



ParfaitPro



FRUIT & YOGURT

smoothie inspiration
guide

Blended
Boldly

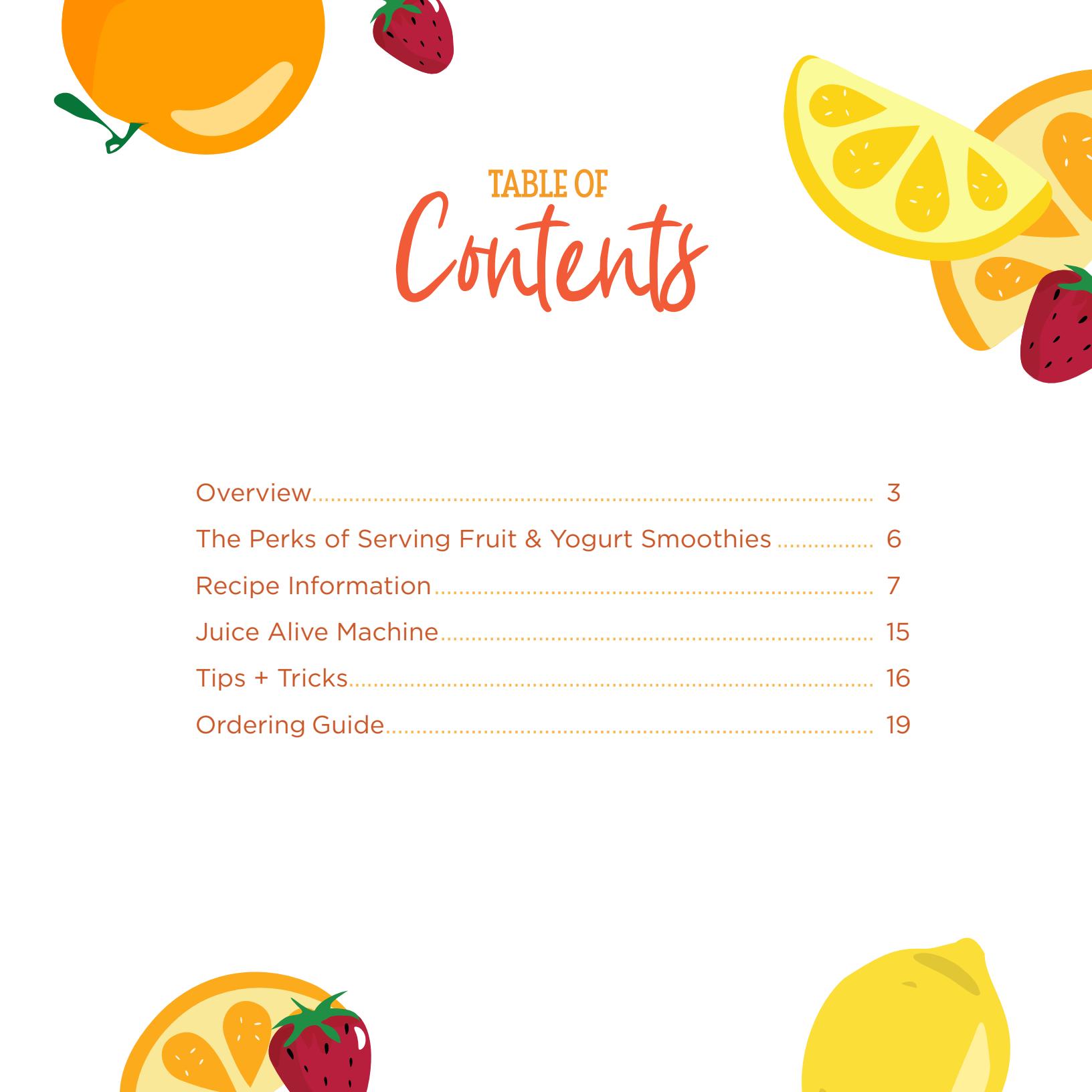


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TURN YOUR CAFETERIA INTO A Fresh Smoothie Bar

Get ready to add some best-sellers to your menu! Yoplait® Parfait Pro® and Juice Alive™ 100% juice concentrates make it easy to serve up the smoothies students crave at breakfast, lunch and a la carte snacks while increasing participation and delivering meal components effortlessly.



THE #1 YOGURT IN
FOODSERVICE.¹

Student-approved

Students prefer the taste and texture to Dannon Pro.^{®2}

Simply good

No artificial flavors or colors from artificial sources, no high fructose corn syrup, gluten-free

Now made without gelatin

This makes serving to students with all dietary needs easy



A LEADING PROVIDER OF JUICE CONCENTRATE AND BEVERAGE MACHINES.

