



Redefining Aesthetics

Glaubé is a premium dairy and cheese brand dedicated to delivering authentic, high-quality products for bakeries, cafés, restaurants, and home gourmet enthusiasts. With a strong focus on purity, consistency, and taste, we offer a wide range of specialty cheeses including Cream Cheese, Mascarpone, Ricotta, Shredded 4-Cheese Blend, Cheddar Cheese Spread, and Sour Cream—each crafted to meet professional culinary standards.

Our heritage traces its roots to the quiet “Villages of Normandy”, France, where recipes were not written, but lived—passed gently from one generation to the next through hands shaped by patience and pride. These traditions, born of time, land, and craft, journeyed across continents to India, where they are honored with the same reverence and care. Through meticulous craftsmanship, we preserve the soul of their origin while allowing them to flourish in a new land. What we create is more than a product—it is a living legacy, bridging cultures, carrying history, and offering an experience of timeless elegance for Indian customers.

Our products are designed to elevate every recipe, from rich desserts and pastries to savory dishes and continental preparations.

In addition to our signature cheese range, Fromage also supplies premium Ghee and other value-added dairy solutions, making us a trusted partner across the food service and hospitality industry.



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Lic. No. 13625034000748





Cream Cheese

Cream cheese is a fantastic spread for crackers and bread. It is a popular choice for the base ingredient of dips. Cream cheese is the main ingredient in cheesecakes but can also be used for making frostings. It is sometimes used in place of butter to bake cakes or cookies.

Refrigeration: between 0°C to 4°C

Mascarpone Cheese

Rich and creamy mascarpone can be added to both sweet and savory dishes. It is the main ingredient in Tiramisu dessert. For a savory use, one can add mascarpone to pasta sauce or use it in a place of cream in heavy and dry dishes. It can also be used to thicken soups, add richness to baked goods, spread on a pizza instead of tomato sauce, or added to scrambled eggs.

Refrigeration: between 0°C to 4°C



Ricotta Cheese

Ricotta is commonly used in savory dishes such as pasta, calzone, pizza, lasagna and ravioli. One can smear ricotta on toast and then top it with almost anything for an easy meal. Try it with corn, pesto and tomato, or a fried egg. It can also be eaten for dessert, had with strawberries and honey, and Nutella.

Refrigeration: between 0°C to 4°C

Shredded 4 Cheese

Shredded 4 Cheese is a delicious blend crafted to add rich, melty goodness to your favorite dishes. Perfect for pizzas, pastas, sandwiches, casseroles, and baked recipes, this versatile mix brings balanced flavor and smooth texture to every bite. Whether coating at home or serving in a professional kitchen, Shredded Cheese melts beautifully and consistently, making it a trusted ingredient for cheese lovers and chefs alike.

Refrigeration: -18°C



Cheddar Cheese Spread

Our Cheddar Cheese Spread is a very versatile cheese and goes great with fruits, especially apples and pears, fruity jams in sandwiches and can be used in sauces, stuffed in baked dishes and variety of dishes with savory pastry.

Refrigeration: between 0°C to 4°C

Sour Cream Cheese

Our Cheddar Cheese Spread is a very versatile cheese and goes great with fruits, especially apples and pears, fruity jams in sandwiches and can be used in sauces, stuffed in baked dishes and variety of dishes with savory pastry.

Refrigeration: between 0°C to 4°C



Frozen Fruits

Real fruit

Real flavour

Ready anytime



Wild
Blueberry



Sour Cherry



Black
Currant



Raspberry



Cultivated
Blueberry



Red Cherry



Red
Currant



Cranberry

All Frozen Fruits are available
in **1Kg** and **Bulk Packs**