



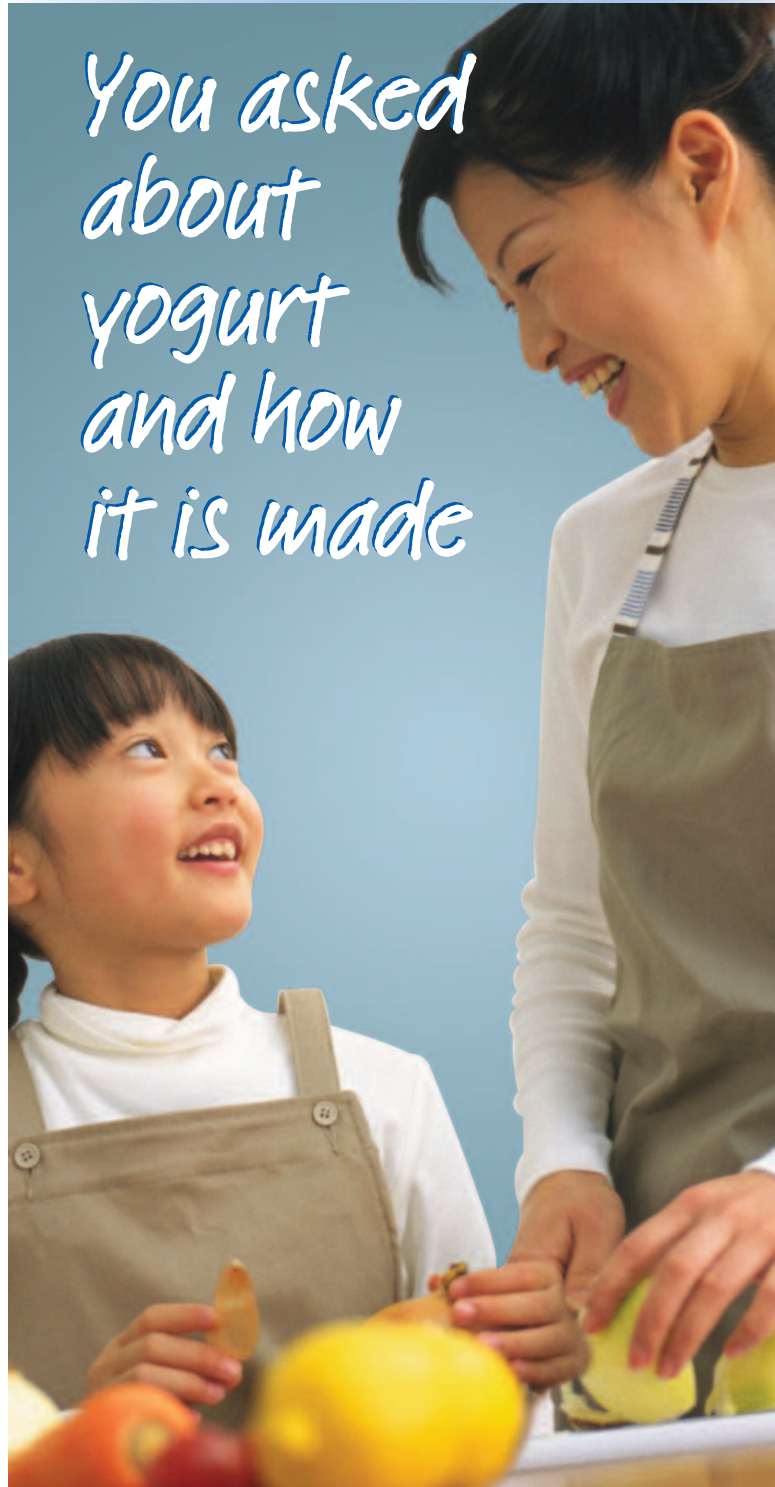
## Quality

DANNON is committed to providing our consumers with the highest quality products. Great care is taken to select only the finest ingredients, and to combine those ingredients under strict quality standards. That's why you can depend on DANNON for the tasty, high quality yogurts you've come to expect.



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You asked  
about  
yogurt  
and how  
it is made



# Making DANNON® yogurt

The main ingredients in yogurt are simple: milk, sweetener (for sweetened varieties), live and active cultures and in some varieties, fruit or flavor. However, making yogurt is a complex process:

## Step 1

DANNON receives farm fresh milk from local dairies, which is separated into skim milk, condensed skim milk and cream. These different milks, along with other ingredients, are custom blended to create each type of yogurt DANNON makes.

## Step 2

The milk mixture is then homogenized for a consistent blend and pasteurized to ensure the highest quality.

## Step 3

Live and active yogurt cultures are added to the pasteurized milk mixture: *Lactobacillus bulgaricus* and *Streptococcus thermophilus*. Some DANNON yogurt may contain additional cultures, either *Lactobacillus acidophilus*, *Lactobacillus casei*, or *Bifidobacterium*, but these are not required.



## Step 4a

For set yogurts such as Plain, Fruit on the Bottom, and our All Natural Flavors, the cultured milk mix is dispensed into cups; flavor (coffee, vanilla or lemon) is added to the milk for DANNON Natural Flavors. For Fruit on the Bottom, the cultured milk mix is added on top of the appropriate fruit. For the plain varieties, only the cultured milk mix goes into the cup. The filled cups are then sealed and placed in cardboard cases. The cases of yogurt cups, which are just liquid milk at this time, will spend several hours in an incubator. During this time, the yogurt cultures grow to change the liquid milk into a solid custard-like yogurt.

## Step 4b

For blended yogurts such as ACTIVIA®, LIGHT & FIT™ varieties, DANIMALS CRUSH CUP™ and DANIMALS® SMOOTHIE, the cultured milk mixture is incubated for several hours in a large sterile container. Once the yogurt has reached the appropriate thick, creamy consistency, it is blended with fruit or flavor and dispensed into individual cups or bottles. Just as with set yogurt, each cup or bottle of blended yogurt is then sealed and placed into a cardboard case.

## Step 5

The cases of yogurt are cooled in temperature-controlled refrigeration rooms to preserve quality and protect the delicate live and active yogurt cultures.