

# CREAM CHEESE 28% FAT



PROFESSIONAL

## Full fat soft cheese

Traditionally cultured to produce a creamy, easy to use, versatile cream cheese blending beautifully across both sweet and savory applications.



- **QUALITY**  
Delicious rich and creamy flavour.
- **VERSATILITY**  
Suitable for hot and cold, sweet and savory recipes.
- **PERFORMANCE**  
Excellent baking stability. Definition in cold applications.
- **USABILITY**  
Easily incorporates into any preparation.

### NUTRITIONAL INFORMATION

Average values per 100g

Energy	1228kJ/297kcal
Fat	28g
(of which saturates)	19g
Carbohydrate	2.7g
(of which sugars)	2.2g
Protein	8.6g
Sodium	590mg
Salt	1.5g

### INGREDIENTS LIST

**Cheese (57.8%) (milk, lactococcus lactis subsp. lactis, Lactococcus lactis subsp. cremoris, lactococcus lactis subsp. lactis biovar. diacetylactis), cream, water, milk protein, emulsifying salts: sodium polyphosphate, sodium phosphate, salt, acidifier: citric acid.**

For allergens see ingredients in **bold**.

### CREAM CHEESE 28% FAT

**Pack Size:** 12x1Kg

**Pallet Quantity:** 80 cases

**Shelf Life:** 12 months

**Storage Conditions:**

Store chilled between 4°C–8°C.

Refrigerated product.

**Vegetarian:** Yes

**Kosher:** No

**Halal:** Yes



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From the moment master chefs around the world first experience Avonmore Professional Cream Cheese, they instinctively know they have discovered a cream cheese of high quality.

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#### FROM CHEFS FOR CHEFS

Through close collaboration with our expert team, we have developed a range of technical products, tools and services to meet your expectations and everyday needs. Our products are designed to enhance recipes and to inspire creativity.



SCAN FOR  
INSPIRATIONAL  
RECIPES.