



# BLENDING IN BEAUTIFULLY

Traditionally cultured with a delicious creamy flavor, Anchor™ Cream Cheese blends beautifully with a wide range of sweet and savory flavors.

The cream cheese performs in hot and cold recipes making it ideal for bakery applications.



## Traditionally cultured

Anchor™ Cream Cheese is traditionally cultured to produce a premium, smooth and mild cream cheese that blends beautifully with both sweet and savory flavors.

## Excellent bake stability

With its bake stability and moisture retention, Anchor™ Cream Cheese gives your cheesecakes a smooth, soft texture with less cracking or slumping.

## Firm texture

The cream cheese blends with more flavors without losing texture, providing beautiful presentation when used in toppings.

## Wide workable temperature

Anchor™ Cream Cheese remains workable at ambient temperatures, giving great results without becoming too soft or sticky.

Contact your Anchor™ Food Professionals representative or distributor representative to learn more about Cream Cheese, Traditional Style.

Visit [www.anchorfoodprofessionals.com](http://www.anchorfoodprofessionals.com) for more information.

## Key benefits

### Authentic and delicious

Made with milk from grass fed cows, Anchor™ Cream Cheese has a mild and creamy flavor that meets customers' desire for natural goodness.

### Cost saving

Because of its generous fat content, you can add lower cost ingredients such as milk without compromising on flavor or texture.

### Excellent presentation

From cheesecakes with an excellent texture to toppings with rich color and sharp definition, the excellent bake stability and firm texture makes everything look beautiful.



Product Name	Anchor™ Cream Cheese
Pack Size	12/1 kg (2.2 lb.) cartons
Product Code	110094
Case GTIN	39415007009543
Case Dimensions	11.69" x 10.47" x 8.23"
Net Weight	26.46 lbs.
TI/HI	12/5



A traditionally made cream cheese that is ideal for hot and cold, classic and modern applications, Anchor™ Cream Cheese makes your creations look as delicious as they taste.



## Storage & Handling

- Keep refrigerated until ready to use.
- For easier beating, bring cream cheese to room temperature before use.
- DO NOT FREEZE.
- Once opened, Anchor™ Cream Cheese should be kept chilled and consumed within seven days. Unopened cream cheese may be stored for up to 12 months.

## We live and breathe the business of bakeries.

As food professionals who work with bakeries like yours worldwide, we pair our specialized global insights with your inside knowledge – to find what works best in your kitchen and your business.

From bakery productivity to front of house presentation and everything in between – we work with you to create new levels of performance. For the love of food, just like you.



### Our Promise To You

Fonterra is one of the world's largest exporters of dairy with products in more than 140 countries.

We have a history of providing the best quality dairy for over a century, with generations of dairy expertise and ingenuity.

With care at every step – that's our **Dairy for Life Promise**.