



Push the Boundaries of your Applications

with the versatility and quality of our Soft Cheese
products by Kraft Heinz Ingredients

Kraft *Heinz* 
Ingredients

www.KraftHeinzIngredients.com



THE FLAVORS OF AMERICA'S FAVORITE BRANDS, MADE FOR MANUFACTURING

CHEESE & DAIRY

- Process & Natural Cheese
- Pasteurized Specialty Cheese
- Modified Melt Process Cheese
- Soft Cheese
- Dry Cheese Sauce Mixes
- Cheese Slices

CONDIMENTS & SAUCES

- Heinz® Ketchup
- Grey Poupon® Mustard
- Mayonnaise
- Miracle Whip®
- Lea & Perrins®
- Worcestershire Sauces
- Barbecue & Steak Sauces

CONFECTIONS

- Caramel Sauces
- Caramel Bits
- Enrobing Caramel
- Marshmallows
- Marshmallow Crème
- Dehydrated Marshmallows





SOI CREAM CHEESES



FILLINGS AND CAKE BLENDS



LOWER FAT NEUFCHATELS



COST-OPTIMIZED BLENDS

WHAT IS SOFT CHEESE?

Soft Cheese is a natural unripened Cheese made with either cream or milk and cream.

The Food and Drug Administration Standards of Identity (SOI) for Soft Cheeses:

SOI CREAM CHEESE	SOI CC FOR CAKES	SOI NEUFCHATEL	SOFT CHEESE BLENDS
<p>Defined in the Title 21 CFR 133.133 as soft uncured cheese with:</p> <ul style="list-style-type: none"> • Minimum 33% milkfat • Maximum moisture of 55% • Made of a mixture of milk and cream 	<p>Follows the same guidelines as other SOI cream cheese but is specially processed to produce high quality cheesecakes and other products requiring increased handling tolerance.</p>	<p>Defined in the Title 21 CFR 133.162 as soft uncured cheese with:</p> <ul style="list-style-type: none"> • Fat content range: 20% - 23.5% • Maximum moisture of 65% • Made from whole milk, skim milk, and /or cream 	<p>Not covered under CFR for cream cheese standards.</p> <p>Can include:</p> <ul style="list-style-type: none"> • Vegetable oils • Preservatives • Acid set • Milk derivatives • Starches • Flavors





TOP APPLICATIONS

Soft Cheese is a versatile ingredient which performs well in numerous applications and adds complexity and depth.



CHEESECAKE



BAKED GOODS



FROSTINGS



SPREADS



DIPS

Spinach, buffalo, etc.



APPETIZERS

Stuffed jalapeno appetizers, hors d'oeuvres, etc.



