

Agrodoubs  
Easy to enjoy

PROFESSIONAL

## TIRAMISU

Easy-to-make dessert. A few spins of the mixer produces a creamy, honeycombed mousse for verrines, all kinds of desserts and classic tiramisu.



## TIRAMISU PREPARATION

### Why choose it?

- Milk from France - Franche-Comté and mascarpone from Italy
- Creamy, melt-in-the-mouth recipe, GMO and preservative free
- 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

Ambient or frozen ❄️

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



DEFROST  
0°C - 4°C | 12h



WHIP



FILL

## 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

