

Agrodoubs'

Sweet Line

LEMON CREAM *FROZEN*

Made using Sicilian lemon juice, fresh milk and eggs from the Franche-Comté region

Let yourself be tempted by our delicious Sicilian lemon cream and its' delicate acidity

Simple and quick, the cream is ready to use and has nothing to envy to a homemade cream.

It can be used in pies, as a filling or simply as a verrine, accompanied by whipped cream or meringue.



WHY CHOOSE US ?

- ✓ Made using eggs from free-range hens and fresh milk from the Franche-Comté region in France.
- ✓ 28% lemon juice from Sicily
- ✓ Pasteurized for a perfect preservation of flavours
- ✓ Quick and easy to implement
- ✓ Flexible applications : Millefeuille, macarons, logs,...

Minimum Durability Date : 6 months

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Typical Use

Our cream is ready to use after defrosting to garnish your pastries.

We recommend slow defrosting in cold storage (0-4°C / 32-39.2°F) for 24 hours.

Suggestion: reheat slightly at 45°C / 99°F in a bain-marie to soften the preparation and garnish a pastry dough.

Leave to cool between 4°C and 6°C / 9°F and 13°F for at least 1 hour and serve chilled.



Packaging

Unit	2.2 lbs
Box	5 x 2.2 lbs
Pallet 800x1200	182 boxes
Pallet 1000x1200	234 boxes



Storage

Store at -18°C / 0.4°F.

After defrosting, store between 0-4°C / 32-39.2 °F for up to 1 week (unopened bag).

After opening the pouch, consume within 24 hours (keep between 0-4°C / 32-39.2 °F).

Made in France by AGRODOUBS

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