

BACK TO BUSINESS: Let's get there together!

Transform your salad bar into a space for fresh, grab & go items

In the wake of COVID-19, all elements of life are changing, including how consumers buy food. A recent Technomic study revealed that consumers are putting a higher priority on single-use packaging and pre-packaged products.*

The Yoplait® Fresh Bar concept offers a creative way to reimagine and transform your salad bar into an on-trend area for fresh, grab and go items.

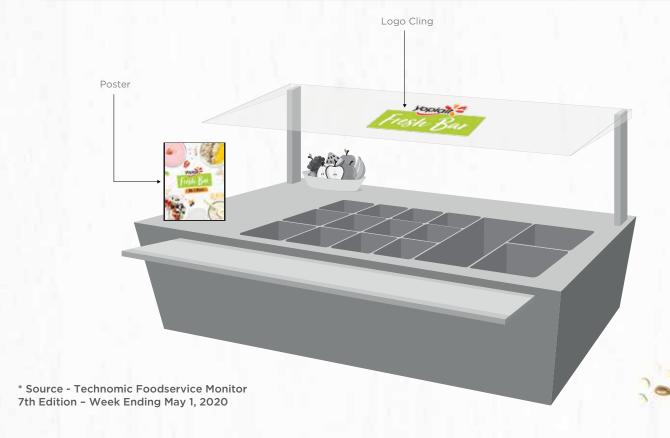




Repurpose the chilled space of the salad bar and display portioned servings of snack and meal items that allow consumers to mix and match, and customise their snack or meal selection. The portioned items allow consumers to build their own yogurt parfait or build a snack kit for their day.



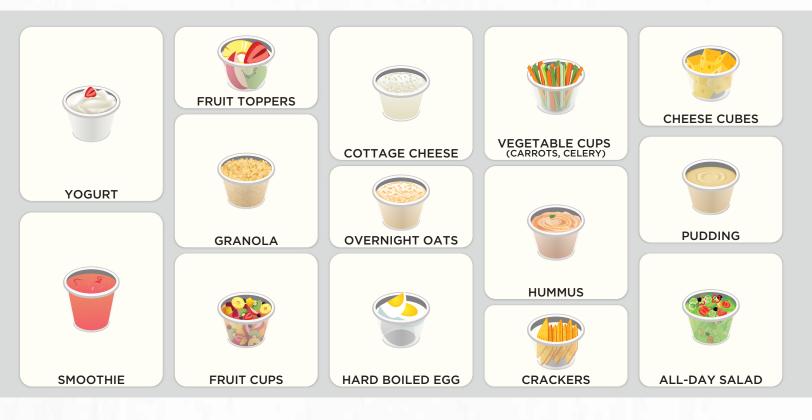
Our Yoplait® Fresh Bar kit makes implementation a breeze. We provide all the tools to convert your salad bar with branded point-of-sale materials.





PLANOGRAM

Leverage guidance from our General Mills Category Management team to ensure you have the right items in your Fresh Bar. Including these items in your fresh bar will deliver variety, allow customization, meet all-day snacking needs, and maximize sales!





Yogurt: Consumers can build their own yogurt parfait, or you can offer pre-made parfaits. See recipe ideas on page 7!





- The Yoplait Fresh Bar can provide **morning meals and all-day snacks** for your consumers
- Snacking continues to be more important than ever 1/3rd of all eating occasions are snacking*
- Consumers are seeking healthy snacks, and snacks to fuel them during the morning and afternoon*

Fresh Bar vs. Grab & Go Cooler



- The Fresh Bar will leverage the cooled space from your salad bar, as well as allow for consumer customization.
- Items featured here should include pre-portioned items that can mix and match to build a meal, or can be eaten individually as snacks.
- Grab & Go Coolers can continue to provide pre-made meals, such as salads and sandwiches.

Step-by-Step guide

TO CREATE YOUR PARFAIT BAR!

