

The Chestnut Market and Consumption in Kosovo

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Abstract

Chestnut fruit, unlike other fruits like walnuts, hazelnuts, etc., is very rich in starch, low lipids, soluble sugars, monosaccharide and disaccharide. Chestnuts are rich in fiber, vitamins and minerals. Chestnut leaves are widely used in pharmacy, chemical, cosmetics, food and stockbreeding, beekeeping (it is estimated that 1 ha forest with chestnuts in the flowering period, are taken about 400-600 kg of honey), from chestnut can be produced chestnut flour which finds high use in the food industry (for baking cakes, cookies, ice cream, pasta, chocolate, etc.). Asia provides about 87% of world production. Europe produces about 7% of the total quantity of chestnuts, America 2,96% and Africa 0,01%. The greatest chestnut manufactures and consumers per capita are Asian countries. Consumption in the US is around 280 grams per capita per year; in Europe about 500 grams per capita while in Asia about 1000 grams per capita per year. Demand for fresh chestnuts is expected to continue, to rise for 10-25% each of the next 5 years. US market will be unlimited market available for many years to come. Kosovo local chestnuts are among the highest quality in the region and beyond. From the research results it appears that consumers appreciate quality and country of origin before the price.

Keywords: Chestnut fruit, chestnut leaves, chestnut flour, fresh chestnut, treated chestnut.

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