



Anchor™ Food Professionals
Egmont™ Cheese



UNMATCHED VERSATILITY TO ENLIVEN YOUR MENU.

Delicious burgers, macaroni and cheese, panini and other gastropub specialties will truly stand out on your menu when made with distinctive, flavorful Anchor™ Food Professionals Egmont™ Cheese. This versatile cheese is known for its slightly sweet, nutty flavor and smooth, uniform body – a unique way to differentiate your offerings from the competition.



The full-flavored cheese with unlimited menu possibilities.

Anchor™ Food Professionals Egmont™ Cheese is soft and mild, combining the characteristics of your favorite cheeses: slightly sweet, Gouda-like flavor, a medium Cheddar finish and stretching properties similar to those of mozzarella.

These qualities give Anchor™ Food Professionals Egmont™ Cheese the flexibility to work across any ethnic style of cooking and for a variety of dishes that cross over day-parts.

Contact your Anchor™ Food Professionals representative or distributor representative to learn more about Anchor™ Food Professionals Egmont™ Cheese. Visit www.anchorfoodprofessionals.com for more information.

Key benefits

- Ideal for melting – try on cheeseburgers or flatbreads and in macaroni and cheese, soups and dips
- Nutty, creamy and mild flavor is perfect for kids' meals
- Versatile formats – blocks or loaves for cubing and slices for burgers and sandwiches



Rich, creamy and perfect for melting!

Renowned for its consistency, Anchor™ Food Professionals Egmont™ is the ultimate cheese for adding richness to your recipes without overpowering them. When baked or broiled, it melts without separation. In soups and sauces, it adds smooth, velvety texture. For cold applications such as charcuterie plates and salads, Anchor™ Food Professionals Egmont™ delivers a distinctive nuttiness that patrons will love.

Product Name	Anchor™ FP Egmont™ Bulk	Anchor™ FP Egmont™ Loaves
Pack Size	44.09 lbs	2/5.25 lb loaves
Product Code	107463	113445
Product UPC	N/A	859401007022
Case GTIN	N/A	10859401007029
Case Dimensions	12" x 15" x 7"	12.125" x 8" x 4.813"
Net Weight	44.09 lbs	10.75 lbs
TI/HI	5/9	20/9

Storage

For best results:

Ideal storage condition is 28–30 F.

Shelf life varies by package format:

Bulk – 36 months from date of production.

Loaves – 9 months from date of production.

Slices – 6 months from date of production.



Dairy innovation, grounded in tradition.

Anchor Food Professionals provides foodservice customers across the globe with a range of fit-for purpose dairy products, including Anchor™ Food Professionals Egmont™ Cheese. Made in New Zealand, Anchor™ Food Professionals Egmont™ Cheese is crafted with rBST-free* milk from pasture-grazed cows and contains no additives.

*No significant difference has been shown between rBST-treated and non-rBST treated milk.



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**.