

Cream Cheese Filling



Nutrition Facts	
Serving Size (28g)	
Servings Per Container	
Amount Per Serving	
Calories 70	Calories from Fat 35
% Daily Value*	
Total Fat 4g	6%
Saturated Fat 2.5g	12%
Cholesterol 10mg	4%
Sodium 55mg	2%
Total Carbohydrate 6g	2%
Sugars 3g	
Protein 1g	
Vitamin A 4%	• Calcium 2%
Not a significant source of dietary fiber, vitamin C, and iron.	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

Ingredients	% Weight
Cream cheese	40.00
Water	28.85
Corn syrup, 42 DE	13.75
Corn syrup, high fructose	9.25
Skimmed milk powder (SMP)	3.50
Lemon juice	2.00
Food starch, modified	0.95
Whey protein concentrate, 34% protein, (WPC 34)	1.00
Vanilla extract	0.50
Xanthan gum	0.10
Salt	0.10

Procedure

1. Blend dry ingredients. Add to water with agitation.
2. Add corn syrups and vanilla. Mix well.
3. Add cream cheese and mix well.
4. Add lemon juice and mix until blended.

Benefits of Using U.S. Dairy Ingredients

SMP

- Provides authentic flavor and credibility of a real dairy ingredient
- Fulfills consumer expectation of texture, body and mouthfeel
- Delivers flavor, body and appealing color
- Contributes to the viscosity of the filling

WPC 34

- Enhances flavor, nutrition and color
- Combines with SMP to yield a flavor profile frequently described as cultured buttermilk