Over 30 flavors of 100% juice concentrate

Including 6 premium flavors with no artificial flavors, colors or preservatives

Slush machines & coffee bubblers

Make serving quick-service restaurant-inspired drinks in your schools effortless

¹ NPD SupplyTrack, data ending February 2019, Category: Yogurt, Foodservice

² Based on external single location CLT, N=240, 8/14/18, Based on mean liking & preference scores with teens and kids DannonPro Vanilla vs ParfaitPro Vanilla & DannonPro Strawberry vs ParfaitPro Strawberry. Texture = thickness, smoothness & creaminess liking.





OFFERING FRUIT SMOOTHIES
CAN MAKE YOU ONE

Smooth Operator

Serve fruits kids get excited about

Delicious smoothies are a great way to get students to actually eat and enjoy fruit.

Trendy for students and schools

Thirty percent of K-12 operators are currently offering smoothies on school menus and it's no secret why.³ "When we serve smoothies, participation is through the roof," said Cynthia Landgrebe, Food Service manager at Westview Elementary. "Kids eat with their eyes, plus they are excited to get an item they are used to seeing at restaurants or enjoying outside of school."

Nutritious smoothies meet your meal program needs

Each 8oz serving credits as one meat alternate and 1 ½ cup of fruit when offered in USDA Child Nutrition Programs.

Drive sales all day

Fruit Smoothies can drive traffic and profits across all dayparts – serve at breakfast, lunch *and* a la carte snacks!

Easy to implement

Juice Alive™ smoothie machines make it effortless to implement a quick-service restaurant-inspired twist on yogurt smoothies. Ordering info on page 17.



OPERATOR TESTIMONIAL

"The Juice Alive mixed with the Yoplait ParfaitPro Yogurt has made the transition to smoothies very achievable with a small-staffed team. There is little labor involved and about 1/3 of the student body chooses a smoothie on the days that they are offered. The kids got SUPER excited when they heard that they would be getting a Mocha Smoothie! They are ALL very yummy, and we have been VERY pleased with the combination!!!"

-Wanda Armstrong at Chisum ISD
Paris, TX

³ Food Service Director



Basic Slushy Smoothie

SERVINGS: 48, 8 oz servings (384 oz per recipe)
(1 serving = 1 Smoothie: 1 meat/meat alternate, 1/2 cup fruit juice)
Complies with USDA Smart Snacks criteria.

INGREDIENTS	WEIGHT	MEASURE
Yoplait® ParfaitPro® Lowfat Strawberry Yogurt (16631)	192 oz	3 bags
Juice Alive Concentrate, Any Fruit Flavor		4 cups
Water		20 cups

METHOD

1. Empty pouches of yogurt into a 4 gallon or larger container.
2. Stir in juice concentrate (shake if necessary) and water.

DIRECTIONS

1. Turn Juice Alive Machine auger setting on and set temperature to ICE.
2. Immediately pour water, juice concentrate and yogurt directly into one side of Juice Alive Machine.
3. Allow machine to run until mixture reaches "slushy" stage, approximately 45 minutes to 1 1/2 hours.
4. Dispense 8 oz of product into 9 oz cup and serve immediately or hold chilled (up to 45 minutes).
5. Empty machine of any left-over mixture and sanitize daily.

Tips

If no machine is available, smoothies may simply be served chilled. Portioned servings may be frozen. Holding frozen products 15 minutes at ambient temperature before service results in a product that may be eaten with a spoon.





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Very Very Strawberry Yogurt Smoothie

SERVINGS: 48, 8 oz servings (384 oz per recipe)
(1 serving = 1 Smoothie: 1 meat/meat alternate, $\frac{1}{2}$ cup fruit juice)
Complies with USDA Smart Snacks criteria.

INGREDIENTS	WEIGHT	MEASURE
Yoplait® ParfaitPro® Lowfat Strawberry Yogurt (16631)	192 oz	3 bags
Juice Alive Premium Strawberry Concentrate		4 cups
Water		20 cups

METHOD

1. Empty pouches of yogurt into a 4 gallon or larger container.
2. Stir in juice concentrate (shake if necessary) and water.

DIRECTIONS

1. Turn Juice Alive Machine auger setting on and set temperature to ICE.
2. Immediately pour water, juice concentrate and yogurt directly into one side of Juice Alive Machine.
3. Allow machine to run until mixture reaches "slushy" stage, approximately 45 minutes to 1 $\frac{1}{2}$ hours.
4. Dispense 8 oz of product into 9 oz cup and serve immediately or hold chilled (up to 45 minutes).
5. Empty machine of any left-over mixture and sanitize daily.



Orange Dream Yogurt Smoothie

SERVINGS: 48, 8 oz servings (384 oz per recipe)
(1 serving = 1 Smoothie: 1 meat/meat alternate, $\frac{1}{2}$ cup fruit juice)
Complies with USDA Smart Snacks criteria.

