

Concept fruits ever more ambitious

Concept fruits' premises are being extended and more employees are currently being hired.

Pedro Quintana, Managing Director of Concept fruits (Roger Descours brand), invited Dauphiné Libéré to take a look around the plant in Vernosc. This is the perfect opportunity to discover a modern company, that is perhaps even too ahead in its development! Its plant, today, is too small to contain the development of the company that specialises in the processing of chestnuts (cream, paste, purée, etc.) Production will be boosted (the aim is to triple it!) thanks to a 3 million euro investment that will move the corporate premises into a 350 m² extension and create a new 1,500 m² production unit. «New docks to control the flow of packaging and a parking site for operators» have also been announced by Pedro Quintana.

■ **10 positions being hired**
Even though mechanisation is part of the job, more production means more workers. A recruitment programme for 10 workers is in progress. The focus is on employee training (the plant closes for 15 days each year for this purpose) as Pedro Quintana says: «We want to retain our employees

through the salaries we offer, training and the work environment. Someone who is not happy at work, does not work well. «The Roger Descours group and Pedro Quintana, the boss of the plant, can boast the creation of not 30, but 60 jobs in the Annonay region.

■ **Roger Descours a true Ardéchois** that has and will always place Ardèche at the heart of everything the group does, tries to help chestnut producers in the department to boost production paying a subsidy for them to switch to organic production and sending lorries to help them collect the chestnuts. It also listens to consumers from Ardèche (and also from 54 other countries) offering «chestnut cream that actually tastes like chestnut cream», says Pedro Quintana, «without glucose and with a

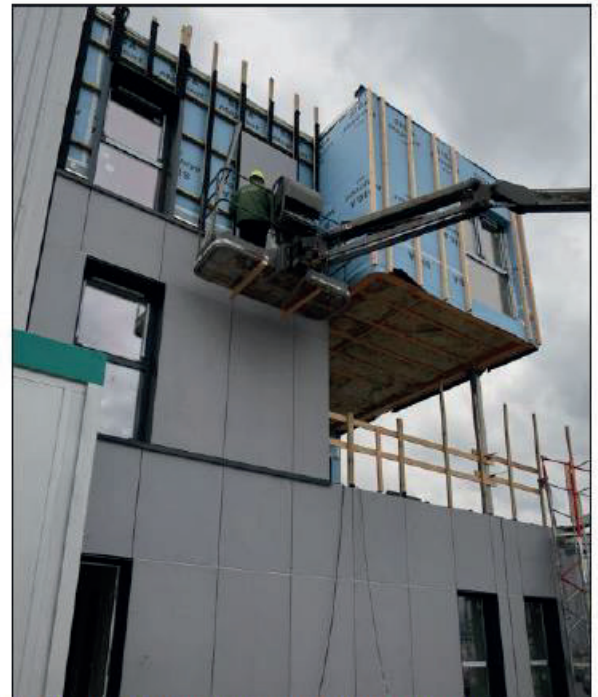


A team (that is growing) and products (that are ever more) popular. DL/Etienne GENTIL

little added vanilla and sugar». The Roger Descours brand won flavour of the year 2019 and will no doubt retain the title in 2020. The company really is ahead of its time.



Employees are trained to stay with the company.



The corporate premises are moving into an extension.