

Tropolite

TROPOLITE PROFESSIONAL CREAM CHEESE





Built for **Flavour.** Backed by **Expertise.**

Tropolite Professional Cream Cheese delivers indulgent texture, balanced flavour, and flawless performance across baking, blending, and savoury prep.

Formulated for chefs, it works seamlessly in both hot and cold applications—whether you're crafting cheesecakes, frostings, or dips. With a smooth, stable finish and clean flavour, it's the gold standard for commercial-scale kitchens.



Perfect for bakeries, hotels, QSRs, and large-scale production kitchens.

Engineered for **Performance.** Loved for **Versatility.**

- Mild Flavour Profile that Adapts Beautifully to Sweet and Savoury Recipes.
- Bake-Stable Formulation for Consistent Results Under Heat.
- Smooth, Indulgent Texture for Blending, Spreading, and Layering.
- Performs Across Cuisines—from Classic Bakes to Modern Condiments.
- Vegetarian-Friendly and Built for Efficiency at Scale.

PRODUCT DETAILS

Pack Size

1KG Tub

Shelf Life

6 Months Refrigerated

Storage Conditions

Store Below 1 to 4°C in its Original Packing,
Keep Refrigerated and Consume within 7 Days
After Opening.



From Pastry Kitchens to Professional Menus

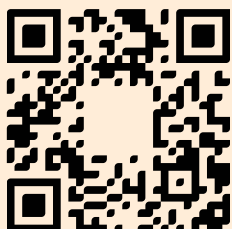
Tropolite Professional Cream Cheese is Trusted by Chefs for its Superior Texture, Clean Flavour, and Versatility Across a Wide Range of High-Performance Culinary Formats.

Recommended Applications

- Baked Cheesecakes.
- No-Bake Cheesecake Jars and Mousse Cakes.
- Cream Cheese Frosting for Red Velvet and Carrot Cakes.
- Sandwich Fillings and Savoury Spreads.
- Dips, Sauces, and Fusion-Style Condiments.

Chef Tip

For a Lighter Mousse-Style Texture, Combine 1:1 with Tropolite Supreme Whipping Cream.



Scan the QR code to explore demos, usage guides, and chef-developed recipes on Studio T.

Baked New York-Style Cheesecake

A timeless bestseller. Creamy, stable, and rich – just what your dessert menu needs.

Designed for consistent output in commissaries and commercial bakeries.

Yield One 9-inch cheesecake

Shelf Life 3–4 days refrigerated

Ingredients

- Digestive Cookies – 125GM
- Melted Butter – 60GM
- Tropolite Cream Cheese - 300GM
- Powdered Sugar - 90GM
- White Chocolate - 125GM
- Flexi Gold - 87GM
- Vanilla - 2GM



Method

For Base

- Crush the digestive cookie and add melted butter and mix well.
- Set the cookie on cheese cake ring base and place into the freezer for 20 min.

Filling

- Chop White Chocolate and keep a side.
- Place Tropolite's Flexi Gold into a sauce pan and get boil on medium heat.
- Pour hot Cream on white chocolate and mix well and keep a side to get cool.
- Place Tropolite Cream cheese & Powder sugar into a mixing bowl and get soft & Creamy.
- Pour white chocolate ganache into the cream cheese mixture and get mix well.
- Pour cream cheese Mixture into the prepared mould.
- Prepare water bath and bake 150°C for 60 min.

Pro Tip

For large-scale baking, portion using silicone moulds and bake in trays. Holds shape and texture beautifully even after refrigeration.

CLIENTS & TESTIMONIALS

Used by leading bakery brands, fine dining kitchens, and high-volume commissaries across India.



"Our baked cheesecakes come out smooth and flawless every time. Tropolite Cream Cheese gives us consistent results, batch after batch."

— Pastry Chef, La Belle Bakes, Mumbai



"In a high-volume café kitchen, you need ingredients you can trust. This cream cheese works equally well in frostings, bagel spreads, and savoury dips."

— Executive Chef, Bean & Butter Café, New Delhi



"Its mild flavour profile is perfect. It adapts beautifully whether we're making a New York cheesecake or a spicy cream cheese dip."

