



*Featuring Chef's Line®
Greek Yogurt Tzatziki*

GREEK YOGURT TZATZIKI

Using authentic Greek yogurt, Chef's Line® creates the creamiest and tangiest tzatziki available. Made with all natural ingredients, Greek Yogurt Tzatziki gives your customers true Mediterranean flavors that only Chef's Line can deliver.



Designed and created for chefs with high standards



Greek yogurt is here to stay. Trending everywhere, this creamier yogurt is extensively strained to remove much of the liquid whey.

Product Inspiration

Chef's Line® Greek Yogurt Tzatziki is made with Greek yogurt instead of sour cream, with julienned cucumbers and a subtle mint background note. The result is a protein-packed, rich and thick yogurt used as the base for our versatile tzatziki. Plus, it's high pressure pasteurization processed, which gives it an extended shelf life without the use of artificial preservatives, and prevents loss of product integrity, which may happen with heat pasteurization.

Driven by its healthier perception, Mediterranean influence continues to appear on menus. Today, 50% of menus (that are not considered wholly Mediterranean) offer a Mediterranean option. And since 2009, tzatziki has also been on the rise and appears on 65% more menus.

Ideal Uses

- Dipping sauce
- Sandwich spread – not just for gyros

Features & Benefits

- Made with all natural ingredients
- High pressure pasteurization processing extends shelf life
- Utilizes strained Greek yogurt for a creamier consistency
- 50% of menus outside of Mediterranean cuisine offer a Mediterranean item
- Since 2009, tzatziki has appeared on 65% more menus

Ingredients Include

- Greek yogurt
- Dill
- Cucumbers
- Lemon Juice
- Mint
- Garlic

Food Fact

Tzatziki is a Greek word that actually comes from the Turkish word "cacik," which means "chutney."

A-Code	Product Description	Pack Size
7981582	Greek Yogurt Tzatziki	2/4 lb.



For more information about Chef's Line® products, visit www.usfoods.com or contact your local US Foods representative. 06-2014