

## **Buckwheat Farm-to-School Market Assessment**

### **Preliminary Findings**

- What is important to encourage purchasing of local WA buckwheat/millet products (top hits: 78% positive student taste test; 71% ease of preparation, 65% product formulation; 57% competitive pricing)
- Estimated servings per month, and cost per meal for servings of focaccia bread, breakfast bars, pancakes, and muffin mix are being summarized currently.
- Which W-code foods would like to see that use local ingredients (63% breakfast bar with requests for whole grain tortillas, muffins, pasta with local wheat flour, and other
- Which would help promote local food items with local grains/millet/buckwheat (80% posters; 50% fliers; 26% classroom curriculum with many additional and creative write-ins)
- A list of 57 schools who want to continue to partner on this work; asked to have someone follow up with them; with contact information
- A list of 55 additional products schools are interested in that use local millet, buckwheat, and other grains sourced from Washington
- A list of 42 businesses that schools currently source locally made products from