



**Make Your  
Menu Sing**  
with cream cheese



Recipes go  
from blah to  
ooh la la with  
**alouette**<sup>®</sup>  
**Professional**  
cheese!



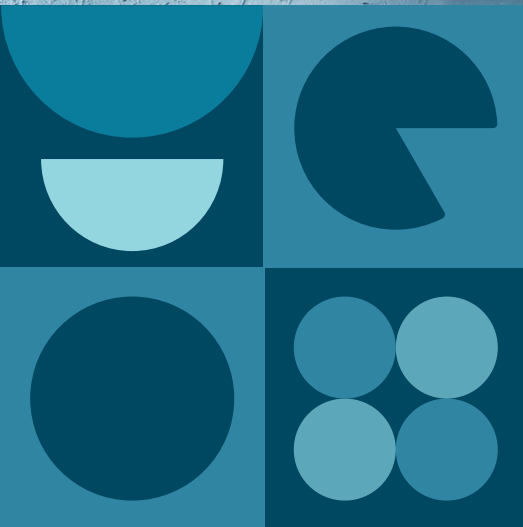
# Deliciously versatile cream cheese.

Breakfast, lunch and dinner, across soups, salads, sandwiches, mains and most definitely desserts, **alouette® Professional** cream cheeses bring a rich, silky texture and irresistible flavor to any dish. As a spread, dip, in sauces and more, they create crave-worthy experiences your customers will keep coming back for.



*Smithfield*  
SINCE 1935  
is now  
**alouette**  
PROFESSIONAL





## GET CREATIVE WITH SAVORY & SWEET ADDITIONS

**alouette® Professional** cream cheeses are a great vehicle for flavoring – a blank canvas of delicious dairy flavor, perfect for blending in both savory and sweet ingredients. Get creative and have fun!

## THE INGREDIENT THAT SINGS!

Substitute **alouette® Professional** cream cheese in recipes that use mayo, yogurt, mascarpone, cottage, ricotta or brick cheeses for a delicious twist that'll have your customers saying "ooh la la!"

## NEUFCHÂTEL OR REGULAR CREAM CHEESE?

While both are made using the same process and same cultures, Neufchâtel provides you with a lower fat, higher moisture option versus regular cream cheese.



## CRÈME DE BLANC



Use right out of refrigeration.



No tempering required.



Saves time back of house.



Easier way to use block cream cheese.



PRODUCT		PRODUCT CODE	SIZE	GUARANTEED SHELF LIFE
	<b>Crème de Blanc</b>	38180	2 x 3 lb	45 days
		38039	1 x 30 lb	45 days
	<b>Cream Cheese</b>	38295	10 x 3 lb (East)	45 days
		38292	1 x 30 lb (East)	45 days
		38294	10 x 3 lb (West)	45 days
		38290	1 x 30 lb (West)	45 days
	<b>Neufchâtel</b>	38286	10 x 3 lb (East)	45 days
		38289	1 x 30 lb (East)	45 days
		38288	1 x 30 lb (West)	45 days
	<b>Cream Cheese Spread</b>	38285	2 x 3 lb	45 days
		38293	2 x 5 lb	45 days
	<b>Garlic &amp; Herbs</b>	30296	2 x 4.5 lb	45 days



### MORE FAT = MORE FLAVOR

Full-fat cream cheese provides a creamier texture and more intense dairy flavor that’s especially great for baking and cooking.

### SAVING YOU TIME, LABOR & MONEY

Swap traditional block cream cheese for pourable Crème de Blanc. It works the same in cooking but requires much less effort because it doesn’t need to be tempered, and can be used right out of refrigeration.

And with cream cheese spread, use on bagels and other cold applications without the need to temper.

### MAKES YOUR BOTTOM LINE SING TOO!

**alouette® Professional** cream cheese is the ingredient you need to create premium, decadent dishes that customers are willing to pay more for.







