

Agrodoubs
Easy to enjoy

PROFESSIONAL

BÉCHAMEL SAUCE

Agrodoubs béchamel sauce is the ideal texture for classic dishes such as croque-monsieur. With its pronounced Emmental taste, this béchamel sauce is the perfect coating for your creations.



BÉCHAMEL SAUCE PREPARATION

Why choose it?

- Made with Emmental from Europe
- Pasteurized for perfect flavor preservation
- Quick and easy to prepare
- Creamy, melt-in-your-mouth, GMO-free recipe
- No preservatives or artificial flavors

Storage conditions

- Best before: 24 months
- After thawing, store between 0°C and 4°C for 24 hours (unopened bag)
- Never refreeze a thawed product
- After opening, use within 24 hours.



Frozen ❄️



DEFROST
24h in the fridge



WARM



POUR

PACKAGING

Packaging	Unit weight	Carton	Pallet 800 x 1200
Pouches 1kg	1kg	5 x 1kg = 5kg	182 cartons = 910kg

DISCOVER OUR RANGE



Bleu
sauce



Béchamel
sauce



Mushroom
sauce



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