

THE CHESTNUT COOL CHAIN



POST-HARVEST:

CHESTNUTS MUST BE STORED IN COOL ROOMS AT 0°C.

- Forced air cooling is extremely effective at reducing temperature of chestnuts without increasing moisture loss.
- Warm chestnuts should NEVER be placed in lined bins.

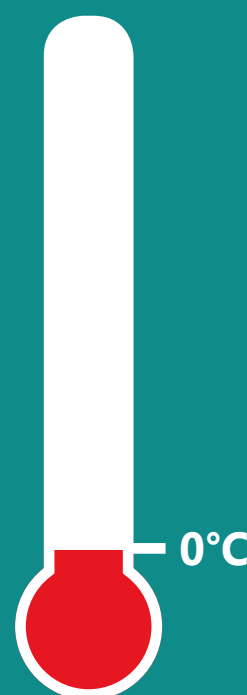
SUPPLY CHAIN - TRANSPORT - WHOLESALE:

MAINTAIN THE COOL CHAIN AT AS NEAR AS POSSIBLE TO 0°C.

- Chestnuts removed from cool storage, even for a short time, can warm up very fast (and are much slower to cool down again).

CHESTNUTS SHOULD BE STORED AS NEAR AS POSSIBLE TO 0°C FROM 'Paddock TO PLATE'.

- Chestnuts have a thin skin and are encased in a shiny brown shell.
- Unlike most nuts, chestnuts are highly perishable
- Although chestnuts are durable compared with most other fruit, they are still susceptible to moisture loss / softening.
- Due to their high moisture content (50%) chestnuts can dry out even in a cool room if not stored correctly
- The best way to reduce moisture loss is to cool chestnuts quickly
- Cooling chestnuts quickly, and keeping them cool, is a key to maintaining quality after harvest.



CONSUMER:

CHESTNUTS SHOULD BE STORED AS NEAR AS POSSIBLE TO 0°C.

- Chestnuts are not like other nuts and can't be stored or cooked like other nuts
- Store chestnuts in an airtight container; paper bag or perforated plastic bag in the crisper section of the refrigerator.
- Properly stored chestnuts will feel hard when you squeeze them and last approximately 3 weeks.
- Roasted chestnuts (peeled or still in shell) can also be stored in the freezer year round.

RETAILER:

CHESTNUTS SHOULD BE STORED AS NEAR AS POSSIBLE TO 0°C.

- Chestnuts removed from cool storage, even for a short time, can warm up very fast (and are much slower to cool down again).
- When presented for sale chestnuts should ideally be in a refrigerated display case.
- Normal 'airflow' in retail stores rapidly dries chestnuts and the quality of the nuts will deteriorate within a day.
- If these facilities are not available it should be advised to ONLY present for sale quantities that are likely to be sold each day. When restocking displays new stocks should not be placed on top of older stock as the older stock will deteriorate.
- All other stocks of chestnuts should be refrigerated.
- Fresh chestnuts are firm to touch and have a glossy sheen. Any dry dull nuts should be removed from sale.