

Arla® Pro



Cream cheese plain 25%

ARLA PRO 25% cream cheese is a medium fat cream cheese made of natural ingredients and fresh milk.

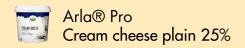
The cheese is all natural and made without additives.

It has a fresh, balanced, slightly acidic taste combined with a creamy smooth texture.

ARLA PRINERS







Advantages

The cheese is an ideal ingredient in no-bake and baked cheesecakes, it also gives frosting sharp definition and stability. It works well in hot dishes where it complements the other ingredients.

Suitable for







Baking

Desse

Primary applications

Cold-set and Baked cheesecake, frosting.

Secondary applications

Filling in bakery items e.g., eclairs and frosting.

Versatile usage

Sandwiches, naan or bagels, use for pizza topping.

Sales units

 $4 \times 1.5 \text{ Kg}$.

ARLA PROLEMANT

Ingredients

Skimmed milk, cream, salt, lactic acid culture

Storage	Shelf life	Origin
Max. 5C	364 days	Denmark

Key benefits

- 1. Fresh and balanced taste
- 2. Versatile for hot and cold kitchen
- 3. No stabilizers, no additives

Nutritional values

Kcal/KJ	252 Kcal/1039 KJ	
Saturated Fat	16 g	
Fat	25 g	
Carbohydrate	3.0 g	
Sugar	3.0 g	
Protein	4.5 g	
Salt	0.80 g	