



HERE'S OUR TOP DAIRY-FREE YOGURT PICKS WITH HIGH AMOUNTS OF PROBIOTICS:

1. KITE HILL GREEK STYLE ALMOND MILK YOGURT

Live Active Cultures Present: *S. Thermophilus*, *L. Bulgaricus*, *L. Acidophilus*, *Bifidobacteria*

Attributes: 10g protein, 2-13g sugar per serving

Almond-based, Dairy-free, and Vegan

2. FORAGER COCONUT CASHEWGURT

Live Active Cultures Present: *L. Bulgaricus*, *S. Themophilus*, *L. Acidophilus*, *Bifidus*, *L. Lactis*, *L. Plantarum*

Attributes: 6g sugar, 2g protein per serving

Organic, Coconut- and Cashew-based, Dairy-free, and Vegan

3. CALIFIA FARMS PROBIOTIC YOGURT DRINK

Live Active Cultures Present: Califia Farm Culture Blend BB12™
Bifidobacteria 10 billion CFUs

Attributes: 3g protein, 16g sugar per serving

Dairy-free, coconut- and almond-based

4. RIPPLE GREEK YOGURT ALTERNATIVE

Live Active Cultures Present: *Bifidobacterium Bifidum*, *L. Acidophilus*, *L. Paracasei*, *L. Bulgaricus*, *S. Thermophilus*

Attributes: 12g protein, 6-15g sugar per serving

Dairy-free, Vegan, Pea Protein