

# parmalat<sup>®</sup>

PROFESSIONAL

## CATERING MADE EASY

Parmalat's medium fat cream cheese **NOW** has **TWO** preservative free offerings (aerated and non-aerated). The taste & texture of each is distinctly different to the other, which allows for a variety of everyday uses.

The current Parmalat plain traditional cream cheese recipe was **IMPROVED** to a more light and fluffy aerated cream cheese, perfect for hot and cold cooking and entertaining applications.

The **NEWLY** launched Parmalat plain smooth & creamy non-aerated cream cheese is thicker in texture for sweet and savoury flawless baking occasions.



Parmalat is a **modern and innovative** brand providing quality dairy products. It's **mission** is to increase the well-being of consumers throughout the world. Parmalat prides itself on producing **high quality** and the **best tasting** dairy products.



PERFECT FOR COOKING



PERFECT FOR BAKING



## PLAIN, LIGHT & AERATED

The current product recipe have been **improved**. Parmalat cream cheese is now **aerated** which allows for a **light and fluffy**, melt in the mouth texture. The product is appropriate for the food service industry and can be used for both hot & cold dishes and is perfect for toppings, whipping, spreading, cooking and savoury dishes.

### TYPICAL NUTRITIONAL INFORMATION

Single serving size: 15 g

	Per 100 g	Per single serving
Energy (kJ)	1050	158
Protein (g)	10,1	1,5
Glycaemic Carbohydrate (g)	3	<1
of which total sugar (g)	2,5	0,4
Total fat (g)	24,1	3,6
of which Saturated fat (g)	17,2	2,6
of which Trans fat (g)	0,2	<0,1
of which Monounsaturated fat (g)	5,8	0,9
of which Polyunsaturated fat (g)	0,7	0,1
Dietary fibre# (g)	0,0	0,0
Total Sodium (mg)	451	68

Typical nutritional information refers to the ready-to-eat product.

6001 0491 21 255 PRODUCT CODE 012125 2,5 kg

SHELF LIFE 60 days STORAGE Refrigerate before and after opening. Use within 5 days of opening.



## PLAIN, SMOOTH & CREAMY

Introducing the **NEW** Parmalat plain smooth & creamy cream cheese. This **non-aerated** product has a **thicker, smooth & creamy** texture. The product is appropriate for the food service industry and can be used for both hot & cold dishes and is perfect for baking, toppings, filling pastries and spreading.

### TYPICAL NUTRITIONAL INFORMATION

Single serving size: 15 g

	Per 100 g	Per single serving
Energy (kJ)	1056	158
Protein (g)	8,8	1,3
Glycaemic Carbohydrate (g)	3	0,5
of which total sugar (g)	3	0,5
Total fat (g)	23,2	3,5
of which Saturated fat (g)	17,5	2,6
of which Trans fat (g)	<0,1	<0,1
of which Monounsaturated fat (g)	5,1	0,8
of which Polyunsaturated fat (g)	0,6	0,1
Dietary fibre# (g)	0,0	0,0
Total Sodium (mg)	545	82

Typical nutritional information refers to the ready-to-eat product.

6001 0491 21 361 PRODUCT CODE 012136 2,5 kg

SHELF LIFE 60 days STORAGE Refrigerate before and after opening. Use within 5 days of opening.

**INGREDIENTS:** Soft cheese (cow's milk, calcium chloride, selected cheese cultures, non-animal rennet), Cream Butter (cream, acidity regulator), Milk solids (cow's milk, whey), Salt, Stabilisers. **Contains:** Cow's milk

### TRADE ENQUIRIES

#### WESTERN CAPE

Cape Town (021) 937 3600  
George (044) 802 3200  
Beaufort West, Karoo: (023) 414 3093  
Stellenbosch

Head office (021) 809 1400

#### MPUMALANGA

Nelspruit (013) 758 9860

#### LIMPOPO

Polokwane (015) 293 0933

#### NORTHERN CAPE

Upington (054) 338 3426

#### GAUTENG

Centurion (012) 621 5000

#### KWAZULU NATAL

Durban (031) 580 4300

#### FREE STATE

Bloemfontein (051) 411 0660

#### EASTERN CAPE

Port Elizabeth (041) 404 8000

East London (043) 726 3373

### EXPORTING ENQUIRIES

#### Export Manager

Parmalat SA (Pty) Ltd.

PO Box 809

Stellenbosch

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#### Manufactured by

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