



Chick-fil-A, Inc.  
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## NEWS RELEASE

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### **CHICK-FIL-A ELIMINATES TRANS FAT FROM REMAINING MENU ITEMS** *Chick-fil-A restaurants accommodate health-conscious customers*

ATLANTA- As Americans become more and more health-conscious, Chick-fil-A works to improve the nutritional value of its menu items. For the past 41 years, Chick-fil-A has cooked all of its food in 100% peanut oil, an oil that is naturally healthier and free of trans fat and cholesterol.

Although the majority of the menu items were already trans fat-free, Chick-fil-A has spent the past two years working to remove trans fat from the entire menu. The restaurant that was first recognized for inventing the chicken sandwich has recently made another breakthrough. Chick-fil-A has become one of the first chain restaurants to offer a complete menu with zero grams of trans fat.

In addition to the removal of trans fat, Chick-fil-A has also added several healthy options to the menu and recently introduced new Chick-n-Strips, Chicken Salad Sandwiches, Salads, Cool Wraps, side items and salad dressings.

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Chick-fil-A has put forth great effort into appealing to the health-minded consumers and is dedicated to providing customers with the healthiest and highest quality food in the industry. In 2008, Men's Health Magazine named Chick-fil-A "America's Healthiest Chain Restaurant."

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