



+353 61 300909 ☎
sales@gobia.com ✉
www.gobia.com 🌐

Cream Cheese Style

Contains Vegetable Fat

Cream Cheese Style is an ideal cost-effective substitute for full fat cream cheese. It has a firm but spreadable texture with delicate lactic notes, a creamy taste profile and a smooth texture. This product contains vegetable fat.

Ingredients:

Milk solids, Palm oil, Natural flavour, Salt, Locust bean Gum, Citric acid, Potassium sorbate, Starter Culture.

Shelf-life:

6 months from production when stored between 1-5°C.
Once opened the product should be consumed within 3 days.

Packaging:

Available in 2 kg tubs, 10 kg pails/buckets and 10 kg/20kg bag in box.

Applications:

Bakery products, desserts, dips, soups, sauces, spreads, ready meals and other cooking applications.

Advantages:

- ✓ Cost competitive compared to standard cream cheese.
- ✓ Excellent functionality: smooth creamy body with a mild flavour profile.
- ✓ Ideal ingredient cheese.
- ✓ Suitable for a wide range of savoury and sweet applications to replace cream cheese.
- ✓ Flavour can be added.

