

Agrodoubs
Easy to enjoy

PROFESSIONAL

PANNA COTTA

An Italian-inspired preparation, with a firm but delicious texture and a creamy taste. Heat and fill your verrines, then leave to set in the fridge, topped with a topping of your choice just before serving.



Ambient or frozen ❄️

PANNA COTTA PREPARATION

Why choose it?

- Milk from France - Franche-Comté, natural vanilla and vanilla beans
- Creamy, melting recipe without GMOs or preservatives
- Quick and easy to prepare
- 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

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



Agrodoubs
Easy to enjoy

SAS AGRODOUBS
100 ROUTE DE BOLANDOZ
25330 FLAGEY, FRANCE

TEL : 33 (0)3.81.86.58.59
contact@agrodoubs.com

