

Smithfield Pourable Cream Cheese

Pro Tips

Product is most pourable at refrigerated temperature 37°F -40°F

Keep refrigerated prior to usage

Pourable at ambient temperature up to 80 minutes

Product usage vs block cream cheese
1 to 1 in formula or recipe

No ingredient or nutritional statement changes needed when substituting Smithfield Block with Smithfield Pourable Cream Cheese

Product texture is easily adjusted with agitation or whipping

Best applied using transfer ladle or portion control sauce gun depending on application

Use of whip attachment on mixer will incorporate ingredients easily

Provides better whipped texture over block cream cheese

For questions or comments contact
Chef Greg Gable
Greg.gable@savencia.com



Savencia Foodservice is encouraging the culinary world to rethink cream cheese. Smithfield all-natural Pourable Cream Cheese is the shortcut to tangy sauces, sweet or savory dips and much more. The light and flowable viscosity is ready for ingredient enhancement right out of refrigeration and will become firm when whipped. No additives, fillers, preservatives and rBST free.

Item#: 36312
Pack Size: 2/3lb
Shelf Life: 45 days



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