

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 a homemade cream. Use in tarts, fillings or verrines.



LEMON CREAM PREPARATION

Why choose it?

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

Storage conditions

- Shelf life: 12 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](#)



DEFROST
24h au réfrigérateur



POUR

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

