

PROFESSIONAL

LEMON CREAM

Let yourself be seduced by our creamy Sicilian lemon cream, with its subtle acidity. Quick and easy to use, it's ready to use and has nothing to envy of a homemade cream. Use in tarts, fillings or verrines.



LEMON CREAM PREPARATION

Why choose it?

- Milk and eggs from France - Franche-Comté
- GMO and preservative free
- Quick and easy to prepare
- 30% Sicilian lemon juice
- Pasteurized for perfect flavor preservation

Storage conditions

- Best before: 12 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



Frozen ❄️

▶ Find out how our video works on our website



DEFROST
24h in the fridge



POUR

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

