



DANONE
NORTH AMERICA

WIC*

**Bringing health through food through the WIC* Program:
Our stance, eligible products, and recipes**

* WIC is a registered service mark of the U.S. Department of Agriculture for USDA's Special Supplemental Nutrition Program for Women, Infants and Children.



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** These products meet the minimum Federal requirements for the Women, Infants and Children Supplemental Nutrition Program (7 CFR section 246.10). Please check for eligibility of these products with your state/agency WIC program.



Danone & WIC*

Danone North America plays a vital role in supporting the USDA Special Supplemental Nutrition Program for Women, Infants, and Children—better known as the WIC* program. Our diverse product portfolio includes dairy yogurts, plant-based dairy alternatives, and baby food—many of which are eligible for WIC* participants across various states.

Beyond creating nutrient-rich products, we recognize our responsibility to public health during critical life stages. Whether through pregnancy, lactation, infancy, or childhood, our brands—such as Activia®, Dannon®, Happy Baby®, Oikos® and Silk®—are committed to nourishing families.



But we don't stop there. As a dual-purpose company that is committed to both social and economic value, we strongly advocate for the WIC* program. Our support helps to ensure funding and modernization of WIC*, and to reduce participation barriers. Our aligned mission and investment for accessible nutrition empowers WIC* participants to make informed choices for their health and future. Together with WIC*, we're supporting healthier outcomes for families, and by increasing access to our nutrient-dense products to consumers across the nation, we are proud to bring our mission of *health through food to as many people as possible* to life.



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Danone WIC*-Eligible Products

Danone North America offers a wide variety of products from popular brands that meet WIC* requirements across yogurt, soymilk, and infant fruits and vegetables.



Yogurt

Activia® Regular 4-packs and 60 calories 4-packs

Dannon® Tubs and Creamy Classic 4-packs

Light + Fit® Greek & Regular Tubs

Oikos® Blended, Oikos Triple Zero®, and Oikos Pro® Tubs

Two Good® Tubs



Soy milk

Silk® Original



Infant Fruits & Vegetables

Happy Baby® Jars

Happy Baby® Pouches

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Find out which of our dairy products are approved by the WIC* program in your state.

List based on March 2024 product information. Always check the product nutrition facts panel for the most up-to-date nutrition information.

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Find out which of our non-dairy products are approved by the WIC* program in your state.

List based on March 2024 product information. Always check the product nutrition facts panel for the most up-to-date nutrition information.

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Everyday Recipes Families Love

Easy recipes for meals and snacks using WIC*-eligible products from Danone North America



What's so great about yogurt?

A lot! Many yogurts contain important nutrients like calcium, protein and vitamin D. Calcium, vitamin D, and protein together help promote muscle and bone health. Calcium plays a major role in bone health and muscle contractility, and Vitamin D is required for calcium to be properly absorbed by the body. Protein plays a role in muscle maintenance and growth, and in bone health. Most yogurts, if fortified with vitamin D, provide these nutrients, and research has linked consumption of dairy to improved bone health, especially in children and adolescents.

When can my baby start eating yogurt?

Babies can start eating yogurt right around 6 months when they begin solids (please note, children are eligible for WIC* yogurt starting at 12 months). A baby shouldn't drink cow's milk until turning 1. Yogurt is often easier to digest, in part due to the cultures which help with the digestion of lactose—so it can be a great way to help your child build healthy eating patterns. Choose a plain unsweetened yogurt and refer to your pediatrician for more details on your baby's medical nutrition and diet information.

How can my older kids enjoy yogurt?

There are so many ways. Blend it with fruit for a yummy smoothie, layer it with whole-grain cereal and fruit for a pretty parfait, use it as a dip for other foods, or pour into smaller paper cups and freeze to make yogurt pops.



Did you know?

Soymilk is the plant-based milk alternative that's most nutritionally comparable to dairy milk. Soymilk is a good source of complete protein, with up to 9 grams of protein per serving. All Silk soymilks are a good source of Vitamin D and a good source of Calcium, plus they're low in saturated fat. They're also vegan and free of dairy, gluten, carrageenan, and artificial flavors and colors.