# Make Your Menu Sing

with brie, feta  
& goat cheese

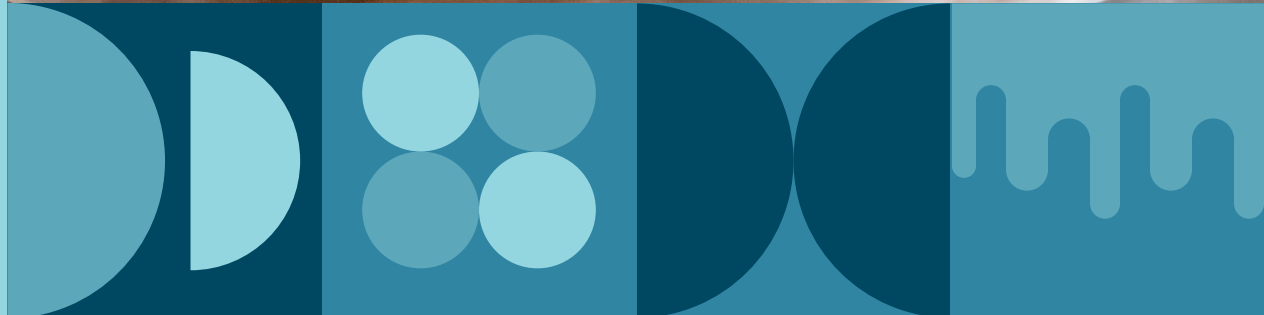


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# The taste and texture customers love. The versatility you love.

From ultra-smooth and creamy Crème de Brie™ to creamy goat and crumbly feta, customers love the incredible taste and texture of **alouette® Professional** cheeses. And chefs love the incredible versatility they provide – from salad, veggie and steak toppings to the key ingredient in dips, spreads, soups, sauces, sandwiches and so much more.







## CREATE NEW DEPTH TO RECIPES WITH CRÈME DE BRIE™

An **alouette® Professional** original, Crème de Brie™ is a mild spreadable brie without the rind. It adds a buttery richness with its smooth, velvety texture and is heat-stable too – making it perfect for sandwiches, sauces, soups and dips. Use it across your menu to add a touch of luxury and sophistication.

## GET THE MOST OUT OF YOUR BRIE

Brie is more versatile than you may think. Go beyond the charcuterie board and delight your customers with sliced brie on sandwiches or try it layered into a baked entrée. Whatever culinary creation you're considering, brie just makes it better.



## NO RIND = GREATER VERSATILITY



**alouette® Professional** Crème de Brie™ can be worked into more dishes than traditional brie, providing your back of house with ultimate versatility while appealing to customers who usually avoid brie due to the rind.





PRODUCT		PRODUCT CODE	SIZE	GUARANTEED SHELF LIFE
	<b>Double Crème Brie</b>	33825	12 x 13.2 oz	45 days
		33231	2 x 2 lb	45 days
	<b>Crème de Brie</b>	30145	2 x 3 lb	45 days
	<b>Goat Crumbles</b>	38270	2 x 2 lb	45 days
	<b>Classic Goat Chub</b>	38204	12 x 10.5 oz	45 days
		38205	2 x 2 lb	45 days
	<b>Feta Crumbles</b>	30044	4 x 2.5 lb	45 days
	<b>Ile de France Brie</b>	36330	6 x 8 oz	45 days
		32021101	2 x 1 kg	35 days



## FETA OR GOAT CHEESE?

If you're after salty and tangy flavors, go with feta. Goat cheese provides a milder and sweeter taste. And as for texture, feta is crumbly while goat cheese gives you options—as medallions, flavored spread or crumbled.

## SAVING YOU TIME, LABOR & MONEY

**alouette® Professional** Crème de Brie™ has an ultra-smooth, spreadable texture right out of refrigeration, saving valuable time and labor.

## MAKES YOUR BOTTOM LINE SING TOO!

**alouette® Professional** cheeses are the ingredients you need to create premium, decadent dishes that customers are willing to pay more for.





