



Can DANNON yogurt be frozen?

It's okay to freeze yogurt, especially if you're packing yogurt for lunch the next day. However, when refrigerated cup yogurt is frozen it may not retain all of its live culture activity and the product may undergo some changes. These changes would include texture and/or taste changes. Because some individuals do not find these changes to their liking, it is recommended that you "test freeze" one cup or just a small sample from a 32-oz. container first, before freezing a large quantity. For the best results, stir DANNON Fruit on the Bottom yogurt before freezing. And here's a fun snack idea — push a small wooden popsicle stick into the lid of any DANNON 4 oz. yogurt container; then freeze.

*You asked about
yogurt and how
it is stored*



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What's the best way to store DANNON® yogurt?



Bring yogurt and other perishable groceries home as soon as possible after shopping.

Once you get home, put DANNON yogurt in a refrigerator that is set to 40° F, the recommended temperature for the inside of a refrigerator. Yogurt's custard-like texture holds up best in cool temperatures, so proper storage means great taste.

Can DANNON yogurt be eaten after the date on the cup?

The date code on DANNON products is a suggested "best if consumed by" date to ensure that our consumers receive a fresh and delicious product. This date reflects the month and the day by which the yogurt should be consumed for the best quality experience. For example May 05 represents the fifth of May. A cup of DANNON yogurt can be eaten past the "best if consumed by" date, as long as it has been properly sealed and refrigerated, and there is no visible mold in the container.

What is the watery liquid that sometimes is at the top of the yogurt?

The watery liquid is whey. Sometimes it separates from the solids in yogurt, especially as yogurt gets closer to its "best if consumed by" date. Either stir the whey back into the yogurt before eating or pour it off. For less whey formation, remember to store yogurt upright in the refrigerator and handle it gently to avoid "breaking" yogurt's custard-like consistency.

