

Danimals

DANNON®



5-DAY MENU PLAN FOR BACK-TO-SCHOOL
FEATURING DANIMALS, DANNON CREAMY, AND DANNON SMOOTHIES



DANONE
NORTH AMERICA
AWAY FROM HOME

All kinds of better™

Certified
B
Corporation



Dear K-12 Foodservice Partners,

We'd like to express our gratitude for your hard work and commitment to feeding our children and families during this unprecedented time. Danone is making it easier than ever to build tasty and nutritious yogurt-featured recipes into the menu cycle. Our K-12 Chef created recipes featuring Danimals Nonfat Yogurt, Dannon Creamy Nonfat Yogurt, and Dannon Nonfat Smoothie Drinks. Danimals is the #1 kids brand in the dairy aisle¹ and Dannon Creamy offers the same great taste tailored to older students. Dannon Nonfat Yogurt Smoothie Drinks, another favorite for older students, offers tasty fruit flavors, live cultures and important nutrients like protein, fiber, vitamin D and calcium. Drive student participation and bring on more smiles with great tasting, kid-loved brands and important nutrients. Recipes are designed for K-12 operations - on the tray or a la carte, with a focus on Grab & Go. All qualify for any reimbursable meal program.

Respectfully,

The Danone Away From Home/K-12 Team

Components of program:

- Tasty meals that meet meal pattern requirements
- Made from pantry staples + brands kids know and love
- Week-long menu cycle, designed for 2x week pickups
- Meals are quick to prepare, maximizing staff labor efficiencies
- Designed to accommodate common allergens by including ingredient swap recommendations



1. IRI POS MULO \$ Share of Kids Segment W/E 7/04/2021, IRI POS MULO Velocity YTD W/E 7/04/2021



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Berry, Peanut Butter & Strawberry Nonfat Yogurt Waffle Taco

THE INSPIRATION

- 13.75 lbs strawberries, diced/sliced, frozen, thawed
- 6.75 lbs blueberries, wild, frozen, thawed
- 50 each waffles, frozen, whole grain, 1 oz grain equivalent each
- 1.75 lbs peanut butter (see recipe notes for alternative)
- 50 Danimals Strawberry Nonfat Yogurt, 4oz

THE TECHNIQUE

- Thaw strawberries and blueberries.
- Preheat oven to 375 degrees. Place waffles on sheet pan and bake for 10 minutes. They should be pliable and NOT crispy when removed from oven. This will allow students to form them into a taco shape.
- CCP: Keep warm, above 135 degrees, for service.
- Place all ingredients in a grab and go container for students to assemble: 1 waffle, ½ cup strawberries, ½ cup blueberries, .56oz of peanut butter and 1 Danimals Strawberry Nonfat Yogurt.
- To assemble tacos: spread peanut butter on tacos and top with yogurt and fruit.



RECIPE NOTES

- Sun butter or soy butter can be used in place of peanut butter.
- Add another waffle and ½ cup of fresh vegetables to make this a breakfast or lunch option.
- If offer vs. service is not used, to complete the meal serve with a Horizon Organic Low-fat UHT Milk.

NUTRIENTS PER SERVING		%DV
Calories	423	21%
Protein (g)	13g	26%
Carbohydrate (g)	70g	25%
Total Fat (g)	11g	14%
Saturated Fat (g)	2g	20%
Cholesterol (mg)	4mg	1%
Dietary Fiber (g)	9g	32%
Sodium (mg)	497mg	22%
Sugar (g)	10g	



Pactiv Item #: YLS5FR
Lid, 5.5oz Clear Flat Lid
– Yogurt



Pactiv Item #: YS550
Cup, 5.5oz Trans Cup
– Yogurt



Pactiv Item #: YC1811130000
Container, 9" x 9" Clear Hinged
3-Compt – Alternative

MAKES
50
SERVINGS

1 serving is 1.25 oz meat/meat alternate,
1 oz grain equivalent, 1 cup fruit



Chewy Chocolate Chip Granola Bar with Creamy Raspberry Nonfat Yogurt & Fresh Raspberries

THE INSPIRATION

- 7.5 cups oats, rolled, dry
- 7.5 cups rice cereal, dry, whole grain
- ½ teaspoon salt, kosher
- 1.25 cups sugar, brown
- 1.25 cups oil, canola
- 1.25 cups honey
- 2 tablespoons vanilla extract
- ¾ cup chocolate chips, mini
- pan spray
- 50 each Dannon Creamy Raspberry or Cherry Nonfat Yogurt, 4 oz
- 8.3 lbs raspberries, fresh

