Opti-Yo
Innovative Yoghurt Solutions
A complete range of tailored yoghurt solutions to meet the changing demands of your discerning customers

Glanbia Ireland
Goodness Grows Here
Glanbia Ireland is an ingredient solutions partner to some of the world’s leading companies and brands. At the forefront of ingredient technology, we offer a range of solutions to match the ever-changing demands of the food and nutrition industry and its consumers. With quality dairy and grains sourced from 5,000 Irish family farms, combined with advanced market research and insights, our unique platform offers fully traceable and sustainably produced natural solutions to help our customers stay ahead of the curve.

Meet Consumer Demand with Opti-Yo
• Increased protein content
• Low in fat
• Low lactose
• Reduced sugar
• Clean label
• Natural
• Purity
• Indulgence
• Thick, creamy and full-bodied
• Firm and pleasant texture

www.glanbiaingredientsireland.com

What Your Consumers Say
Thick yoghurt is premium yoghurt
64% of yoghurt/lactobacillus drinks consumers associate a thick texture with a ‘premium’ yoghurt.

Low fat/high protein
remain the leading positioning claims for premium yoghurts in NPD across developed markets.

‘Natural’ claims
and those related to non-GMO, free from additives, chemical-free etc. are the main drivers of product selection & consumer perceptions of product purity in Europe for premium yoghurt brands.

High quality
products with sustainability claims are significantly more likely to be considered high quality, natural and coming from a trustworthy brand.

High density protein
products such as Skyr are becoming increasingly popular, meeting global Health & Wellness, Snacking and Personalisation trends.

1 in 4
new spoonable yoghurts in 2018 were described as smooth texture.

Health & wellness trends
specifically sugar reduction, have driven consumption away from flavoured and towards pure or plain yoghurts. Pure yoghurt remains the premium growth space for yoghurt at a macro level.

Trust in small companies
52% of French consumers claim to be more likely to trust smaller yoghurt brands than those from large corporations.

Sources: Mintel; Euromonitor; Innova; FMCG Guru, Global Data
Opti-Yo in Action

Sample Solution: Superior Greek-style Yoghurt

With our Opti-Yo solution specifically designed for Greek-style yoghurt, you can achieve superior dispersibility and higher bulk density while using your existing processing equipment. It delivers an excellent clean flavour profile, high nutritional value and is easily reconstituted in milk.

**Our Essential Elements for Greek-style Yoghurt**

![Diagram showing the essential elements for Greek-style yoghurt]

**Functional Benefits**

Our Opti-Yo Greek-style solution performs exceptionally well to deliver a number of functional benefits.

**Texture**

As with low or non-fat yoghurt, achieving a firm and pleasant texture can be a challenge. Manufactured from fresh ultrafiltered skim milk, our protein base formulation displays superior textural properties over a standard MPC in a high protein Greek-style yoghurt model.

![Graph comparing texture units of Opti-Yo Protein Base Formulation and Standard MPC]

**Sensory**

A Greek-style yoghurt is perceived as thick, creamy and full bodied. It is important to maintain these perceptions in low/non-fat yoghurt varieties. The addition of our Opti-Yo protein base formulation displays fuller body, smoothness and firmness in the mouth, with low levels of visual syneresis, while having an attractive shiny appearance and clean dairy flavour when compared to a standard MPC.

![Graph comparing sensory attributes of Opti-Yo Protein Base Formulation and Standard MPC]

**Product Range**

A range of Opti-Yo innovative yoghurt solutions is available to help you meet consumer demand.

**Packaging**

- 20kg & bulk bags
- 24-month shelf life

**Get in Touch**

To find out more about our range of Opti-Yo natural solutions for yoghurt applications, please contact us at Glanbia Ireland.

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