



Arla® Pro

Natural Cream Cheese 34%

Arla Pro 34% full fat cream cheese is made of natural ingredients and fresh milk.

The composition of the recipe reduces the level of synereses, which gives a stable processing and high stability in the final application.

It is characterized by a fresh, slightly acidic mild taste.

ARLA PRO.

PARTNERS
AT HEART





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Advantages

The high firmness of the cream cheese gives a slower melting in mouth and creates a strong texture of the final product. It is suitable for many applications, hot & cold, sweet & savory due to its mild taste and smooth texture.

Suitable for



Baking



Desserts



Soups & sauces



Cooking

Primary applications

Baked cheesecake (NY style + Basque), cheese tart).

Secondary applications

Cold set cheesecake, frosting

Versatile usage

Soups, dips, breaded fried cream cheese.

Sales units

1,8 Kg.

16 Kg.

Ingredients

Skimmed milk, cream, salt, fish gelatine, stabilizer: citrus fibre, guar gum (E412), Glucose), acidity regulator: citric acid (E330), lactic acid culture.

Storage

Max. 5C

Shelf life

364 days

Origin

Denmark

Key benefits

1. Firm consistency
2. Versatile
3. Bake stable

Nutritional values

Kcal/KJ	347 Kcal/1432 KJ
Saturated fat	23 g
Fat	34 g
Carbohydrate	1.7 g
Sugar	1.7 g
Protein	8.1 g
Salt	0.79 g

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