

Our Craft: From Farm to Cup

Step 1

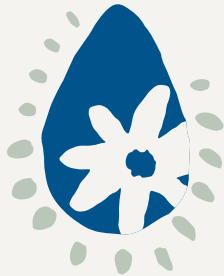
We use locally sourced farm fresh milk



from cows not treated with rBST†

Step 2

Pasteurize milk, culture and ferment



with 6 live and active cultures, including probiotics

Step 3

Authentically strained to remove whey



resulting in a thick and creamy, high-protein yogurt with other essential nutrients.

Step 4

Responsibly use byproducts



Whey is recycled and returned to farms

Step 5

Nutrition in a cup and bottle



Made with only natural, non-GMO ingredients, and nothing artificial

Thick and creamy texture, just a touch of tart



A milder, less sweet option with 50% less sugar than other yogurts**



A nutrient-dense food

2x more protein*

Good source of calcium

Excellent source of B vitamins, including B12 and B6

With potassium, magnesium, and zinc

*Chobani® Greek Yogurt: avg. 12g protein; regular yogurt: avg. 6g protein, per 5.3oz serving.

**Chobani® Less Sugar Greek Yogurt: avg. 9g sugar; other yogurts: avg. 18g sugar per 5.3 oz serving.

Portable nutrition on-the-go. Spoons need not apply



† According to the FDA, no significant difference has been found between milk derived from rBST-treated and non-rBST-treated cows.