



Cream Cheese Filling

Nonfat dry milk (NDM) provides nutrition, opacity, and water binding to this formula. Additionally, its clean flavor complements the cream cheese. The whey protein concentrate (WPC) adds additional water binding, increasing bake stability and freeze-thaw stability.

Cream Cheese Filling Formulation

<u>Ingredient</u>	<u>Percent</u>
Cream Cheese	40.00
Water	28.85
Corn Syrup, 42 DE	13.75
High Fructose Corn Syrup	9.25
Nonfat Dry Milk	3.50
Lemon Juice	2.00
Modified Food Starch	0.95
WPC 34	1.00
Vanilla	0.50
Xanthan Gum	0.10
Salt	0.10
Total	100.00

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.

Nutrition Facts:

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.	