

## Danone to launch Two Good lowfat yogurt

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Responding to demand for options with less sugar, Danone North America, the leading maker of yogurt in the U.S., announced the launch of Two Good™ Greek Lowfat Yogurt. This game-changing innovation offers the delicious, creamy taste people love about yogurt, with 2g of total sugar, 3g of carbs, 12g of protein and 80 calories per 5.3 oz. cup.

The Two Good recipe came to life when yogurt makers at Danone North America discovered a novel slow-straining process, which is now patent-pending. Slow-straining allows the company's yogurt makers to remove most of the sugar from the milk

before the yogurt is made. Each cup is slow-strained down to 2g of total sugar. The result is a thick, creamy Greek yogurt that is rich in protein with 85% less sugar than average yogurts.

Two Good has 0g added sugar per serving with the perfect touch of sweetness from the 2g of total sugar coming from the milk, paired with delicious flavor blends and a touch of stevia. Two Good Greek lowfat yogurt is gluten-free, Non-GMO Project Verified, and available in five delicious flavors including, Strawberry, Blueberry, Vanilla, Peach and Mixed Berry.

In addition to a revolutionary new Greek yogurt option, Danone North America recently introduced Good Plants™ dairy-free Almondmilk Probiotic Yogurt Alternative. As the flexitarian lifestyle continues to evolve and gain popularity, the growth of plant-based alternatives presents an opportunity to further grow Americans' love of yogurt. With 40% fewer calories and 70% less sugar than most almondmilk yogurt alternatives, Good Plants offers consumers four delicious flavors including, Strawberry, Vanilla, Chocolate Coconut and Lemon Meringue.