

Urban Microdairy

Craft natural,
innovative
yogurts and
savories in
the greater
Miami



We make and sell fresh yogurts, savorys, and yogurt-based products for wellness conscious customers. Yogurt is made on-site using the best milk and is offered with different levels of natural tartness and consistency. Only the best ingredients are used: organic grassfed milk (cow and goat), organic fruits and granola and home-made savorys like cucumber-dill, lemon-pie and cinnamon-scented coconut flakes. Customers can sample yogurts and savors and are served their choice in an attractive presentation



Why an Urban Microdairy?

Four major trends favor the development of an urban microdairy: wellness, local ingredients, yogurt and craft foods. While the first three are fairly established and documented, the craft food trend is now emerging as exemplified by coffee, bakery, chocolate and juice establishments that provide a superior craft experience, "curating" their ingredients and processes to a higher level. Local examples include Panther Coffee and Jugo Fresh. Other notable craft food players include Flour bakeries (Boston), Jeni's ice-cream (midwest) and microbreweries.

Why Miami?

The greater Miami metro area has a large health and wellness minded population with a well established and growing selection of natural and innovative food grocers and restaurants. It is also a global melting pot that celebrates cultural diversity.



BRICKELL FARMERS MARKET
AT CENTRAL PARK MIAMI
1300 SOUTH MIAMI AVENUE
SATURDAYS 9AM TO 2PM

Fresh Local Produce • Local Honey
Prepared Foods • Orchids
French Bread and Pastries
Tropical Fruit Smoothies
Handmade Soap
Plants • Crafts
B-B-Q

We make people enjoy life by enjoying food

We craft artisanal meals with the best ingredients available and the highest quality standards. Fresh & honest. We care, so we developed an Urban micro dairy where we make small batches of yogurt and mix them with unique fruits and vegetable-based savories . Yogurt is the vehicle that enables eating more fruits and veggies



And we do it by

- ... Having fun! And spreading the vibe, so people want to join because what we do feels amazing
- ... Being an alternative to junk food, and we show how easy & better is to live without it
- ... Proving that we can all eat healthy food and enjoy it too
- ... Being transparent and honest in all we do
- ... Following painfully high quality standards
- ... Disrupting the yogurt market: fresh & tastier
- ... Putting patience over efficiency: we take our time to ensure our craft



Let yogurt be the canvas, let savories be your paint!

Organic grassfed
milk



craft yogurt



Curated Organic
and local fruits
and ingredients



On-site craft
savories and
granolas



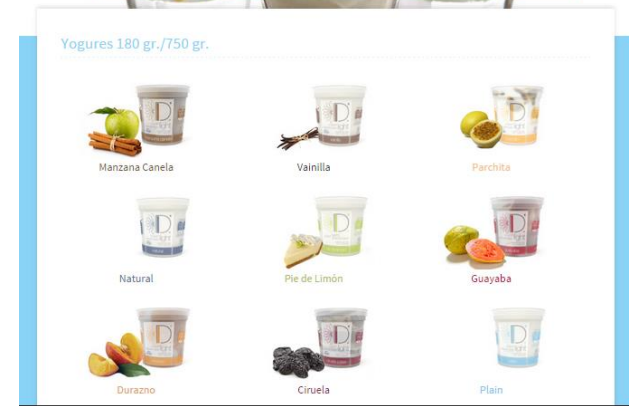
The (initial) team



Maria Fernanda Vargas & Ricardo Aguerrevere

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