INGREDIENTS	WEIGHT	MEASURE
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16631)	192 oz	3 bags
Juice Alive Concentrate, Premium Mandarin Orange flavor		4 cups
Water		20 cups

METHOD

1. Empty pouches of yogurt into a 4 gallon or larger container.
2. Stir in juice concentrate (shake if necessary) and water.

DIRECTIONS

1. Turn Juice Alive Machine auger setting on and set temperature to ICE.
2. Immediately pour water, juice concentrate and yogurt directly into one side of Juice Alive Machine.
3. Allow machine to run until mixture reaches "slushy" stage, approximately 45 minutes to 1 $\frac{1}{2}$ hours.
4. Dispense 8 oz of product into 9 oz cup and serve immediately or hold chilled (up to 45 minutes).
5. Empty machine of any left-over mixture and sanitize daily.



Blueberry Lemonade Smoothie



SERVINGS: 48, 8 oz servings (384 oz per recipe)
(1 serving = 1 Smoothie: 1 meat/meat alternate, 1/2 cup fruit juice)
Complies with USDA Smart Snacks criteria.

INGREDIENTS	WEIGHT	MEASURE
Yoplait® ParfaitPro® Lowfat Blueberry Yogurt (16067)	192 oz	3 bags
Juice Alive Concentrate, Pink Lemonade (4006)		4 cups
Water		20 cups

METHOD

1. Empty pouches of yogurt into a 4 gallon or larger container.
2. Stir in juice concentrate (shake if necessary) and water.

DIRECTIONS

1. Turn Juice Alive Machine auger setting on and set temperature to ICE.
2. Immediately pour water, juice concentrate and yogurt mixture directly into one side of Juice Alive Machine.
3. Allow machine to run until mixture reaches "slushy" stage, approximately 45 minutes to 1 1/2 hours.
4. Dispense 8 oz of product into 9 oz cup and serve immediately or hold chilled (up to 45 minutes).
5. Empty machine of any left-over mixture and sanitize daily.

Bonus
Recipe!

Nutrition Facts

MAKES 48 - 8OZ
DELICIOUS SMOOTHIES

(1 SERVING = 1 SMOOTHIE: 1 MEAT/
MEAT ALTERNATE, 1/2 CUP FRUIT JUICE)

COMPLIES WITH USDA SMART
SNACKS CRITERIA.

Fruit & Yogurt Slushy Smoothie — Any Flavor
48 - 8oz smoothies

8oz smoothie Calories 170 (Calories from fat 5); Total Fat .5g
(Saturated Fat 0g, Trans Fat 0g); Cholesterol 0mg; Sodium 60mg;
Total Carbohydrate 38g (Dietary Fiber 0g, Sugars 31g); Protein 3g

% Daily Value: Vitamin A 15%; Vitamin C 70%; Calcium 10%; Iron 0%

Juice Alive

MACHINES MAKE IT EASY TO
BRING FRUIT SMOOTHIES TO
YOUR OPERATION

JUICE ALIVE MACHINE DETAILS:

- The fastest-freezing machines in the industry
- Built to last
- Compact 1, 2, and 3 bowl countertop dispensers available
- Adjustable slush density & temperature control for each bowl
- Sanitary cleaning that's easy - *Must be cleaned daily when using dairy!*

GET FREE JUICE ALIVE MACHINES

with product purchase to bring on-trend fruit smoothies to your school.

CONTACT JUICE ALIVE FOR DETAILS.



TIME SAVING

Tip

Make smoothies a day ahead, portion out and freeze overnight.

Thaw them in the morning for 15 minutes (sherbet-like consistency) or 30-60 minutes (slush-like consistency).



30 Minutes



45 Minutes



60 Minutes



TURN YOUR CAFETERIA
INTO A FUN, FRESH
SMOOTHIE BAR WITH THESE

Tips & Tricks



GET CREATIVE WITH STUDENT-FACING NAMES

We call it Very Very Strawberry or Orange Dream, but you can call them anything you'd like. Keep it fresh to appeal to your student population. Or hold a naming contest to get your students involved.

Thought-starters:

- SCREAMIN' STRAWBERRY
- VERY VERY STRAWBERRY
- STRAWBERRY FIELD TRIP
- STRAWBAE SMOOTHIE
- ORANGE DAYDREAM
- ORANGE ORBIT
- MANDARIN YOUR HEAD
- ORANGE EXSQUEEZE ME
- FRUIT FIGHT!
- POWER JUICE
- PEACH A-GO-GO
- PEACH MANGO HURRICANE
- PINKY PROMISE
- LIMONADA ROSADA
- CHERRY ON TOP
- PIT STOP

CREATE SEASONALLY-DRIVEN Flavors

Celebrate the seasons and holidays with special, limited-time flavors to drive sales. Simply layer Juice Alive flavors or add ingredients found in your kitchen.

