



June 27, 2007
NEWS RELEASE
For Immediate Release

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The American Institute of Baking awards third consecutive “SUPERIOR” Rating to Kyger Bakery Products, LLC (Kyger) after completion of annual inspection.

INDIANAPOLIS, IND. – Harlan Bakeries, Inc. is proud to announce that its Kyger facility, located at 7575 Georgetown Road in Indianapolis, has been awarded its third consecutive Superior rating by the American Institute of Baking (AIB) as a result of its annual food safety audit, conducted June 8, 2007. This facility received its first audit late in 2004, and is in the initial stages of multiple new expansion projects which will add approximately 86,000 square feet to the existing building.

The American Institute of Baking performs annual audits for member facilities based on the published AIB Consolidated Standards for Food Safety. The Standards for Food Safety are available for food processors’ usage, in order to evaluate the food safety risks and compliance levels to the criteria in the Standards. The Standards contain the criteria and rating methods used to assign numerical scores to the facility. Member facilities are audited and then scored in five main areas: Adequacy of Food Safety Program, Pest Control, Operational Practices, Maintenance for Food Safety and Cleaning Practices. The facility being inspected is given a total score and a rating based on that score.

Though challenging, the audit process is viewed by Harlan’s leadership as a highly positive and valuable part of our quality initiative. The inspection process provides opportunities to evaluate procedures, standards and management practices while actively engaging employees in hands-on continuous process improvement.

Harlan takes pride in its Superior status and recognizes the value of employee efforts in meeting internal as well as external customer expectations, and by exceeding them as frequently as possible. Harlan also recognizes the hard work its employees have put forth to maintain superior practices in spite of the major growth the bakery has continued to encounter over the past two years.

For more information about the American Institute of Baking, or to find out how your business can become a member, you may visit them online at www.aibonline.org. You may also write to them at 1213 Bakers Way (P.O. Box 3999), Manhattan, KS 66505-3999, or call them at (800) 633-5137.

Harlan Bakeries, Inc., established in 1991, produces Harlan Bigger Better Bagels® and Harlan Giant Gourmet Bagels® brands, private-label bagels, and products for in-store bakeries. Harlan now produces more than just bagels, and supplies our customers with pies (meringue, crème, fruit and specialty); cakes; cookies; muffins; and breads. Harlan operates six production facilities, including its 300,000+ square foot facility and corporate office in Avon, Ind. Other production facilities are located in Indianapolis, Ind.; Denver, Col.; Hope, Ark.; Wichita, Kan.; and Kentville, Nova Scotia, Canada.

For Customer and Broker information, please contact Joseph E. Latouf, Executive Vice-President of Sales and Marketing at jlatouf@harlanbakeries.com or send correspondence to the address below:

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