

Agrodoubs
Easy to enjoy

PROFESSIONAL

BLEU CHEESE SAUCE

Discover our blue cheese sauce, a sauce with character made with Roquefort from France, for a sauce with a distinctive taste, both creamy and smooth. For your dishes or as a dipping sauce, for your meats, burgers or with French fries...



BLEU CHEESE SAUCE PREPARATION

Why choose it?

- Roquefort originating in France
- Quick and easy to prepare
- Creamy, melt-in-the-mouth, GMO-free recipe
- Pasteurized for perfect flavor preservation

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 ❄️

▶ Find out how our video works on our website



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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