THE TECHNIQUE

- Preheat oven to 325 degrees.
- In a large bowl, mix oats, rice cereal and salt.
- In a medium sized bowl, whisk together brown sugar, oil, honey, and vanilla.
- Add honey mixture to oat mixture and stir until honey mixture evenly coats the oat mixture.
- Stir in chocolate chips.
- Spray a full size, 2-inch-deep hotel pan with pan spray. Line the bottom with parchment paper.
- Pour mixture into the hotel pan. Press down firmly with a spatula.
- Bake granola bars in 325-degree oven for 25-30 minutes or until edges are golden brown.
- Remove from oven and let cool completely. Cool at room temperature. Best if they can cool overnight before cutting. Once cooled completely, cut bars into 5 rows of 10 for 50 servings.
- Store in a dry and cool area at room temperature. Discard after 7 days.
- For a grab and go breakfast, serve each student with 1 granola bar, 1 Dannon Creamy Raspberry or Cherry Nonfat Yogurt and ½ cup raspberries.



RECIPE NOTES

- It is very important to let the bars cool completely before cutting to avoid crumbling.
- Substitute frozen raspberries. Serve thawed.
- Customize the granola bar. Add up to 1 cup of any combination of toppings (almonds, cranberries, raisins, shredded coconut, etc).
- If offer vs. serve is not used, add a Horizon Organic Low fat UHT Milk and ¼ cup of cranberries for a complete breakfast option.

NUTRIENTS PER SERVING		%DV
Calories	325	16%
Total Fat (g)	9g	12%
Dietary Fiber (g)	7g	25%
Protein (g)	9g	18%
Saturated Fat (g)	1g	5%
Sodium (mg)	125mg	5%
Carbohydrate (g)	54g	19%
Cholesterol (mg)	4mg	1%
Sugar (g)	27g	

MAKES
50
SERVINGS

1 serving is 1 oz meat/meat alternate,
1 oz grain equivalent and ½ cup fruit



Pactiv Item #: YLS5FR
Lid, 5.5oz Clear Flat Lid
– Yogurt



Pactiv Item #: YS550
Cup, 5.5oz Trans Cup
– Yogurt



Pactiv Item #: YC181160000
Container, 6" x 6" Clear Hinged
Container – Quesadilla



Cinnamon Sugar Dipper Lunch with Danimals Vanilla Nonfat Yogurt

THE INSPIRATION

- 1.75 cups sugar, granulated
- 4 tablespoons cinnamon, ground
- 50 each flatbread, whole grain, 2oz grain equivalent
- pan spray
- ½ cup oil, canola
- 1.2 #10 cans garbanzo beans, drained and rinsed
- 16.5 lbs watermelon, whole
- 12.25 lbs cucumber, whole
- 50 each Danimals Vanilla Nonfat Yogurt, 4oz

THE TECHNIQUE

- In a bowl, mix cinnamon and sugar. Store in an airtight container in dry storage until ready to use.
- For Cinnamon Sugar Flatbreads: Preheat oven to 375 degrees. Lay flatbreads on a parchment lined sheet pan. Lightly spray flatbreads with pan spray. Sprinkle each flatbread with 1 teaspoon of cinnamon sugar mix. Cut into sticks using a pizza cutter. Bake for 10-15 minutes, until golden brown and lightly crisp. Cool to room temperature and serve.
- For Garbanzo Beans: Preheat oven to 375 degrees. Drain and rinse beans and toss with ½ cup oil. Place on a parchment lined sheet pan and bake for 30-40 minutes, or until all beans are crispy. Stirring occasionally during the cooking process to prevent outside rim of beans from over cooking.
- Remove beans from oven and toss with ½ cup of cinnamon sugar. *Toss beans when hot to make sure cinnamon sugar sticks to the beans evenly.
- Let cool and serve at room temperature. These will keep for up to 5-7 days stored in an airtight container in a dry storage.
- Cut watermelon into wedges, keeping rind on.
- CCP: Keep cold, below 41 degrees, until service.
- Slice cucumbers.
- CCP: Keep cold, below 41 degrees, until service.
- To assemble grab and go meal: Place ½ cup cut watermelon, ¾ cup cucumbers, ¼ cup garbanzo beans, 1-2oz cinnamon sugar flatbread and Danimals Vanilla Nonfat Yogurt in grab and go container. Serve immediately.



