

PROFESSIONAL

PASTRY CREAM

Délices de Courbet pastry cream is made from selected raw materials, and has a supple, long-lasting texture. Use it to make fresh pastries: fruit tarts, éclairs, choux, mille-feuilles...



PASTRY CREAM PREPARATION

Why choose it?

- Milk from France - Franche-Comté, natural vanilla
- GMO-free and preservative-free
- Quick and easy to prepare
- Preservation of the flavours and integrity of the ingredients, thanks to a freezing process that respects the recipe.

Storage conditions

- Best before: 12 months
- Store at -18°C - After thawing, store at 0°C to 4°C for 2 days (unopened bag)
- After opening, use within 24 hours (store at 0°C to 4°C)
- Never refreeze a thawed product.



Frozen ❄️

▶ Watch a video of the procedure on our website



DEFROST
0°C - 4°C | 12h



FILL

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 |

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IN POUCHES

