

# BC Lean for Food Processors: A Success Story

The BC Lean Program provides cost-shared funding to hire a professional Lean consultant to visit businesses, provide training and coaching, and assess opportunities to streamline operating procedures, with a goal of increasing production capacity and labour productivity, and strengthening the business.



## Business Overview

Vancouver-based and women-led, Yumasoy Food Ltd. was founded by Gina Arsens, a visionary entrepreneur with a Greek heritage. Yumasoy, inspired by the Greek term 'Yamas' meaning 'to your health', produces and sells plant-based meat alternatives made with all natural whole food ingredients without preservatives. The primary seller is Om Noms, plant-based chicken-style strips. Om Noms is a celebration of health, taste, and a commitment to a more sustainable lifestyle. Yumasoy feels that what sets Om Noms apart is not just the delightful taste and texture, but also the attention to all natural, real ingredients.



*I am very thankful for the valuable experience gained through the BC Lean Program. It not only imparted essential lean manufacturing practices but also provided us with crucial insights into identifying and overcoming production bottlenecks. We gained insights into factors that could hinder the scalability of our business. We continue to benefit from the lessons learned to support our growth and profitability.*

## Goals for the Lean Participant

**Yumasoy** wanted to engage a qualified consultant to reduce the processing time in order to produce more with the same labour force and further, meet HACCP standards in order to certify operations to sell into large retail chains. The BC Lean program was intended to help:

- 1 Identify and implement opportunities for process improvement
- 2 Increase capacity and reduce the cost of processing

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## Results and Benefits of the Project

Prior to their participation in the BC Lean Program, **Yumasoy** was experiencing problems with the size of their batches which impacted their ability to meet orders. They were advised by their Lean consultant to increase batch sizes from 93 to 100 bags to meet their production requirements. A unique vacuum-filling machine was recommended to reduce labour costs of hand-filling the bags of product. Yumasoy is actively marketing to numerous big boxes and SMEs to increase sales and revenue and expects a vacuum-filling machine to help their expansion. With a limited footprint at the commissary kitchen, and widespread staffing challenges, removing bottlenecks and automating processes is critical to **Yumasoy's** sustainability, scalability, and growth.



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