

## Yoplait®'s low labor, less-waste way to offer a tasty plant-based yogurt alternative

- An indulgent taste experience that will appeal to the masses
- Smooth and creamy texture in true Yoplait style
- Easy-open, squeezable pouch minimizes product and plastic waste





## YOU'VE GOT THIS OPPORTUNITY IN THE BAG.

- Dairy free is growing 14% YOY in retail yogurt<sup>1</sup> and nearly 30% of guests have ordered plant-based items at restaurants<sup>2</sup>

- Our new yogurt alternative features a creamy coconut base with a subtle hint of vanilla - for indulgent taste and exciting menu possibilities

- Squeezable ParfaitPro® 48 oz. pouch simplifies prep3, maximizes yields and generates 78% less plastic waste than 32 oz. tubs4



Use our inspired recipes and colorful signage to drive trial and repeat usage. Learn more here! YOPLAIT" PARFAITPRO" DAIRY-FREE VANILLA COCONUT BASED YOGURT ALTERNATIVE

## **Nutrition Facts**

Serving Size 2/3 cup

Vitamin D 0mcg

Potassium 100mg

Calcium 0mg

Iron 0.4mg

Growing

appeal -

plant-based

oods are now

mainstream

oodservice's 1st dairy free yogurt in

a pouch!

Amount Per Serving Calories 160

	% Daily Value*
Total Fat 8g	11%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	0%
Total Carb. 20g	7%
Dietary Fiber 0g	0%
Total Sugars 13g	1
Incl. Added Sug	gars 12g 25%
Protein 1g	

Vitamin A 0mcg \*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet, 2000 calories a

0%

2%

2%

## Yoplait® ParfaitPro® Dairy-Free Vanilla Coconut Based Yogurt **Alternative Ingredients:**

day is used for general nutrition advice.

Cultured Coconut Base (Water, Coconut Cream, Cane Sugar, Modified Food Starch, Natural Flavor, Malic Acid, Potassium Sorbate Added to Maintain Freshness), Cultures.
CONTAINS COCONUT.

UPC	Distributor Code	Product	Case/Pack
100-70470-16659-6		Yoplait® ParfaitPro® Dairy-Free Vanilla Coconut Based Yogurt Alternative	4/48 oz

Explore &

smoothies,

dips & more

Please be aware that ParfaitPro Dairy Free contains coconut allergen. Please take measures to avoid any cross-contamination of allergens by keeping utensils and prep areas clean and separate from other products. Please label your finished products with the appropriate allergens, including any dairy, coconut, or other allergens that are introduced with your recipe creation or otherwise.



<sup>&</sup>lt;sup>1</sup>Nielsen XAOC Total US 52WF 5/1/21

<sup>&</sup>lt;sup>2</sup>Cleveland Research Company, Consumer Utilization and Restaurant & Retailer Adoption of Meatless Options, May 202

<sup>&</sup>lt;sup>3</sup>Parfaits in half the time with a bag vs tub, General Mills parfait time test with both experienced and inexperienced parfait makers

<sup>&</sup>lt;sup>4</sup>Percent plastic from 48 oz bag vs 32 oz tub including lid per oz of product