RECIPE NOTES

- To keep garbanzo beans fresh while in the grab and go box, make sure they are packaged with a lid while in the same container as watermelon and cucumber, to prevent from getting soggy.
- To keep flatbreads fresh while in the grab and go box, make sure they are packaged in a sealed bag while in the same container as watermelon and cucumber, to prevent from getting soggy.
- Flatbreads and garbanzo beans can be made the day before.
- Whole grain tortillas can be used in place of the flatbreads.
- If offer vs. serve is not used, add a Horizon Organic Low fat UHT milk to complete the meal.

NUTRIENTS PER SERVING		%DV
Calories	521	26%
Total Fat (g)	12g	15%
Dietary Fiber (g)	9g	32%
Protein (g)	18g	36%
Saturated Fat (g)	2g	10%
Sodium (mg)	690mg	30%
Carbohydrate (g)	83g	30%
Cholesterol (mg)	4mg	1%
Sugar (g)	17g	



Pactiv Item #: YLS5FR
Lid, 5.5oz Clear Flat Lid
– Yogurt



Pactiv Item #: YS550
Cup, 5.5oz Trans Cup
– Yogurt



Pactiv Item #: YC1811130000
Container, 9" x 9" Clear Hinged
3-Compt – Alternative

MAKES
50
SERVINGS

1 serving is 2 oz meat/meat alternate,
2 oz grain equivalent, ¾ cup vegetable (other),
½ cup fruit



Tropical Mango Smoothie Breakfast Bowl

THE INSPIRATION

- 3 #10 cans pineapple tidbits, canned
- 3.5 lbs blueberries, wild, frozen, thawed
- 3.125 lbs granola
- 2.75 lbs coconut, shredded, unsweetened
- 50 each Dannon Mango Smoothie Yogurt Drink 7 oz

THE TECHNIQUE

- Drain pineapple tidbits.
- Thaw blueberries in refrigerator overnight.
- Serve mango smoothie with a 1/8 cup shredded coconut, 1/4 cup thawed blueberries, 1/2 cup pineapple tidbits and 1oz granola in a grab and go container with a small bowl and spoon.
- CCP: Keep cold for service, below 41 degrees.
- Allow students to assemble their own smoothie bowls by pouring smoothie in bowl and top with shredded coconut, pineapple tidbits, blueberries, and granola.



RECIPE NOTES

- Use thawed frozen pineapple or mango to replace pineapple tidbits.
- Portion all ingredients into small containers with lids for easy grab and go.
- If offer vs serve is not used, complete breakfast by adding a Horizon Organic Low-fat UHT Milk.

NUTRIENTS PER SERVING		%DV
Calories	465	23%
Total Fat (g)	10g	12%
Dietary Fiber (g)	12g	42%
Protein (g)	12g	24%
Saturated Fat (g)	6g	30%
Sodium (mg)	113mg	5%
Carbohydrate (g)	80g	29%
Cholesterol (mg)	6mg	2%
Sugar (g)	29g	



Pactiv Item #:
PP08STN 8 oz. Deli2Go™
Plastic Microwavable
Side Container Base,
Natural, Pairs with
LPP0632STN Lid



Pactiv Item #:
PP06STN 5/6 oz. Deli2Go™
Plastic Microwavable
Side Container Base,
Natural Pairs with
LPP0632STN Lid

MAKES
50
SERVINGS

1 serving is 1.75 oz meat/meat alternate,
1 oz grain and 1 cup fruit



Roasted Apple Maple Waffle Flatbread with Danimals Vanilla Nonfat Yogurt

THE INSPIRATION

- 16.75 lbs apples, fresh, whole, 125 to 138 count
- 1 cup sugar, white
- 2 tablespoons cinnamon, ground
- 50 (1oz grain) servings maple waffle flatbread or whole grain french toast sticks
- 50 each Danimals Vanilla Nonfat Yogurt, 4oz
- 4 lbs raisins, seedless

THE TECHNIQUE

- Preheat oven to 350 degrees.
- Slice apples into wedges, leaving skin on.
- Combine sugar and cinnamon in a bowl, mix well.
- Sprinkle seasoning over apples and toss well to coat apples.
- Line sheet pan with parchment paper and place apples on sheet pan in a single layer.
- Bake at 350 degrees for 20 to 25 minutes to an internal temperature of 140 degrees or higher.
- CCP: Hold for hot service at 135° F or higher
- Warm flatbreads in warmer.
- In a grab and go box add 1 maple flatbread, 1 Danimals Vanilla Nonfat Yogurt, ½ cup roasted apples and ¼ cup raisins.
- Allow students to assemble by topping flatbread with a layer of Danimals Vanilla Nonfat Yogurt and roasted apples.