- Make sure you have the right bulk yogurt product from Yoplait and the other items that you will need to run your Fresh Bar.
 *General Mills item list included on page 11
- Order the necessary disposable packaging to pre-portion the items.
- **3**. Assign the staff members who will prepare the Fresh Bar items.

- **4.** Leverage the recipes provided for Parfaits, Smoothies & Overnight Oats.
- **5**. Set up your Fresh Bar according to the planogram on the previous page.
- **6.** Assign an employee to monitor the station during peak hours to refill items as needed.
- Be sure to keep it safe & clean!See considerations on the next page.

Safe & Clean

CONSIDERATIONS

IN PARTNERSHIP WITH



General Mills partnered with Ecolab, a leading industry expert in cleanliness to develop recommendations to help keep your Fresh Bar as safe and clean as possible. You can build consumer confidence in the safety and cleanliness of your Fresh Bar by taking the following steps:

Making it Safe



Follow all local and health department requirements, which may include wearing gloves and masks both when portioning product Back of House and when stocking the Fresh Bar Front of House.



Provide hand sanitizer in high traffic areas.



Minimize guest handling of utensils **Tip:** Use disposable utensils, individually wrap or bag utensils, or simply restock often.



Use disposable packaging solutions with covers

Tip: Consider using stickers to label and secure the seal of items that are portions back of house.





Display signage to highlight cleaning procedures.

Keeping it Clean



Ensure Back of House staff follows appropriate personal and environmental hygiene



Periodically clean and sanitize all hard surfaces in Front of House using appropriate solution (food or non-food contact) during service.



Thoroughly clean & sanitize display area at end of service.

Promotion Ideas





Build your own Snack Pack

Potential Profit Chart arfaitPro® Yogurt 6 oz.

Estimated P	rofit		\$2.25
Promotion Price (Mix &	Match 3 for \$4	4)	\$4.00
Your total estimated co	ost		\$1.75
Clear souffle cup & lid			\$0.04
Fruit		2 oz.	\$0.40
Clear souffle cup & lid			\$0.04
Nature Valley™ Parfait	Granola	1 oz.	\$0.33
12 oz. clear cup & lid			\$0.15
Yoplait® ParfaitPro® Yog	gurt	6 oz.	\$0.79

Yoplait® Fresh Bar

This chart provides cost and profitability estimates based on a possible mix & match combination your consumer may create.

Create your own Yoplait® Fresh Bar

Purchase any SKU of Yoplait® Bulk Yogurt and Nature Valley™ Granola to receive all the kit items.

Contact your General Mills salesperson today for your free starter kit!

Kit includes:

- Posters (8.5" x 11")
- Sneeze guard logo cling
- Yoplait® Parfait Secured Stickers (roll of 150)







Yoplait® Parfait - Secured Stickers

Posters

Sneeze Guard Logo Cling

Pre-made Parfait Recipes

RECIPE INSPIRATION FOR BACK OF HOUSE PREP!

Depending on your available labor and your consumers' desire for customization, you may want to fully prepare parfaits, or include the individual components for customization. If you choose to fully prepare parfaits back of house, leverage the space allocated in the fresh bar for portioned yogurt and granola.

Yogurt Parfait



Serve fresh parfaits with this bulk, foodservice recipe with Yoplait® ParfaitPro® yogurt, blueberries, strawberries, and Cascadian Farm™ granola.

Ingredients

1 SERVING (1 serving = 1 parfait)

INGREDIENT	WEIGHT	MEASURE
Blueberries, IQF	2 oz	1/3 cup
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)	6 oz	3/4 cup
Strawberries, IQF, sliced	2 oz	1/3 cup
Cascadian Farm™ Oats & Honey Granola Bulkpak Cereal (12772)	1.50 oz	1/3 cup

Instructions

- Add blueberries to a clear 12 oz beverage cup;
 pipe in 3 oz yogurt.
- Add strawberries, then the remaining 3 oz yogurt.
- Top with granola, cover (with domed lid) and keep cold for serving.



- 1. Make 1 day in advance, just keep granola separate.
- 2. Hold under refrigeration no longer than 2 days.