SAUCES



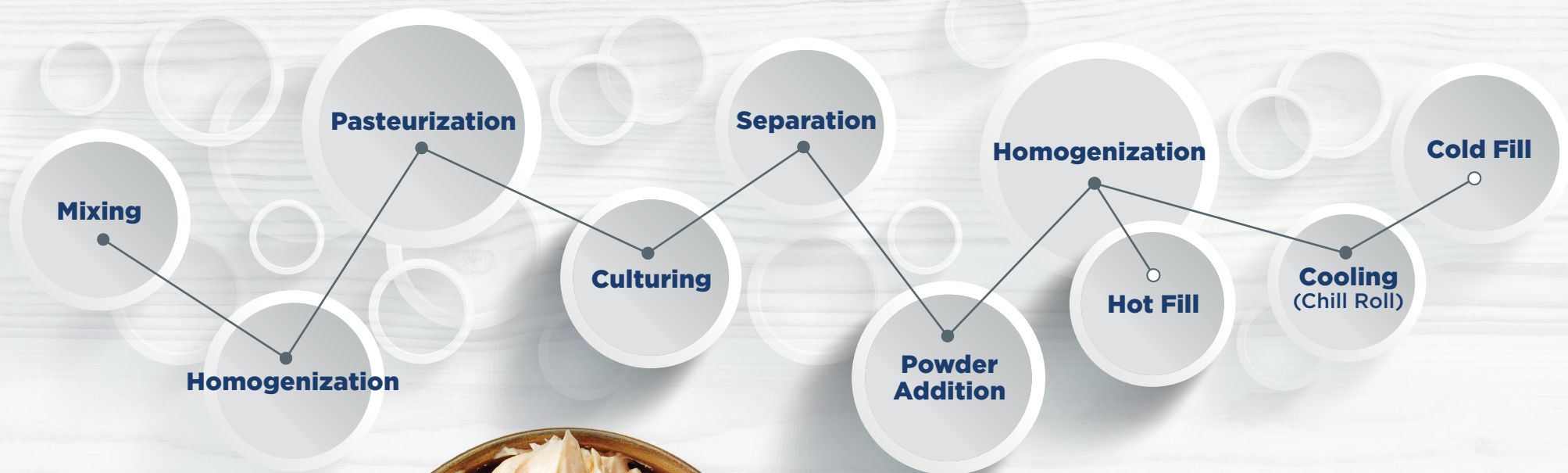
SOUPS





HOW IS CREAM CHEESE MADE?

Cream Cheese follows a nine step manufacturing process

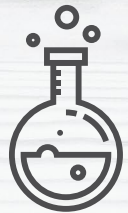




KHI SOFT CHEESE FEATURES AND BENEFITS



High Quality and Consistency



KHI has developed a portfolio of Soft Cheese SKU's **formulated to perform** well in different applications.



Available in 3 different categories ranging from **premium to cost optimized** depending on the finished application



Viscosity: Cream Cheese is an excellent way to **increase thickness** of a finished product application



Flavor addition: adds **creaminess, richness and tang** to finished product applications

Proprietary mix of cultures helps to create cream cheese, **“tangy” flavor** — citric, lactic, acetic, and diacetyl.

Cream Cheese is creamy, rich and full of flavor. It is a versatile way to **add complexity and depth** to many different types of finished applications



PREMIUM TO COST-OPTIMIZED PRODUCTS

SOI CREAM CHEESE	SOI NEUFCHATEL CHEESE	SOFT CHEESE BLENDS
Classic SOI Cream Cheese has a mild sweet taste with a pleasant tang and can function as a base for multiple applications.	SOI Neufchatel Cheese has a higher moisture and lower fat content; great for soups and sauces.	Cost-optimized blends pack all the flavor of a classic cream cheese at a fraction of the price.

Premium		Cost Optimized		NON-SOI SOFT CHEESE	
PN	Description	PN	Description	PN	Description
03337	30 lb Cream Cheese -High Viscosity	61620	30 lb Neufchatel Cheese	62527	30 lb Soft Cream Cheez Blend
77888	30 lb Cream Cheese - Very firm	62186	50 lb Neufchatel Cheese	62515	50 lb Cream Cheez Blend
61623	30 lb Cream Cheese for Frosting/Fillings			70648	30 lb Cheezkake Blend
01789	50 lb Cream Cheese - for Icings	PN	Description	05218	30 lb Neufchatel Cheez Blend
		02560	5 lb Cream Cheese Flavored Filling		
PN	Description			PN	Description
61645	30 lb Cream Cheese for Cakes			02894	30 lb Fat Free Cream Cheese
61595	30 lb Cream Cheese for Cakes HM				



CREAM CHEESE

SKU	Description	Case Weight
210007788800	Cream Cheese / Very Firm	30 lb
210000333700	Cream Cheese / High Viscosity	30 lb
210006159500	Cream Cheese / For Cakes	30 lb
210006164500	Cream Cheese / For Cakes	30 lb
210000678500	Cream Cheese / Smooth, Soft and Creamy	30 lb
210006162300	Cream Cheese / Soft and Smooth	30 lb
210006218300	Cream Cheese / Soft and Smooth	50 lb
210000178900	Cream Cheese / Very Firm	50 lb
210000289400	Cream Cheese / Fat Free	30 lb
210000752900	Cream Cheese (No added rbST Hormone) / Very Firm	30 lb
210000753000	Cream Cheese (No added rbST Hormone) / Soft and Smooth	50 lb





NEUFCHATTEL CHEESE

SKU	Description	Case Weight
210006162000	Neufchatel Cheese / Soft and Smooth	30 lb
210006218600	Neufchatel Cheese / Soft and Smooth	50 lb

SOFT CHEESE BLENDS

SKU	Description	Case Weight
210007064800	Cheezcake Blend / Firm	30 lb
210006251500	Cream Cheez Blend / Moderately Firm	50 lb
210006252700	Soft Cream Cheez Blend / Moderately Firm and Smooth	30 lb
210000256000	Cream Cheese Flavored Filling / Moderately Firm	50 lb
210000521800	Neufchatel Cheez Blend / Soft and Creamy	30 lb





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For more products and recipe development:
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