# PROUDLY WISCONSIN

- Yogurt Facts -

### YOGURT IS MADE WITH MILK THROUGH THE FERMENTATION OF LACTOSE

Added lactic acid-producing cultures grow and thicken the milk which takes on a delicious, tangy quality, resulting in the yogurt we know and love.

Yogurt is strained to remove whey and water. The longer it's strained the thicker it becomes, creating different styles, textures, and protein contents.

Unstrained Yogurt Australian-style Yogurt Greek Yogurt Icelandic-style Yogurt

10 GRAMS GRAMS

19 GRAMS **24** GRAMS

Protein per cup



THICKER



THICKEST

## CHOOSE YOUR OWN SMOOTHIE ADVENTURE!



#### **Step One**

4 ounces (½ cup) FLUID MILK

1% or 2% Non-fat Whole

White · Chocolate · Fruity

#### **Step Two**

4 ounces (½ cup) YOGURT Greek Regular Icelandic

Plain • Vanilla • Fruity

#### **Step Three**

4 ounces (½ cup) FRUIT

Fresh or Frozen

Bananas • Kiwi • Mango Cherries • Pineapple • Peaches Berries • Melons • Papaya

#### **Step Four**

#### YUMMY EXTRAS

Nuts • Ground Flax • Nutmeg Cinnamon • Carrots • Avocado Oats • Whey Protein • Vanilla Peanut Butter • Almond Butter Spinach • Honey • Chia Seeds Fresh Mint • Cocoa Powder



#### **LACTOSE INTOLERANT?**

The culturing process helps to break down lactose, making it easier for people with lactose intolerance to digest yogurt.







IT TAKES ABOUT

1 GALLON

OF MILK TO MAKE

1 GALLON

OF YOGURT



WISCONSIN IS
HOME TO
10 YOGURT
PROCESSORS

JUST 6 OUNCES OF YOGURT MEETS 1 OF THE 3 RECOMMENDED DAILY SERVINGS OF DAIRY AND HAS ESSENTIAL NUTRIENTS

#### YOUR BODY NEEDS

LIKE CALCIUM, PROTEIN, PHOSPHORUS, RIBOFLAVIN, VITAMIN B12, PANTOTHENIC ACID, AND ZINC.

The nutrients in yogurt can vary by brand. Be sure to check the nutrition facts label on packaging to learn more.



Look for the Proudly Wisconsin Dairy badge or CODE 55 stamped on your product to ensure it is packaged in Wisconsin.

Sources: DATCP and usdairy.com/news-articles/is-yogurt-good-for-you usdairy.com/news-articles/science-summary-yogurt-and-health



wisconsindairy.org



