

Agrodoubs
Easy to enjoy

PROFESSIONAL

CRÈME BRÛLÉE

With a cream-rich recipe and natural vanilla flavor, Agrodoubs crème brûlée has a smooth, creamy texture that melts in the mouth. It can also be customized to suit your every whim!



Ambient or frozen ❄️

CRÈME BRÛLÉE PREPARATION

Why choose it?

- Milk from France - Franche-Comté, natural vanilla and vanilla beans
- GMO and preservative free
- Quick and easy to use
- UHT process for absolute food safety and ambient or frozen storage
- Halal certified

Storage conditions

- Best before: 6 months ambient - 24 months frozen - After opening, use within 3 days
- Ambient: before opening, may be stored outside the refrigerator (+18°C max recommended)
- Frozen: store at -18°C. After thawing, can be stored outside the refrigerator for 3 months before opening. (+18°C max recommended)
- Never refreeze a thawed product

▶ [Find out how our video works on our website](#)



WARM
80°C



POUR



COOL
2h



BURN

PACKAGING

Packaging	Unit weight	Pack	Pallet 800 x 1200
1kg UHT Tetra Brik	1kg	6 x 1kg = 6kg	125 packs = 750kg

DISCOVER OUR RANGE

IN CARTONS



IN POUCHES



Pastry cream

Lemon cream

Lemon curd

Chocolate mousse

Chocolate tart

Cheesecake

Sabayon



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