



FOR IMMEDIATE RELEASE

Bake'n Joy Foods Becomes a Peanut-Free Manufacturing Facility

Transitioned to peanut-free facility place May 2018

NORTH ANDOVER, MA (May, 2018) – Bake'n Joy Foods, Inc., provider of quality, dependable baking solutions since 1941, is proud to announce its manufacturing facility became peanut-free this May.

Approximately 1% of the U.S. population has a peanut allergy. Less than 21% of those a peanut allergy will outgrow it. Peanut allergies can be severe and even life threatening. The American Academy of Allergy, Asthma and Immunology reports that peanut allergy is the most prevalent and severe allergy among food allergic children.

“With growing awareness around food allergies and anaphylaxis, as well as customer demand for peanut free products, moving to a peanut-free facility makes good business sense. The transition allows us to safely serve a greater number of customers, and optimistically, many additional consumers.” said George Fregone, VP of Marketing and Business Development.

The company will keep two Peanut Butter Cookies in its product portfolio, however, they will be made at a separate manufacturing facility.

For interviews with company leadership, please contact jkearney@bakenjoy.com. For more information about Bake'n Joy Foods, visit BakenJoy.com.

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About Bake'n Joy Foods, Inc.

Bake'n Joy Foods, Inc. manufactures predeposited frozen muffins, cookies and loaf cakes, scoop and bake batters, mixes and bases, fully-baked coffee cakes, and streusel toppings. Family owned and operated since 1941, Bake'n Joy is committed to supplying the bakery industry with high-quality product innovations, customized solutions, and unparalleled service. Bake'n Joy Food's brands include Bake'n Joy Originals™, PanFree®, Ultra Moist® Homestyle® Country Muffin & Cake Co™, Boston Coffee Cake®, and new Kitchen Cupboard™ Clean Label Products introduced in 2017.