Vanilla Peach Cinnamon Crunch Parfaits



Layer up parfaits with yogurt, peaches and Cinnamon Toast Crunch™ cereal.

Ingredients

48 SERVINGS (1 serving = 1 parfait)

INGREDIENT	WEIGHT	MEASURE
Peaches, canned in light syrup, drained	12 lb	24 cups
Yoplait® Lowfat Vanilla Bulk Size Yogurt (00439)	12 lb	6 tubs
Cinnamon Toast Crunch™ Bulkpak Cereal (11813)	2 lb 4.00 oz	36 cups

Instructions

- Place 1/2 cup (4 oz) canned peaches in bottom of each 12-oz plastic cup.
- Pipe 4 oz yogurt over peaches in each cup.
- Place approx. 1/2 cup cereal on top of yogurt in each cup.
- Cover with lid and keep cold for serving.



Ask your General Mills sales rep about our stickers to help secure your parfaits lids!

Overnight Oatmeal Recipes

RECIPE INSPIRATION FOR BACK OF HOUSE PREP!





Fresh apple slices, cinnamon and creamy Yoplait® ParfaitPro® Lowfat Vanilla Yogurt top an oatmeal-applesauce mixture that blends deliciously overnight -- no cooking required!

Ingredients

16 SERVINGS (1 serving = 9.75 oz cup)

INGREDIENT	WEIGHT	MEASURE
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)	4 lb	1 pouch
Quick oats, dry	8 oz	2 3/4 cups
Nature Valley™ Granola - Oats 'n Honey Bulkpak Cereal (27111)	8 oz	2 cups
Applesauce, unsweetened	2 lb 4.00 oz	8 cups

Garnish

INGREDIENT	WEIGHT	MEASURE
Apples, fresh, sliced	2 lb	8 cups
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)	8 oz	1 cup
Cinnamon, ground		1/2 tsp

Instructions

- Combine yogurt, oats, granola and applesauce in mixing bowl;
 stir thoroughly and chill overnight.
- Portion 2 #10 scoops into 12 oz cup. Garnish with 1/2 cup apple slices, 1 Tbsp yogurt and a sprinkle of cinnamon.
- Cover with lid and keep cold for serving.

Tips!

- 1. Add 1/2 1 cup water (can also use milk or yogurt) as needed if dry.
- 2. Top with 1 tsp Spicy Cinnamon Sugar for a unique flavor if desired.
- 3. Garnish with berries for a fun seasonal twist.

Overnight Oatmeal Recipes

RECIPE INSPIRATION FOR BACK OF HOUSE PREP!

Overnight Monster Oats



Monster cookie ingredients -- oats, chocolate, peanut butter -- stirred into Yoplait® ParfaitPro® Lowfat Vanilla Yogurt hydrates oats overnight for a breakfast treat.

Ingredients

12 SERVINGS (1 serving = 6.5 oz)

INGREDIENT	WEIGHT	MEASURE
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)	2 lb	4 cups
Skim milk	1 lb 8 oz	3 cups
Vanilla extract		1/2 tsp
Old fashioned oats, dry	13 oz	4 cups
Peanut butter, creamy	9 oz	1 cup
Shredded coconut, sweetened	2 oz	1/2 cup
Semi-sweet chocolate chips	4 oz	3/4 cup
M&M's® Plain Chocolate Candies	7 oz	1 cup

Instructions

- Mix yogurt, milk, vanilla and oats together in large stainless steel bowl.
- Add peanut butter; slowly mix to incorporate (it is ok if swirls of peanut butter remain).
- Add coconut and chocolate chips to yogurt mixture; fold in to combine.
- Place mixture in airtight covered container in refrigerator for 12-24 hours.
- Remove from refrigerator and stir mixture before serving.
- Portion 6 oz oats and top each serving with approx.0.5 oz of M&M's.
- Cover with lid and keep cold for serving.