MAKES
50
SERVINGS

1 serving is 1 oz grain equivalent,
1 oz meat/meat alternate, 1 cup fruit



RECIPE NOTES

- To prevent apples from browning after being cut: dissolve ¼ teaspoon of salt into 1 gallon of water. Place apples in water immediately after being cut and let sit for at least 2 minutes and up to 30 minutes. Remove apples from water. Keep cold, below 41 degrees, until ready to use. This will prevent apples from browning for up to 3 days.
- Replace roasted apples with raw apples coated with cinnamon and sugar mix.
- Follow above directions to prevent browning.
- French toast sticks can be substituted for maple waffle flatbread.
- If offer vs. serve is not used, complete the meal by adding a Horizon Organic Low fat UHT Milk.

NUTRIENTS PER SERVING		%DV
Calories	357	17%
Total Fat (g)	4g	5%
Dietary Fiber (g)	4g	14%
Protein (g)	8g	16%
Saturated Fat (g)	2g	10%
Sodium (mg)	186mg	8%
Carbohydrate (g)	74g	26%
Cholesterol (mg)	4mg	1%
Sugar (g)	37g	



Pactiv Item #: YLS5FR
Lid, 5.5oz Clear Flat Lid
– Yogurt



Pactiv Item #: YS550
Cup, 5.5oz Trans Cup
– Yogurt



Pactiv Item #: YC1811130000
Container, 9" x 9" Clear Hinged
3-Compt – Alternative

PRODUCT SPECS



Code	Product	Case/Pack	Meat Alternate Contribution	Live & Active Cultures	Gelatin Free	Gluten Free	Kosher Certified	Total Calories	Total Fat (g)	Saturated Fat (g)	Trans Fat (g)	Cholesterol (mg)	Sodium (mg)	Total Carbs (g)	Dietary Fiber (g)	Sugars (g)	Added Sugars	Protein (g)	Calcium (% DV)	Potassium (mg)	Complies USDA Healthy Snacks Rule
DANIMALS® 4 OZ. NONFAT YOGURT																					
73463	STRAWBERRY	48/4 OZ.	4 OZ. = 1 MA	•	•	•	•	60	0	0	0	<5	70	12	0	9	4	4	10	180	•
73558	STRAWBERRY-BANANA	48/4 OZ.	4 OZ. = 1 MA	•	•	•	•	70	0	0	0	<5	55	12	0	9	5	4	10	180	•
73559	VANILLA	48/4 OZ.	4 OZ. = 1 MA	•	•	•	•	70	0	0	0	<5	70	12	0	9	5	4	10	180	•
DANNON® CREAMY 4 OZ. NONFAT YOGURT																					
104657	RASPBERRY/CHERRY TWIN PACK																				
	RASPBERRY	2/24/4 OZ.	4 OZ. = 1 MA	•	•	•	•	70	0	0	0	<5	70	12	0	9	5	4	10	180	•
	CHERRY	2/24/4 OZ.	4 OZ. = 1 MA	•	•	•	•	70	0	0	0	<5	70	12	0	9	5	4	10	180	•
104658	STRAWBERRY/VANILLA TWIN PACK																				
	STRAWBERRY	2/24/4 OZ.	4 OZ. = 1 MA	•	•	•	•	60	0	0	0	<5	70	12	0	9	4	4	10	180	•
	VANILLA	2/24/4 OZ.	4 OZ. = 1 MA	•	•	•	•	70	0	0	0	<5	70	12	0	9	5	4	10	180	•
DANNON® SMOOTHIE YOGURT DRINK																					
147006	MANGO	8/7 FL. OZ.	7 FL. OZ. = 1.75 MA	•	•	•	•	110	1	0	0	5	80	22	3	18	14	6	20	290	•
147007	STRAWBERRY	8/7 FL. OZ.	7 FL. OZ. = 1.75 MA	•	•	•	•	110	0.5	0	0	5	80	22	3	18	14	6	20	290	•
131590	STRAWBERRY/BANANA	8/7 FL. OZ.	7 FL. OZ. = 1.75 MA	•	•	•	•	110	0.5	0	0	5	80	22	3	18	14	6	20	290	•

DANIMALS® AND DANNON® CREAMY 4OZ. NONFAT YOGURT PRODUCTS



DANNON® NONFAT YOGURT SMOOTHIE DRINKS



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THANK YOU

What's important to you drives what we do.
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