

Agrodoubs  
Easy to enjoy

PROFESSIONAL

## PASTRY CREAM

The pastry cream has a delicate texture and its vanilla aroma adds a high-end touch. Use it to make fresh, short-life pastries: tarts, fruit tarts, éclairs and choux pastries, mille-feuilles...



Fresh

## PASTRY CREAM PREPARATION

### Why choose it?

- Withstands beating and the addition of flavourings and markers
- Quick and easy to use
- Creamy, GMO and preservative-free recipe

### Storage conditions

- Best before: 30 days - Keep refrigerated between 0°C and 4°C for 24 hours

[!\[\]\(4b7a79268f6ba26c1471d4232fffa85a\_img.jpg\) Find out how our video works on our website](#)



FILL

## PACKAGING

Packaging	Unit weight	Carton	Pallet 800 x 1200
Pouches 1,75kg	1,75kg	4 x 1,75kg = 6kg	108 cartons x 7kg = 756 kg

## DISCOVER OUR RANGE

### IN CARTONS



### IN POUCHES



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SAS AGRODOUBS  
100 ROUTE DE BOLANDOZ  
25330 FLAGEY, FRANCE

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

