

PROFESSIONAL

LEMON CURD

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



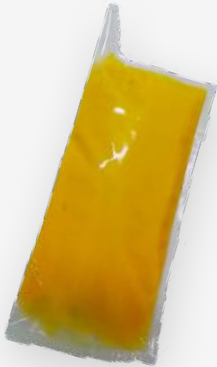
LEMON CURD PREPARATION

Why choose it?

- Yello 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 defrosting, store between 0°C and 4°C for 24 hours (unopened bag)
- Never refreeze a defrosted product
- After opening, use within 24 hours.



Frozen ❄️

▶ [Watch a video of the procedure on our website](#)



WARM
30°C



FILL



COOL
3h

PACKAGING

Packaging	Unit weight	Pack	Pallet 800 x 1200	Pallet 1000 x 1200
Pouches 1kg	1	5 x 1Kg = 5Kg	182 cartons = 910Kg	234 cartons = 1170Kg

DISCOVER OUR RANGE

IN BRICKS



IN POUCHES

