





ABOUT OYED INSIDE YOGURT HISTORY GREEK YOGURT RECIPES STATE OF AMERICAN DIET FOR HEALTHCARE PROFESSIONALS



GREEK YOGURT



What is Greek rogurt?
Are you wondering what makes Greek yogurt different from regular yogurt? We make our traditional Greek yogurt with a centuries-old authentic straining method that removes some of the whey (liquid) from the yogurt. Called "yiaourti" in Greece, Greek yogurt is thick, creamy and delicious!

The production of Greek yogurt requires about three times the amount of milk used to

- How is Greek Yogurt Made?

 1. Milk is pasteurized to kill undesirable bacteria

 2. Live 3. active cultures are added to the milk.

 3. Ferrmentation takes place and yogurt forms its characteristic acidity and texture

 4. The yogurt is strained to concentrate the solids and remove some of the whey

Benefits of Greek Yogurt
Most Greek yogurts have two times the protein vs. regular low fat yogurt
Dairy proteins contain nine essential amino acids the human body can't produce.
Amino acids are building blocks needed to create our own proteins.

In addition to protein, nonfat Greek Yogurt can provide additional nutrition benefits:

1. Usually contains less lactose than regular yogurt, helpful for people who are lactose intolerant.

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 2. A 15% Daily Value of calcium per 5.3oz (for fruited yogurt), that helps with development and maintenance of healthy bones.

 3. Contains live and active cultures.





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YOGURT RULES THE KITCHEN

YOGURT IS A GREAT VERSATILE INGREDIENT TO GET CREATIVE WITH IN THE KITCHEN. TRY OUT SOME OF THESE DELICIOUS RECIPES.









Breakfast VIEW SUGGESTIONS Lunch VIEW SUGGESTIONS



