



# YOGURT OIKOS GREEK VANILLA NONFAT

YOGURT OIK GREEK VAN NF 2717



## Nutrition facts

Serving Size: 150 GR  
Servings Per Case: 12

### Amount Per Serving

Calories: 120                      Calories from Fat: 0

	Per Serving	% Daily Value*
Total Fat	0 g	0%
Saturated Fat	0 g	0%
Trans Fat	0 g	
Cholesterol	5 mg	2%
Sodium	45 mg	2%
Total Carbohydrate	19 g	6%
Dietary Fiber	0 g	0%
Sugars	18 g	
Protein	12 g	

	Per Srv		Per Srv
Vitamin A	0%	Vitamin C	0%
Calcium	15%	Iron	0%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

		2,000	2,500
Total Fat	Less than	65g	80g
Sat. Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

### Calories per gram

Fat 9      Carbohydrate 4      Protein 4

## Product Specifications:

Code	SCC	Units/Case	Unit Size/Measure	Servings/case
2717	20036632027171	12	5.3 OZ	12

Brand	IFDA Category	IFDA Class
OIKOS	Dairy Products	Yogurt

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
4.56 LB	3.98 LB	US	Yes	No

Shipping Information					
Length	Width	Height	TI x HI	Shelf Life	Storage Temp From/To
15.5 IN	7.813 IN	2.56 IN	10 x 27	25 Days	38 °F / 45 °F

## Ingredients:

CULTURED GRADE A NON FAT MILK, WATER, SUGAR, FRUCTOSE, MODIFIED CORN STARCH, CONTAINS LESS THAN 1% OF NATURAL VANILLA FLAVOR, POTASSIUM SORBATE (TO MAINTAIN FRESHNESS), MALIC ACID, SODIUM CITRATE. CONTAINS ACTIVE YOGURT CULTURES.

## Handling Suggestions:

It can be enjoyed by itself or as part of a meal or snack.

This product is a 5.3 oz. individual plastic cup with a foil lid. Each cup has a UPC code that can be scanned. It must be stored in refrigeration. Product should be stored in an upright position.

This product can be consumed directly from the container. No preparation required. It can be eaten by itself or fresh fruit, honey or nuts can be added to it. It should be stored in refrigeration up until the time of consumption.

## Benefits:

Greek yogurt. Rich taste. Creamy, thick texture. Made with traditional straining process to remove the excess whey, so it's thicker than regular yogurts.