



Zingerman's Creamery
100495 - 2023 Cream Cheese

Slow ripened using old world techniques. the old world technique makes the most of the local milk we use for a slightly grassy tartness and smooth, soft texture



Nutrition Facts

Servings per Container 6
Serving size 1.00Z (1oz)

Amount per serving
Calories 60

% Daily Value*	
Total Fat 5g	6%
Saturated Fat 3.5g	18%
Trans Fat	
Cholesterol 15mg	5%
Sodium 95mg	4%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugar	0%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 26mg	2%
Iron 0mg	0%
Potassium 33mg	1%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

* Benefits

Hailed as the cream of the cream cheese crop by Cooks Illustrated and the cheese that stands alone by the New York Times, our Cream Cheese owes its singular greatness to the past. We base it on a recipe from a 1930s Detroit dairy circularthe old world technique makes the most of the local milk we use for a slightly grassy tartness and smooth, soft texture. It may be the most flavorful cream cheese youll ever spread on a bagel!

Ingredients

Pasteurized cow's milk, cream, cultures, animal rennet, salt

⚠ Allergens

Contains:

🥛 milk

Free From:

🦀 crustaceans 🥚 eggs 🐟 fish 🥜 peanuts
🥥 soy 🌳 tree nuts 🌾 wheat

Handling Suggestions

Keep refrigerated, use within 7 days of opening.

Serving Suggestions

Keep refrigerated.

Prep & Cooking Suggestions

Ready to eat, keep refrigerated.

📋 Product Specifications

Brand	Manufacturer	Product Category
Zingerman's Creamery	Zingermans Creamery	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
844397001970	chcccase	100495	00844397001970		6/6 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
2.72lb	2.25lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
12in	8in	4in	0.22ft3	20x10	14days	-2°F / -5°F



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Nutrition Analysis - By Measure

Calories	60	Total Fat	5g	Sodium	95mg
Protein	3	Trans Fats		Calcium	26mg
Total Carbohydrates...	1g	Saturated Fat	3.5g	Iron	0mg
Sugars	1g	Added Sugars	0g	Potassium	33mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	15mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	



Additional Images

