

Agrodoubs  
Easy to enjoy

PROFESSIONAL

## CUSTARD CREAM

Custard can be used to accompany cookies, sponge cake, rice, semolina, poached fruit, chocolate fondant or egg whites. Use this custard maker as a base for bavaois and ice cream.



Ambient or frozen ❄️

## CUSTARD CREAM PREPARATION

### Why choose it?

- Milk from France - Franche-Comté, natural vanilla and vanilla beans
- GMO-free 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, can 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](#)



POUR

## 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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