

Cream Cheese Filling



INGREDIENTS

	Usage Levels (%)
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
Total	100.00

BENEFITS OF USING U.S. DAIRY

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

Whey Protein Concentrate 34 (WPC 34)

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

NUTRITIONAL CONTENT

U.S. Label

Nutrition Facts

Serving Size (28g)		Servings Per Container	
Amount Per Serving		Calories from Fat 35	
Calories 70		% 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

PREPARATION

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.

Rely on the dynamic lineup of U.S. dairy to meet consumer demands in global product development. The U.S. Dairy Export Council® (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specifications needs. Developed at the Dairy Products Technology Center, California Polytechnic State University. ©2015 U.S. Dairy Export Council.