



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.

Key benefits

Authentic and delicious

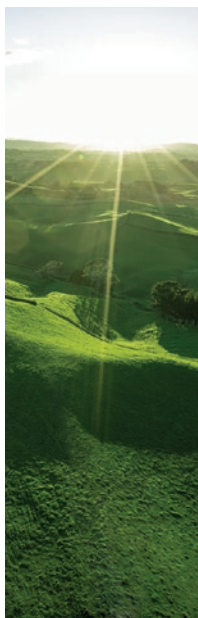
With its smooth body, mild and creamy flavor, Anchor Cream Cheese meets customers' desire for natural goodness.

Cost saving

Because of its generous fat content, you can add lower cost ingredients such as milk or UHT, 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.



Working for performance in the business of bakeries

Sharing the natural goodness of New Zealand dairy to create fit-for-purpose products and solutions specifically designed for food professionals.



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 at 4°C until ready to use.
- For easier beating, bring it 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.
- Buy only what you need: Anchor Cream Cheese comes in 12x1kg, 4x5 kg and 20kg carton formats – but not all formats are available in all regions.

We live and breathe the business of bakeries.

As food professionals who work with bakeries like yours worldwide, we pair our specialised 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**.