



Food and Ag Development Centers

UNWAFFLE

SUCCESS STORY

The Project

Unwaffle makes the best toaster waffles on earth and now you can find them in a growing number of retail stores and restaurants! The Bozeman-based company is focused on community health and environmental sustainability. To help bolster their mission, the team at Unwaffle have developed partnerships with many like-minded organic growers who also focus on clean supply chains and reducing their carbon footprint. Unwaffle sources as many Montana-grown ingredients as possible with an average of 65% of all ingredients sourced from within the state. Montana-grown, organic, gluten-free oats and organic lentils are the key ingredients to all of their waffle products.



65%
Montana Sourced
Ingredients



For More Info:

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Prospera's Food and Agriculture Development Center has assisted Unwaffle in identifying financing opportunities to overcome production barriers and expand into new markets. In 2023, Unwaffle was successfully awarded a Montana Growth Through Agriculture grant that helped purchase essential equipment needed for Unwaffle to improve production outputs and enable the company to begin selling to local grocery stores and food service accounts. You can now find Unwaffle on the shelves at the Bozeman Co-op, Town and Country Foods, Roxy's Market and several cafes and coffee shops in the Gallatin Valley. In January 2024, the FADC Network/ USDA Regional Food Business Center selected Unwaffle as one of two MT representatives for the incubator village at the Fancy Food Show in Las Vegas, where Unwaffle hopes to continue to expand their successful growth into national markets.

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