

Agrodoubs
Easy to enjoy

PROFESSIONAL

CHEESECAKE

Agrodoubs innovates with a frozen cheesecake maker. In keeping with the New York recipe, this mix lets you quickly create cheesecakes.



CHEESECAKE PREPARATION

Why choose it?

- Milk from France and cream from Europe
- GMO-free and preservative-free
- Quick and easy to prepare
- Preservation of the flavours and integrity of the ingredients, thanks to a deep-freezing process that respects the recipe

Storage conditions

- Best before: 26 months. Store at -18°C.
- 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](#)



PREPARE A BISCUITY BASE



WARM
176°F - 80°C



POUR



COOL
2h

PACKAGING

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

DISCOVER OUR RANGE

IN CARTONS



IN POUCHES



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