

Introducing our new, Non-Dairy Chobani™ Recipe

More options for more people

Since day one, Chobani's mission has been to provide better food for more people. Chobani has always been about fostering healthier lifestyles, providing communities access to delicious, naturally nutritious options made with real, natural ingredients, non-rBST† milk, no GMO ingredients, no preservatives, and nothing artificial.

And for those who are seeking other choices with the same quality and taste that Chobani champions, we're proud to expand our offerings to include a delicious new non-dairy recipe.

Nothing artificial. All of the delicious.

We use only natural, non-GMO ingredients in our non-dairy cultured coconut recipe, including a natural coconut base, real fruit and vanilla, and 6 live and active cultures, including probiotics.

- 25% less sugar than other non-dairy cups and drinks*
- Packed with probiotics that support gut health
- No artificial flavors, sweeteners, or preservatives
- No gluten
- No soy

Ready to spoon. Or sip.

Enjoy in a cup or as a delicious drink. Available in a variety of flavors, from classic Strawberry to Slightly Sweet Plain to exotic Vanilla Chai.

Good source of fiber!

Non-Dairy Chobani™ Drinks



Non-Dairy Chobani™ Cups



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

*Non-Dairy Chobani™ cup: avg. 11g sugar; others: avg. 15g sugar per 5.3oz. Non-Dairy Chobani™ drink: avg. 9g sugar; others: avg. 13g sugar per 7 fl. oz.