

Adding value to endogenous products: spicy chestnut bits and salty chestnut crackers... Wanna a bite?

C. Barbosa^{1a}, F. Gualter^{1b}, I. Ferreira^{1c}, M. Quintino^{1d}, P. de Andrade^{1e}, R. Witiak^{1g}, P. Cabo², J. Campos³

^{1a}Student, Materials Engineering, Instituto Federal do Pará, Brazil, (carol_rizzi@msn.com);

^{1b}Student, Art and Design, ESE, Instituto Politécnico de Bragança, Portugal (fgualter80@gmail.com);

^{1c}Student, Food Engineering, Centro Federal Celso Suckow da Fonseca, Brazil, (ias.ferreira@hotmail.com);

^{1d}Student, Food Engineering, Centro Federal Celso Suckow da Fonseca, Brazil (quintino.mariah@outlook.com);

^{1e}Student, Chemical Engineering, Universidade Federal de Lavras, Brazil (paula.andradeeq@gmail.com);

^{1g}Student, Master in Business Information Systems, Wrocław University of Science and Technology, Poland (witiakroksana@gmail.com);

²Professor, Centro de Investigação de Montanha (CIMO), Instituto Politécnico de Bragança, Campus de Santa Apolónia, 5300-253 Bragança, Portugal (paulacabo@ipb.pt);

³Representative, Marron – Oficina da Castanha, Portugal (geral@travessias.pt).

The Background

Trás-os-Montes behold approximately 80% of the national chestnut production.



Bragança region is one of the biggest domestic producer.



The Challenge



The consumption of chestnuts is concentrated in a short time period, most commonly in the Autumn.



Traditional consumption of chestnuts is roasted and/or cooked.

Main Goals



✓ Improve the local trade of chestnut.

✓ Increase the product knowledge among locals and tourists.

✓ Raise the value of local products.

The Solution



Spicy Chestnut Bits



Salty Chestnut Crackers