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Bakery On Main's Gluten Free Granola Scores Impressive Results in Taste Testing Review

**Glutenfreeda.com Declares the Wait for Great Tasting
Gluten Free Granola is Over**

Glastonbury, CT – January 10, 2007 – Bakery On Main, a baker of specialty Gourmet Premium Granola announced today that its Gluten Free Granola scored an impressive 4.5 overall rating from a total possible score of 5 from Glutenfreeda.com. Glutenfreeda.com is a leading source of information for Celiac Sprue Disease in the United States.

"It is indeed an honor when you receive such recognition from an organization such as Glutenfreeda that has dedicated themselves to improving the lifestyles of people who have Celiac Disease," stated Michael Smulders, Founder of Bakery On Main.

"Glutenfreeda.com was created to help people with Celiac Disease learn to prepare foods they love, gluten-free. Our goal is to show the gluten-intolerant how to eat well, eat healthy and how to function happily in a gluten-engorged world," explained Jessica Hale of Glutenfreeda, Inc.

Glutenfreeda tested Bakery On Main's Nutty Cranberry Maple, Apple Raisin Walnut and Extreme Fruit & Nut Gluten Free Granola. The scoring system was based on a 1-5 score with 5 stars being the best. The test included the following product characteristics – taste, texture, storage and availability. Below are the results of Glutenfreeda's product test:

Taste Rating 5 Stars - All three of the flavors we tested were absolutely delicious and better than many traditional granolas containing oats.

Texture Rating 5 Stars – Bakery On Main Granola is crunchy and each flavor contains large chunks of fruit and nuts. It is gourmet in every aspect!

Storage Rating 5 Stars – These granolas come in re-sealable plastic bags and will stay fresh for several days. We doubt you will have a storage problem because this granola will disappear long before it exceeds its expiration date.

Availability Rating 3 Stars – This is a fairly new product and is not widely distributed yet.

Overall Score 4.5 Stars – Our wait for fabulous granola is over! This product is perfect for breakfast or as an anytime snack. Thank you Bakery On Main for a terrific product.

"We are very excited about the upcoming year. We have two new flavors of Gluten Free Granola coming on line in March; a Cranberry Orange Cashew and Rainforest. We also just expanded our distribution on the West Coast with UNFI along with Natures Best," added Smulders.

Bakery On Main's Gluten Free Granola are produced under strict Good Manufacturing Practices (GMP) in an isolated HEPA filtered "Clean Room" environment, where extensive procedures are followed to make sure that no gluten is present in its finished products. Random samples of both raw materials and finished products are tested for trace Gluten residue at a third party lab and test results are available for each production run.

"Since 1992, our mission from day one has been making products that taste great and provide our customers with a healthier choice. That's what we are all

about, better health and happy taste buds living together in harmony,” explained Michael Smulders, Founder of Bakery On Main.

Bakery On Main’s products can be at Whole Food Markets, Wild Oats, Hannaford’s, Ukrop’s, Giant Stores, Mrs. Green’s and quality Natural Food Stores coast to coast. Its Gluten free products can also be purchased on line at www.bakeryonmain.com, glutenfree.com, amazon.com and the Gluten Free Mall.

About Bakery On Main

Bakery On Main is located in Glastonbury, Connecticut and produces a variety of specialty Gourmet Premium Granola products that are superior in taste and made from high-quality ingredients. Bakery on Main’s Ultra Premium Granola offers consumers a “Healthy Heart” alternative to traditional snack and cereal products and consists of three varieties; Cranberry Maple Almond Granola, Maple Raisin Granola and Pecan Cranberry Crunch Granola. Bakery On Main’s line of Gluten Free Granola products provide consumers and the Celiac Community a healthier lifestyle choice and comes in five varieties; Apple Raisin Walnut Gluten Free Granola, Nutty Cranberry Maple Gluten Free Granola, Extreme Fruit & Nut Gluten Free Granola, Cranberry Orange Cashew Gluten Free Granola and Rainforest Gluten Free Granola. Bakery On Main’s Gluten Free Granolas are produced under strict Good Manufacturing Practices (GMP) in an isolated HEPA filtered “Clean Room” environment, where extensive procedures are followed to make sure that no gluten is present in our finished products. For more information, contact Michael Smulders @ 888-533-8118 or visit us at www.bakeryonmain.com.