

Agrodoubs'

Sweet Line

SABAYON MIX *FROZEN*

Made using cream, fresh milk and egg yolk from France.

Easy to use : whip, coat, gratinate.
Excellent resistance to alcohols and aromas.

Light, fresh and creamy, ideal to top or gratinate red or exotic fruits. Possibility to flambé, gratinate, to pass under the salamander, ...



WHY CHOOSE US ?

- ✓ Made from egg yolk, cream and fresh milk from France
- ✓ Pasteurized for a perfect preservation of flavours
- ✓ Quick and easy to use
- ✓ Easily customizable

Minimum Durability Date : 24 months

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Typical Use

After defrosting, the mix just needs to be whipped to be ready.

Shake the bag 5 to 10 seconds before opening.

Pour into a container that allows the mix to be whipped for 3 to 5 minutes, depending on the texture you wish to obtain for your desserts.



Packaging

| | |
|------------------|--------------------------|
| Unit | 1.1 lbs or 2.2 lbs |
| Box of | 8 x 1.1 lbs or 5x2.2 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 2 days (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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