The medical and nutrition communities, as well as government agencies, agree that soy can play a valuable role in a healthy, balanced diet for men, women and children. Soy is a source of complete plant protein, meaning that it contains all the essential amino acids in adequate proportions. Silk Soymilk is also a good source of calcium and vitamin D—two nutrients important for kids and adults.

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Ingredients:

1 cup Dannon low fat yogurt

1 cup chopped strawberries

½ cup chopped kiwi, skin removed

½ cup blueberries



Other:

8 3 oz. paper cups

8 wooden popsicle sticks

Fruity Yogurt Pops

Stay cool with this fresh and refreshing treat.

Servings: 8

Directions:

1. Place yogurt in a large bowl and gently stir in fruit.
2. Evenly divide mixture into eight 3 oz. paper cups. Place a popsicle stick in the center of each cup.
3. Freeze overnight or until firm.
4. To serve, peel off cups.



Ingredients:

3/4 cup unsweetened dried coconut flakes

3/4 cup Silk Original Soymilk

1/4 cup dairy-free coconut yogurt

1 tsp vanilla extract

1 tbsp apple cider vinegar

1 cup all-purpose flour

2 tbsp granulated sugar

1 tbsp baking powder

1/2 tsp baking soda

1/4 tsp salt



Toasted Coconut Pancakes

Mornings call for more mmm with this tasty breakfast or brunch recipe.

Time: 30 minutes

Servings: 8

Directions:

1. Toast the coconut until golden brown.
2. Mix the dry ingredients in a large bowl together including the toasted coconut.
3. Stir in wet ingredients until well combined. The batter should be thick but be able to be ladled onto a hot griddle or pan. It is best to let the batter rest for 10 minutes, if time permits, to achieve a fluffier pancake.
4. Use non-stick spray or coconut oil in a frying pan or griddle on medium heat.
5. Ladle desired amount of batter into pan or griddle. Wait for bubbles to appear on the surface and flip.
6. Remove from pan once both sides brown. Then, dig in!



Ingredients:

1 (2 1/2 lb) sugar pie pumpkin or butternut squash, either cut in half and seeded, or peeled, seeded and cut into chunks, or 2 (15-ounce) cans pumpkin

1 large or 2 small sweet potatoes, peeled and cut into chunks

2 large carrots, peeled and cut into chunks

1 yellow onion, peeled, halved and cut into wedges

3 cloves garlic, peeled

2 tbsp olive oil

1 tsp kosher salt

1/2 tsp freshly ground black pepper

3-4 cups vegetable stock

1 cup Silk Original Soymilk

1 1/2 tsp garam masala

Pinch of nutmeg

Roasted pepitas, for garnish



Roasted Pumpkin and Sweet Potato Soup

Warm up on colder days and nights with an oh-so-mmm seasonal soup.

Time: 1 hour

Servings: 6-8

Directions:

1. Preheat oven to 425°F. Line a large baking pan with parchment paper.
2. Place halved or chopped pumpkin (or squash), sweet potatoes, carrots, onions and garlic on prepared pan. Drizzle with olive oil and sprinkle with salt and pepper. Use hands to toss and coat vegetables in oil and seasoning. If pumpkin has been halved, brush insides with olive oil and place skin side up on the parchment.
3. Bake for 40 minutes until veggies are browned and tender. Then, carefully transfer vegetables to a large stockpot and add 3 cups of vegetable stock. If pumpkin has been halved, cool until it can be touched and scoop the flesh into the stockpot.
4. Use an immersion blender to process the mixture until smooth and creamy. Alternately, the mixture may also be pureed in a blender or food processor in batches.
5. Stir in Silk, garam masala, and adjust salt and pepper, if needed.
6. If the soup is too thick, thin with some (or all) of the remaining 1 cup vegetable stock.
7. Heat stockpot over medium until soup is warmed through. Ladle into warm bowls and serve with roasted pepitas and a dash of garam masala.
8. Store any leftovers in an airtight container in the fridge for up to 4 days.



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