**Make Your  
Menu Sing**  
with specialty cheese



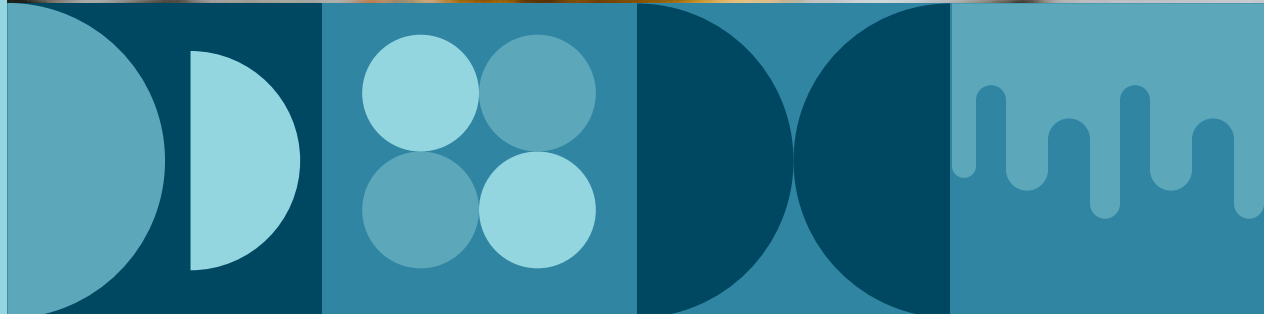
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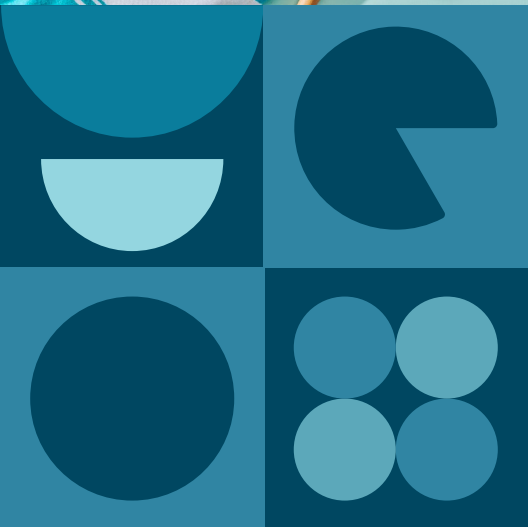


# Crafted to make your culinary creations more special.

From rich and pourable Crème de Blanc to creamy and rindless Crème de Brie™, **alouette® Professional** specialty cheeses provide you with unique, high-quality ingredients designed to elevate everything from appetizers and entrées, to desserts, beverages, brunch and more.







## BRING NEW DEPTH TO RECIPES WITH CRÈME DE BRIE™

An **alouette® Professional** original, Crème de Brie™ is an ultra-smooth, creamy and mild brie without the rind. It adds a buttery richness with its smooth, velvety texture and is heat-stable too – making it perfect for sandwiches, sauces, soups and dips. Use it across your menu to add a touch of luxury and sophistication.

## GARLIC & HERBS: A TASTY TWIST

Make your culinary creations sing with **alouette® Professional** Garlic & Herbs Spreadable Cheese. Perfect for enhancing sandwiches, potatoes, pasta and more with a rich, creamy mouthfeel. Substitute it for other cheeses for a delightful twist to your dishes.



## CRÈME DE BRIE



Use right out of refrigeration.



Smooth & easy to spread.



Brie without the rind.



Use stand alone or as ingredient.



# SMOOTH & CREAMY CRÈME FRAÎCHE

Versatile in both sweet and savory dishes, **alouette® Professional** crème fraîche will take your sauces, soups and desserts to a delicious new level. Smooth and creamy, it holds up great when heated, making it ideal for cooking.

# SAVING YOU TIME, LABOR & MONEY

Save valuable prep time and labor costs with Crème de Brie™, pourable Crème de Blanc, and flavored Garlic & Herbs Spreadable Cheese.

# MAKES YOUR BOTTOM LINE SING TOO!

**alouette® Professional** specialty cheeses are the ingredients you need to create premium, decadent dishes that customers are willing to pay more for.

PRODUCT		PRODUCT CODE	SIZE	GUARANTEED SHELF LIFE
	Crème de Blanc	38180	2 x 3 lb	45 days
		38039	1 x 30 lb	45 days
	Crème de Brie™	30145	2 x 3 lb	45 days
		34640	1 x 40 lb	45 days
	Crème Fraiche	30087	2 x 4.5 lb	45 days
		35619	1 x 25 lb	45 days
	Garlic & Herbs Spreadable Cheese	30296	2 x 4.5 lb	45 days