

## Cream Cheese

Smooth and Creamy

PB.1531 | Version 04.1118 | **UNRESTRICTED**

Cream Cheese is a mild, creamy, unripened cheese with a smooth body and creamy flavour. It is manufactured by fermentation of pasteurised wholemilk and fresh cream and hot packed for extended shelf life.

### Product Characteristics

- Imparts good cream cheese flavour to product.
- Is produced in a sophisticated processing plant to ensure product consistency.
- Good shelf life in high quality packaging.
- Easy to mix and spread.
- Naturally cultured using traditional methods

### Suggested Uses

- Dips and Cheese Spreads.
- Bakery Products.
- Cheesecakes and other cake fillings.
- Recombined products.
- Confectionery.

### Packaging

Twelve x 1kg polyethylene inners, packed in cardboard boxes. The twelve 1kg boxes are in turn contained in a single fibreboard carton.

Net weight	12.0 kg
Gross weight	12.75kg

### Storage and Handling

Cream cheese must be stored and transported at 2 - 4°C (35.6 - 39°F). Do not freeze the cream cheese as this will damage the product structure. Provided the packing seal is unbroken and the above storage conditions are followed, the cream cheese will be suitable as a dairy ingredient for 12 months after the date of manufacture.

### Typical Compositional Analysis

The analysis results listed in this product bulletin are typical as measured on an “as is” basis. Refer to the selling specification for minimum and maximum limits by parameter.

Fat (g/100g)	34.2
Moisture (g/100g)	53.6
Protein (g/100g)	8.8
Carbohydrate (g/100g)	2.6
Minerals (including Salt) (g/100g)	0.9

### Typical Chemical Analysis

Fat (%m/m)	34.2
Fat in Dry Matter (%m/m)	73.7
Moisture (%m/m)	53.6
pH	4.9
Salt (%m/m)	0.8

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### Typical Nutritional Analysis

Energy (kJ/100g)	1460
Calories (kcal/100g)	350
Total Fat (Milkfat) (g/100g)	34.2
Moisture (g/100g)	53.6
Protein (g/100g)	8.8
Carbohydrate (g/100g)	2.6
Sugars (Lactose) (g/100g)	2.0
Dietary Fibre (g/100g)	0.7
Cholesterol (mg/100g)	82
Sodium (mg/100g)	420
<b>Fatty Acid (g / 100g Product)</b>	
Saturated fatty acids	22.6
Mono unsaturated fatty acids	6.9
Poly unsaturated fatty acids	0.4
Trans <sup>1</sup> fatty acids	1.6

<sup>1</sup> Methylene interrupted trans

### Typical Physical Properties

Colour	Pale cream
Body	Medium to firm
Texture	Smooth and close

### Typical Vitamin Analysis

<b>Etc.</b>	<b>Etc.</b>
Vitamin A (mg retinol/100g)	404
Calcium (mg/100g)	92
Vitamin C (mg/100g)	0
Iron (g/100g)	0

### Typical Microbiological Analysis

Escherichia coli (/g)	Not Detected
Listeria (/125g)	Not Detected
Salmonella (/750g)	Not Detected

Please refer to product selling specifications for specific microbiological testing.

### Quality Assurance

Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to regular monitoring and control. Final product is sampled and tested for chemical, sensory and microbial parameters using internationally recognised procedures. During storage and shipment, precautions are taken to ensure that the product quality is maintained. Each package is identified, enabling trace back. No food preservatives of any kind are added during the manufacture of Cream Cheese. Traces of Benzoic acid in the product are formed by natural processes in the milk during fermentation.

### Compliance

- Meets CODEX requirements for Cream Cheese
- Halal

### Ingredients

- Pasteurised Whole Milk and Cream
- Salt
- Stabiliser (E412, E415 (contains soy), E407)
- Cultures

### Suggested Labelling

#### Cream Cheese

Allergens: Contains Milk and Dairy products, Soy

Country regulations for product labelling vary. Fonterra advises customers that they need to check local regulations to determine the correct labelling of this ingredient.