











Background:

Niu Life Kitchen is a farm-to-kitchen venture, creating innovative plant-based foods on Maui, who specialize in dairy-free alternatives from 'canoe crops' such as niu/coconut, kalo/taro, and ulu/ breadfruit. They are passionate about creating health in their community through chemical free food and perpetuating culture through agriculture.

Highlights

- Using locally sourced produce from their farm and other Maui farms
- Mulching on their farm for water conservation
- Recycling
- Using eco packaging
- Composting food scraps back into farm



Cupcakes with frosting made from local niu + kalo







Locally sourced produce





Mulching practices



Farm