- 1. For extra protein use Yoplait® ParfaitPro® Greek Vanilla Yogurt (41167)
- 2. Add 1/2 1 cup water (can also use milk or yogurt) as needed if dry.
- 3. Top with 1 tsp Spicy Cinnamon Sugar for a unique flavor if desired.

Smoothie Recipes

RECIPE INSPIRATION FOR BACK OF HOUSE PREP!



Banana Nut Smoothie Bowl



A smoothie in a bowl combines yogurt, bananas, peanut butter and pineapple, with smoothie toppings to finish it off.

Ingredients

5 SERVING (1 serving = 12 oz)

INGREDIENT	WEIGHT	MEASURE
Skim milk	2 oz	1/3 cup
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)	6 oz	3/4 cup
Peanut butter, creamy*	2 oz	1/3 cup
Pineapple, fresh, chunks	1.50 oz	1/3 cup

Instructions

- Place milk, yogurt, peanut butter, pineapple and banana in a large capacity blender (or prepare in batches); blend on high speed 1 minute.
- Stop blender, stir ingredients with spatula and continue to blend until smooth.
- Portion into serving bowls
- Cover with lid and keep cold for serving.



- 1. Try using Yoplait® ParfaitPro® Greek Vanilla Yogurt (41167)
- 2. Top with smoothie bowl favorites such as: granola, sliced bananas, or chopped nuts.
- *Soynut or Sunflower Seed butter may be substituted.

Gluten-Free Banana Strawberry Smoothies



Blend up a gluten-free fruit smoothie with strawberries, bananas and tangy yogurt.

Ingredients

4 SERVINGS (1 serving = 1 smoothie)

INGREDIENT	WEIGHT	MEASURE
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)	1 lb	2 cups
Banana	5 oz	1 each
Strawberries, IQF	8 oz	2 cups
Ice cubes	8 oz	2 cups

Instructions

- Place all ingredients in blender; blend on high speed until smooth.
- Portion 9oz into serving cups.
- Cover with lid and keep cold for serving.

Eligible Products













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Yoplait* Yogurt	Case Pack	GTIN	Distributor Code
Yoplait® ParfaitPro® Low Fat Yogurt Vanilla	6/64oz	100-70470-16632-9	
Yoplait® ParfaitPro® Low Fat Yogurt Strawberry	6/64oz	100-70470-16631-2	
Yoplait® ParfaitPro® Low Fat Yogurt Blueberry	6/64oz	100-70470-16067-9	
Yoplait® ParfaitPro® Greek Yogurt Vanilla	3/64oz	100-70470-41167-2	
Yoplait® ParfaitPro® Max Low Fat Yogurt Vanilla	2/16lb	100-70470-32072-1	
Yoplait® ParfaitPro® Max Low Fat Yogurt Strawberry	2/16lb	100-70470-16123-2	
Yoplait® Original Yogurt Bulk Tub Fat Free Plain 32 oz	6/32oz	100-70470-00438-6	
Yoplait® Original Yogurt Bulk Tub Low Fat Vanilla 32 oz	6/32oz	100-70470-00439-3	
Yoplait® Original Yogurt Bulk Tub Low Fat Vanilla 32 oz	6/32oz	100-70470-00430-0	
Yoplait® Greek Yogurt Bulk Tub Fat Free Plain 32 oz	6/32oz	100-70470-38414-3	
Yoplait® Greek Yogurt Bulk Tub Fat Free Vanilla 32 oz	6/32oz	100-70470-49051-6	
Mountain High™ Whole Milk Yogurt Bulk Tub Plain 32 oz	6/32oz	100-75270-00160-3	

Granolas	Case Pack	GTIN	Distributor Code
Nature Valley™ Parfait Granola Bulkpak Oats 'n Honey	4/50oz	100-16000-37766-7	
Nature Valley™ Granola Bulkpak Oats & Fruit	4/50oz	100-16000-11987-8	
Nature Valley™ Granola Bulkpak Oats & Dark Chocolate	4/50oz	100-16000-15498-5	
Cascadian Farm™ Granola Bulkpak Oats & Honey	4/50oz	100-21908-12772-6	

