piece/carton: 7 pieces
- cartons/pallet: 72 #
- pieces/pallet: 504 pieces
- gross weight/pallet: 1044 kg
- custom tariff code: 20081999
- storage: -18 °C
- shelf life: 24 months

Chestnut puree 334 g



- pieces/carton: 12 pieces
- cartons/pallet: 196 #
- pieces/pallet: 2352 pieces
- gross weight/pallet: 834 kg
- custom tariff code: 20081999
- storage: -18 °C
- shelf life: 24 months

- Quick and easy to prepare roast chestnuts
- Serve as a side dish with meat
- Suitable for vegetarian diets
- High in vitamins and minerals

Whole peeled chestnuts 1 kg



- pieces/carton: 5 pieces
- cartons/pallet: 100 #
- pieces/pallet: 500 pieces
- gross weight/pallet: 474 kg
- custom tariff code: 0811909500
- storage: -18 °C
- shelf life: 24 months

Ambient products

Chestnut snack 80 g



- pieces/carton: 30 pieces
- cartons/pallet: 88 #
- pieces/pallet: 2640 pieces
- gross weight/pallet: 297 kg
- custom tariff code: 2008199980
- storage: below 25 °C
- shelf life: 12 months

Roasted chestnut 100 g



- pieces/carton: 30 pieces
- cartons/pallet: 88 #
- pieces/pallet: 2640 pieces
- gross weight/pallet: 334 kg
- custom tariff code: 2008199980
- storage: below 25 °C
- shelf life: 12 months

- *Healthy, allergen-free, vegan snack*
- *Ready to eat after opening*
- *100% chestnut, no additives*
- *Low fat, high in dietary fibre, contains vitamin C*



Vacuum-packed chestnut puree 200 g

- *Ready to eat after opening*
- *Does not require refrigeration or freezing*
- *Thanks to the heat treatment process unique taste and aroma*



- pieces/carton: 12 pieces
- cartons/pallet: 180 #
- pieces/pallet: 2160 pieces
- gross weight/pallet: 540 kg
- custom tariff code: 20081999
- storage: below 25 °C
- shelf life: 12 months





Chestnut chestnut flour 250 g

- *The most practical form of storage for chestnuts does not require refrigeration or freezing*
- *Made from 100% cooked chestnuts*
- *When mixed with an equal amount of water, it can be used to make a ready-to-eat chestnut cream*
- *When added to 20-30% of flour mixture can be used to make bread or pasta*
- *Moisture content not exceeding 8%*

- pieces/carton: 8 pieces
- cartons/pallet: 190 #
- pieces/pallet: 1520 pieces
- gross weight/pallet: 480 kg
- custom tariff code: 1208900000
- storage: below 25 °C
- shelf life: 12 months

Canned chestnut puree 850 g

- *Ready to eat after opening*
- *Ideal for restaurants and confectioners*
- *Does not require cooling*
- *Unique taste and aroma thanks to the heat treatment process*

- pieces/carton: 6 pieces
- cartons/pallet: 130 #
- pieces/pallet: 780 pieces
- gross weight/pallet: 795 kg
- custom tariff code: 20081999
- storage: below 25 °C
- shelf life: 24 months





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