Umi Organic Whole Grain Yakisoba for Schools: A Love Story





- Based in Portland, Oregon
- Women-owned
- Certified organic ramen and yakisoba noodles and sauces
 * First-ever refrigerated
 organic ramen noodle for groceries. *
- Sold to groceries, restaurants, and at farmers markets in OR and WA
- Founded in 2016

In Japan, ramen is more than just a bowl of soup. It's an expression of place. Our noodles feature local and whole grain flours, giving them exceptional nutritional value and a nutty, delicious flavor that speaks to the character of our region.

Ecotrust's Local Link Event: Where I met Whitney (and Ben)

Whitney Ellersick, Senior Director, Nutrition Services Portland Public Schools



Me: Lola Milholland, CEO and cofounder, Umi Organic

Farm to School \$ in Oregon!

In 2019, House Bill 2579 received unanimous support from Oregon legislators

\$15 million in funding for Oregon farm to school programming



Where our Yakisoba Project began...



Naomi and the Culture Committee



Step 1: R&D and Sourcing Camas Country Mill



Step 2: Navigating School Requirements ODA and ODE



Amy Gilroy, Farm to School Manager, Oregon Department of Agriculture

Step 3: Making it work in a school kitchen Food Innovation Center



Step 4: Making sure kids loved them! Betty Izumi and Food Corps



** Side note: Equal parts vegetables to noodles!!! **



May 2019: Ya-ki-so-ba!



Nutrition directors talk to each other...

First Portland, then:

- Eugene —
- Centennial
- David Douglas

Distribution!
US Foods,
formerly FSA

Talking to:

- Ashland
- Central Point
- Klamath
- Lebanon
- North Santiam
- Philomath

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Portland Public School's yakisoba lunch voted one of the nations best school meals

The national recognition comes from Food Management magazine which voted on meals based on taste and nutrition.

Our noodles win a big award!

Lots of news media cover it! Oregonian, Willamette Week, The Skanner, KGW, KATU.....

More school districts reach out...

Working with Naomi on sauce



