



### Nutritional Facts

All nutritional information is based on a ½ cup (83g) (4oz) serving. Percent Daily Values are based on a 2,000 calorie diet.

Table with 17 columns: Serving Size (g), Calories, Calories from Fat, Total Fat (g), Saturated Fat (g), Trans Fat (g), Cholesterol (mg), Sodium (mg), Total Carbohydrate (g), Dietary Fiber (g), Sugar (g), Sugar Alcohols (g), Protein (g), Vitamin A (%DV), Vitamin C (%DV), Calcium (%DV), Iron (%DV), Allergens

#### NONFAT FROZEN YOGURT

less than 0.5g of fat per 4oz serving

Table listing various nonfat frozen yogurt products like Alpine Vanilla 92115, Angel Food Cake 92136, etc., with their nutritional values.

#### ORIGINAL TART™ FROZEN YOGURT

less than 0.5g of fat per 4oz serving

Table listing Original Tart™ products like Blueberry Açai 92170, Peach Mango 92171, etc., with their nutritional values.

#### EUROTART™ NONFAT FROZEN YOGURT

less than 0.5g of fat per 4oz serving

Table listing EuroTart™ product like Vanilla 92166 with its nutritional values.

#### NONFAT GREEK FROZEN YOGURT

less than 0.5g of fat per 4oz serving

Table listing nonfat greek frozen yogurt products like Greek Black Cherry 92188, Greek Honey 92176, etc., with their nutritional values.

#### LOWFAT FROZEN YOGURT

3g of fat or less per 4oz serving

Table listing lowfat frozen yogurt products like Birthday Cake 80014, Cake Batter 92088, etc., with their nutritional values.

#### PREMIUM FROZEN YOGURT

greater than 3g of fat per 4oz serving

Table listing premium frozen yogurt product like Peanut Butter 92072 with its nutritional values.

#### NONFAT NO-SUGAR-ADDED FROZEN YOGURT

less than 0.5g of fat per 4oz serving

Table listing nonfat no-sugar-added frozen yogurt products like Blueberry 92393, Cheesecake 92403, etc., with their nutritional values.

#### NONFAT NON-DAIRY SORBET

0.5g of fat or less per 4oz serving - No probiotic cultures

Table listing nonfat non-dairy sorbet products like Fruit Punch 92431, Green Apple 80008, etc., with their nutritional values.

#### FROZEN CUSTARD CREAM

greater than 3g of fat per 4oz serving - No probiotic cultures

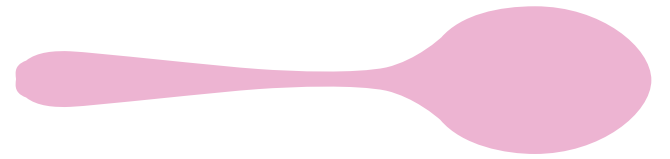
Table listing frozen custard cream product like Vanilla Custard 91010 with its nutritional values.

#### PRODUCT ALLERGEN INFORMATION:

Milk (M), Egg (E), Peanut (P), Soy (S), Tree Nut (TN), Wheat (W)

See Allergen Notes for information regarding allergen footnotes 1, 2, 3, 4.

Manufactured in a facility that processes peanuts, treenuts, eggs, soy, milk & wheat.



### YOOCREAM FROZEN YOGURT PRODUCT NUTRITIONAL FACTS

For nutritional, allergen & ingredient information, visit our website at [www.yocream.com](http://www.yocream.com)

#### YOOCREAM PRODUCTS CONTAINING NON-MILK ALLERGENS:

Table with 3 columns: Item #, Description, Allergen. Lists products like Angel Food Cake, Birthday Cake, Butter Brickle, etc., and their allergen content.

#### ALLERGEN NOTES:

ALLERGEN KEY: Milk (M), Egg (E), Peanut (P), Soy (S), Tree Nuts (TN), Wheat (W)

MManufactured in a facility that processes peanuts, tree nuts, eggs, soy, milk and wheat.

1. Products packaged in cartons displaying ©2006 contain milk, egg, and wheat. Products packaged in cartons displaying more recent copyright dates contain milk and egg.

2. NSA Mint packaged in cartons displaying ©2006 contains milk and egg. Cartons displaying more recent copyright dates contain milk only.

3. Toffee / Heath packaged in cartons displaying ©2006 contain milk, soy, and tree nuts (almond & walnut). Cartons displaying dates after ©2006 and before ©2012-2 contain milk and tree nuts (almond & walnut). Cartons displaying ©2012-2 or more recent copyright dates contain milk and tree nuts (almond).

4. Pecan Praline packaged in cartons displaying dates before ©2012-2 contains milk and tree nuts (walnut). Cartons displaying ©2012-2 or more recent copyright dates contain milk only.

#### ABOUT FROZEN YOGURT:

##### What is “Yogurt”?

In simple terms, yogurt is made by culturing dairy ingredients with the bacterial cultures Lactobacillus bulgaricus and Streptococcus thermophilus. The culturing process provides the perfect environment for the bacteria to grow, and grow and grow... into the millions! While these cultures are growing, they modify the milk and release acids that give yogurt its tartness.

YoCream also adds additional cultures such as Lactobacillus acidophilus, Lactobacillus lactis and Bifidobacterium when making yogurt. We never heat treat yogurt after it is made. Heating would kill the cultures and you would lose the potential benefits.

At YoCream, we make yogurt and then add sweeteners, flavors, and other ingredients to produce the variety of soft serve frozen yogurt flavors that are such a delicious treat.



##### What is the “Live and Active Cultures Seal”?

In order to carry the National Yogurt Association’s Live & Active Culture (LAC) seal, frozen yogurt must contain at least 10 million cultures per gram at the time of manufacture. To learn more about yogurt and the NYA’s LAC seal visit: [www.aboutyogurt.com](http://www.aboutyogurt.com)



Questions? Comments?  
1-800-YOOCREAM  
WWW.YOOCREAM.COM

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