PROM PUNCH

Mix Strawberry and Fruit Punch for prom season

LOVE YOU BERRY MUCH

Add Strawberry chunks to the Very Very Strawberry recipe for Valentine's Day

USE THE FORCE FRUIT PUNCH

Mix any flavor with Fruit Punch for May 4th, Star Wars Day

IT'S AH-MANGO

Mix Strawberry and Mango for March 10, Mario Day

SCARY CHERRY

Decorate maraschino cherries like jack-o'-lanterns and mix them with the Cherry Limeade flavor

SPRING SPRITZER

Add a lemon wedge and mix sparkling water with Pink Lemonade

THE MAIN FORCES DRIVING FAST-CASUAL GROWTH INCLUDE: customization, on-the-go options and food packaging innovations.⁴

Drive awareness and sales with downloadable posters, table tents and more



Poster



Table Tent



Your General Mills Sales Representative today.

⁴ Quick Service Restaurants Market in the U.S. 2017-2021, Technavio, 2017

Ordering Information



Yoplait ParfaitPro®

UPC	PRODUCT DESCRIPTION	SCHOOL / MEAL EQUIVALENT	CASE / PACK SIZE
100-70470-16632-9	Yoplait ParfaitPro® Yogurt Bulk Low Fat Vanilla 64 oz	1 meat/meat alternate	6/64 oz
100-70470-16631-2	Yoplait ParfaitPro® Yogurt Bulk Low Fat Strawberry 64 oz	1 meat/meat alternate	6/64 oz
100-70470-16067-9	Yoplait ParfaitPro® Gluten Free Yogurt Bulk Low Fat Blueberry 64 oz	1 meat/meat alternate	6/64 oz

Bulk, low-fat gluten-free yogurt in a convenient, multi-serve pouch. Easy, three-step tear, squeeze, and toss process lets you make parfaits in less time, with less labor, mess, and waste. Bring ease and efficiency to your bulk yogurt applications with Yoplait ParfaitPro®.

- 1 meat alternate per 4 ounces
- CACFP-Eligible
- Now made without gelatin!

Contact your foodservice distributor or General Mills sales representative to order.

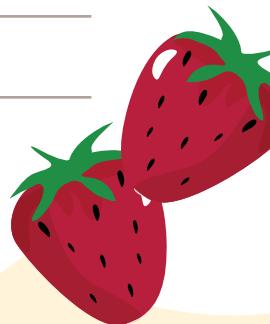
Juice Alive

UPC	PRODUCT DESCRIPTION	SCHOOL / MEAL EQUIVALENT	CASE / PACK SIZE
4001	Premium Mandarin Orange	½ cup 100% Fruit Juice	6/64 oz
4002	Premium Fruit Punch	½ cup 100% Fruit Juice	6/64 oz
4003	Premium Peach Mango	½ cup 100% Fruit Juice	6/64 oz
4004	Premium Strawberry	½ cup 100% Fruit Juice	6/64 oz
4005	Premium Pink Lemonade	½ cup 100% Fruit Juice	6/64 oz
4006	Premium Cherry Limeade	½ cup 100% Fruit Juice	6/64 oz

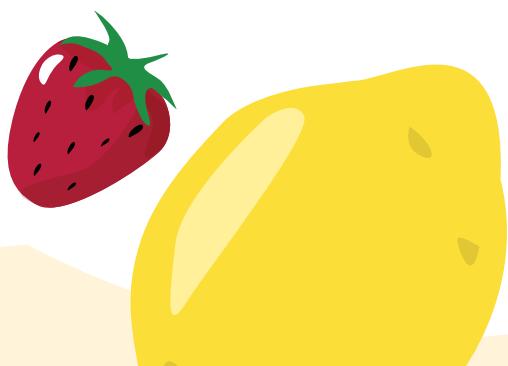
All Juice Alive flavors are 100% juice, fortified with Vitamins A, C, & D. They can be served as a frozen drink or a cold beverage. All flavors are shelf stable, 100% juice concentrates. PREMIUM flavors contain No Preservatives, No Artificial Flavors, No Artificial Colors.

Juice Alive offers various forms of distribution, including direct distribution in certain geographic areas. Contact sales@juicealive.net or 1-800-890-0455 to order or for details on getting FREE Juice Alive Machines for your operation.

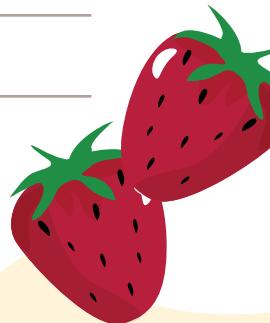
Notes:



Notes:



Notes:





Visit **www.generalmillscf.com**
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