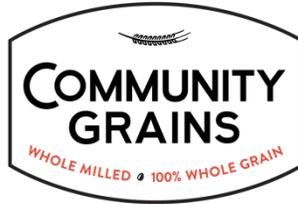


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**OAKLAND UNIFIED
SCHOOL DISTRICT**

Community Schools, Thriving Students

Community Grains Partners with Oakland Unified School District

Oakland, Calif. | October 27, 2016 – Following overwhelmingly positive taste tests with students at Oakland Unified School District (OUSD), Community Grains is thrilled to announce a partnership with the District. Launched in tandem with the start of school this fall, Community Grains' whole wheat pastas are now being served in eighty-five of OUSD's K-12 schools, as well as in 20 Child Development Centers for preschoolers, reaching a total of around 38,000 students.

Choosing three diverse pasta shapes from their collection - *Pipe Rigate, Torchiette, and Spaghetti* - keeps lunch visually fun with shapes that perform well across a range of preparations and sauces. The whole wheat pastas are extruded through brass-dies and slowly air-dried in Sonoma, CA to lend them a rustic texture that sauces cling to easily. The grain making up each pasta shape is grown by Northern California farmers and whole-milled in its entirety, a process which keeps the exact proportions of bran, endosperm and germ found in whole wheat berries intact by never separating and reconstituting the components, as practiced in industrial whole wheat flour production. Consequently, Community Grains' flour retains both the flavor and nutrients of the original wheat berries. Those nutrients include magnesium, iron, zinc, calcium, potassium, and vitamins B and E among many others. Additionally, true whole grain wheat offers a high dose of fiber and protein per serving, and has been shown to lower cholesterol and protect against heart diseases and other serious illnesses.

OUSD's commitment to providing true whole grain pastas throughout their schools is a result of the District's Farm to School program which fosters healthier students through a number of initiatives aimed at improving school food, including: increasing the number of school menus that incorporate and identify local foods, incorporating school garden produce into the menu, and educating school communities about the importance of local farms. The program marks another step forward for a national movement towards better food for kids, offering more local, plant-based, and nutritious meals in schools. Additionally, OUSD's partnership with Community Grains has created interest from other California schools looking to support local vendors and whole grains, an awareness that can now be

enacted because of Community Grains work with Gold Star and Daylight distributors. As a result of the distributors' far reach, schools throughout the state and beyond have the opportunity to access these 100% whole grain, local pastas. As Alexandra Emmott, OUSD's Farm to School Supervisor has said: "We are excited about the opportunity to provide high quality California-grown pasta from this Oakland-based company to our students. The partnership is a key component of our expanding Farm to School efforts."

Beyond getting more whole grains into the state's public school system, Community Grains aims to expand their partnership with OUSD to include an educational component. Dedicated to bringing attention to the farmer behind the flour and wheat's journey from the field to fork, Community Grains hopes to facilitate school speaking opportunities for California wheat farmers to better connect the dots between farmer and lunch.

Community Grains' mission to reinvigorate the local grain economy in Northern California makes them particularly well-suited participants in the conversation surrounding better food in public schools. As interest in bringing more local and whole grain foods into cafeterias grows (creating demand for more sustainable California-grown wheat), farmers, millers, and the companies buying their wheat are beginning to see the need for infrastructure that will better support this evolution. As Community Grains is one of the companies leading the charge in building such infrastructure, their partnership with OUSD leaves them poised to make the next big change in the whole grain movement in schools nationwide.

As Community Grains' founder Bob Klein puts it "The resurgence of local grain, grown well, is in its relative infancy, but that shouldn't hinder kids from eating more whole, plant-based foods *today*. As an Oakland-based company, we're thrilled to join forces with OUSD as they take yet another step to bring more wholesome foods into the system. The flour for our pasta was milled specifically to deliver more of the good stuff with every bite - and we're proud to say it tastes just as good."

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