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Bakery On Main Expanding its Line of Gluten Free Granola

Two New Gluten Free Flavors to Keep Pace With Consumer Demand

Glastonbury, CT – January 1, 2007 – Bakery On Main, a baker of specialty Gourmet Premium Granola announced today that they are expanding their line of Gluten Free Granola with two new flavors that will be available to consumers in March. The new flavors Cranberry Orange Cashew and Rainforest will expand the line to five flavors.

"We have seen an incredible response from the Celiac Community and mainstream consumers to the quality and superior taste of our Gluten Free Granola. They can't believe they are Gluten free," said Michael Smulders, Founder of Bakery on Main.

"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 Gluten Free Product line consists of the following flavors:

Bakery On Main's New Rainforest Gluten contains crunchy corn and rice clusters with coconut, brazil nuts and real dried bananas.

Bakery On Main's New Cranberry Orange Cashew Gluten Free Granola is made with juicy dried cranberries and roasted cashews and is lightly scented with orange.

Bakery On Main's Gluten Free Apple Raisin Walnut is made from cinnamon toasted corn and rice clusters with tart unsulphured apples and plump raisins.

Bakery On Main's Gluten Free Nutty Maple Cranberry is made from toasted corn, rice, sesame, sunflower and flax seeds into golden clusters. We then add plump cranberries, almonds and pecans.

Bakery On Main's Gluten Free Extreme Fruit & Nut is made from an explosive taste of almonds, brazilnuts, pecans, walnuts, filberts, cranberries, raisins, coconut and apricots all mixed with our trademark crunchy corn, rice and seed clusters.

"Our passion for great taste is what separates our products from everything else that's in the market today. We only use all natural and organic ingredients for our Granola products," explained 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.

Bakery On Main's products can be found 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.