

Acorn Squash: A Premium Squash with a Chestnut Flavor Profile

Scientific Name: Cucurbita maxima

Premium acorn squash distinguished by its exceptional chestnut-like flavor profile. The dense, sweet flesh offers subtle nutty undertones, encased in a distinctive ribbed, dark green skin. An ideal ingredient for a range of gourmet preparations.



Product Specifications

Key Characteristics

Flavor: Sweet, nutty with distinct chestnut notes.

Texture: Dense and creamy when cooked.

Unit Weight: 450g – 900g.

Shelf Life: 2–3 months under proper storage conditions (10–15°C, 50–70% RH).

Certification: GlobalG.A.P.



Nutritional Highlights



Vitamin A: 18% DV



Vitamin C: 15% DV



Potassium: 12% DV



Fiber: 9g per serving



Versatile Culinary Applications



Roasting • Baking • Soups • Purées • Stuffed Dishes • Risotto

A differentiated flavor profile suitable for a wide range of culinary needs.