— Head Chef, Urban Kneads, Kolkata



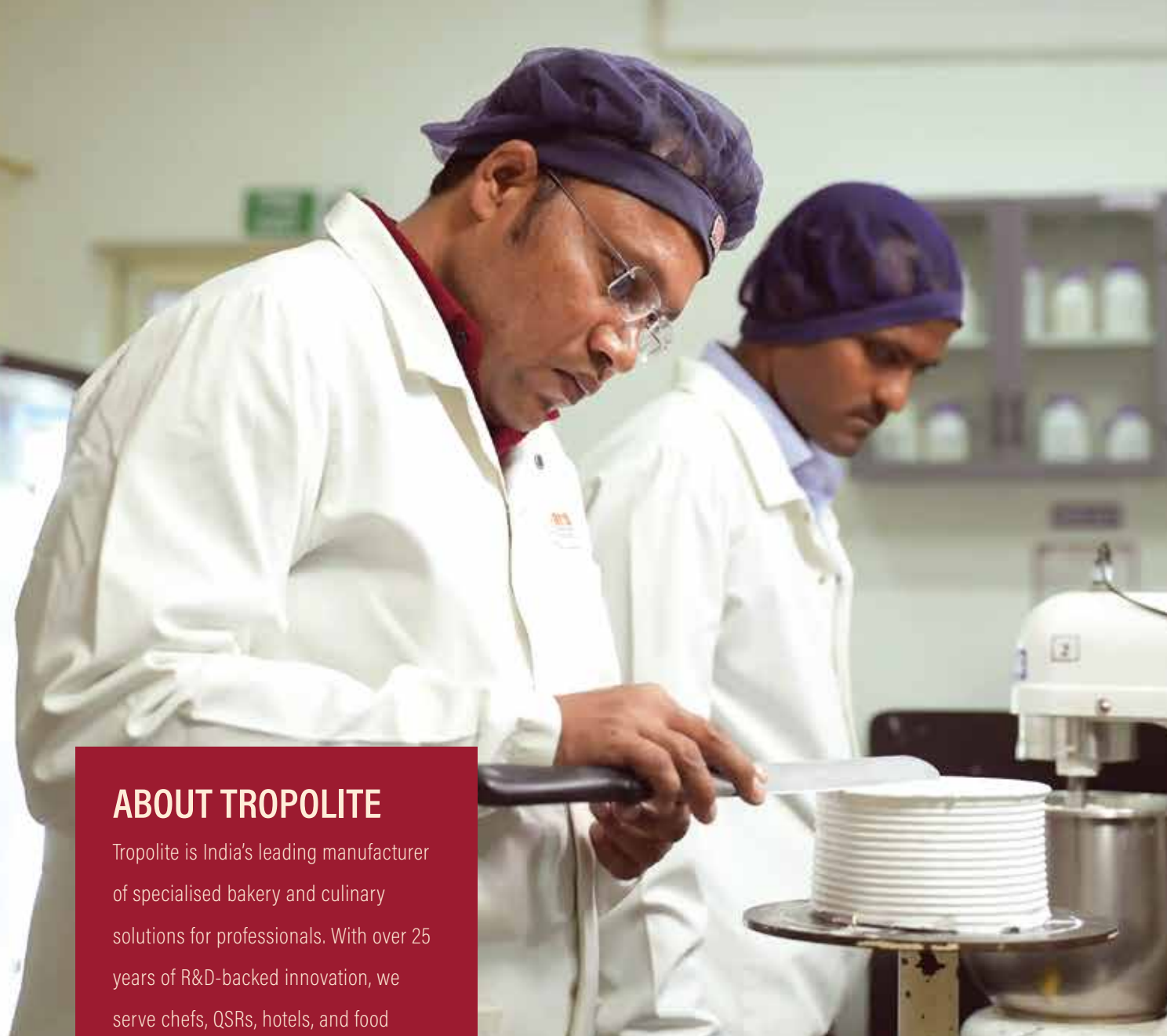
"We've tested plenty of cream cheeses, but Tropolite wins on both texture and stability. No splitting, no graininess, just smooth performance."

— Head Pastry Chef, Al Noor Gourmet Bakes, Dubai



"From red velvet cakes to layered mousse desserts, it blends seamlessly and holds its shape without compromising flavour."

— Head Pastry Chef, Sweet Artisan Co., Pune



ABOUT TROPOLITE

Tropolite is India's leading manufacturer of specialised bakery and culinary solutions for professionals. With over 25 years of R&D-backed innovation, we serve chefs, QSRs, hotels, and food manufacturers with high-performance products built for Indian conditions and global aspirations.

Our focus is simple

empower professionals to create magic - consistently, affordably, and without compromise.

The Tropolite logo is a dark red oval with a thin gold border. Inside the oval, the word "Tropolite" is written in a white, serif font.

Tropolite

CONTACT & ORDERING

To place an order or connect with a distributor,
contact your Tropolite representative or visit the
official website.

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