# Savory Greek-Style Yogurt

Going Greek? Why not throughout the entire day? This snack combines the delicious richness of Greek-style yogurt with savory vegetables and herbs. It has 22g of protein, 25% Daily Value of calcium, and live and active cultures. This nutritious and flavorful powerhouse can be consumed with crackers, fresh veggies or simply a spoon.



### INGREDIENTS

	Usage Levels (%)
Yogurt, nonfat Greek	97.96
Green bell peppers, freeze-dried, chopped	0.49
Red bell peppers, freeze-dried, chopped	0.49
Cucumbers, freeze-dried, chopped	0.30
Shallots, freeze-dried, chopped	0.30
Garlic, freeze-dried, chopped	0.29
Salt	0.07
Basil, dried	0.06
Dill, dried	0.02
Ground black pepper	0.01
Paprika	0.01
Total	100.00

INGREDIENTS: Nonfat Greek yogurt (Grade A pasteurized skimmed milk, yogurt cultures (L. bulgaricus, Strep,thermophilus)), freeze-dried vegetables (green bell peppers, red bell peppers, cucumbers, shallots, garlic), salt, dried basil, dried dill, ground black pepper, paprika.

Contains: milk

## PREPARATION

- 1. Mix together yogurt, freeze-dried vegetables, herbs, salt and spices.
- 2. Let product hydrate 24 hours at refrigeration temperature.
- 3. Stir before consuming.
- 4. Optional serve in a tart cup or with crackers.

### **MARKET INSIGHTS**

- Snacks provide nearly a quarter of daily calories, but they contribute only around 14% of the total daily protein intake (11g per day). Adding dairy protein can help those looking to increase their overall daily protein intake.
- We know that consumers are eating Greek yogurt the Greek segment now accounts for 15% of the yogurt category, and Greek yogurt sales have doubled each consecutive year for the past five years.
- 83% of consumers read the nutrition facts panel and 45% look for foods and beverages with a short list of recognizable ingredients.
- This savory format allows for variations such as Greek, Turkish or Indian flavor inspirations.

## **BENEFITS OF USING U.S. DAIRY**

#### Yogurt

- A functional ingredient in products for added nutritional value and improved flavor
- There is a lot of innovation in the Greek category — 25% of yogurt new product launches were Greek in 2011
- Volume of Greek yogurt has more than doubled over the last five years and accounts for 15% of the total yogurt category sales

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## U.S. Label **Nutrition Facts** Serving Size 1 Cup (225g)

C	alories fro	m Fat 0
	% Da	ily Value*
		0%
Saturated Fat 0g 0		0%
Cholesterol 15mg		5%
		6%
ng		9%
rate	12g	4%
Dietary Fiber 1g 4		4%
-		
		42%
٠	Vitamin C	45%
•	Iron 2%	
•	Riboflavin 0%	
,		
may b	be higher or le	
than	65g	80g 25g
	0g ng rate 1g	0g ng ng rate 12g 1g • Vitamin C • Iron 2% • Riboflavin • Riboflavin • are based on a 2,0 may be higher or 1 orien eeds. ries: 2,000

Fat 9 · Carbohvdrate 4 · Protein 4

Rely on the dynamic lineup of U.S. dairy to meet consumer demands in global product development. The U.S. Dairy Export Council® (USDEC) offers resources on **ThinkUSAdairy.org** including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. **Cartery Council** 

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specifications needs. Developed at the Dairy Products Technology Center, California Polytechnic State University. ©2014 U.S. Dairy Export Council.

