

Restyle with Dairy

Bring a touch of today's new dairy aisle to your school.

New products such as drinkable yogurts, probiotic milks and assorted cheeses are bringing people back to the dairy aisle at your local grocery store, and a redesign of your a la carte line could do the same for your meal programs.

At the same time, you'll be encouraging your students to develop healthier choices when it comes to their diets.

Too many students across the country fall short of the recommended three servings of dairy every day, leaving them without the benefits of all-important bone-building calcium. Presenting them with more choices can help students build strong bones for a lifetime.

Contact SUDIA to see how we can help you build your dairy sales and improve your students' nutrition by restyling your a la carte line.



NOW SERVING: POSITIVE CHOICES



Getting students to grab bone building dairy foods is easier with attractive merchandisers. Here are some fresh ideas to boost your a la carte sales:

Milk: Your students will enjoy milk in single-serve plastic bottles in a variety of flavors and fat levels. Try value added milks with probiotics in 8- or 16-ounce plastic packaging. Ask your processor about new products and flavors for the new school year.

Yogurt: Offer smoothies, drinkable yogurts, kefir, yogurt in 4-, 6- or 8-ounce cartons or yogurt parfaits. Check out www.3aday.org for smoothie and parfait recipes.

Cheese: Try easy-to-eat individual snack size cheese squares and string cheeses. Choose from these popular flavors: Cheddar, mozzarella, pepper jack and many more.

Meals & More: Incorporate other food groups to help compliment your dairy case like a fresh fruit and cheese plate, garden salads with cheese crumbles and whole grain crackers and cheese.