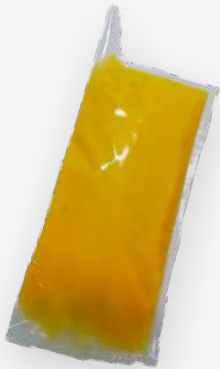


**Agrodoubs**  
Easy to enjoy

PROFESSIONAL

## LEMON CURD

Inspired by lemond curd, this lemon tart mix features a subtle harmony of sweetness and acidity. It guarantees a creamy, gourmet filling. Ready to garnish your already-baked tart shells after a light heating of our appliance.



Frozen ❄️

## LEMON CURD PREPARATION

### Why choose it?

- Lemon juice from Spain
- GMO-free and preservative-free
- Quick and easy to use
- Preserves the flavour and integrity of the ingredients, thanks to a freezing process that respects the recipe

### Storage conditions

- Best before: 24 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

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



WARM  
30°C



FILL



COOL  
3h

## 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



**Agrodoubs**  
Easy to enjoy

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