

Bay State Milling

Where change cultivates opportunity.

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ORGANIZATIONAL CHANGES REINFORCE HEALTH AND NUTRITION FOCUS

Quincy, MA (July 5, 2011) – Bay State Milling Company announces the following organizational changes in support of its focus on healthy, grain-based solutions:

Douglas DeWitt, Vice President of Customer and Business Development, will assume responsibility for its sales force. Doug will continue to lead Bay State's efforts with strategic accounts and value-added sales as well as retaining his role as leader of the blending business.

Michael Pate, in his new role as **Vice President of Research & Development**, will lead the expansion of grain varietal development programs, novel process technologies, and ingredient systems to improve product quality and performance.

Jennifer Robinson has joined the Company as **Vice President of Corporate Quality Assurance**. Jennifer will be responsible for all aspects of Quality Assurance among plant locations, processes and capabilities. Jennifer brings a wealth of knowledge from extensive experience within the milling industry.

Michael Long has assumed the responsibility of **Vice President of Cereal Technology** serving as leader of the center of excellence for milling, blending and processing technologies. In addition, Mike will research and develop new process technologies to advance the Company's commitment to specialization in milling, blending and new related processes.

Keith Adams has been promoted to the position of **Director of Engineering** and will lead the implementation of key corporate capital projects and support execution of capital projects at the business unit level.

Colleen Zammer has joined the Company as the **Product Manager-Value Added Products**. Her initial focus will be to develop Bay State's product roadmap for its Health and Nutrition Platform. Colleen previously held leadership positions in product development, market development and sales.

Peter Levangie, President and COO comments, “These organizational moves will serve to strengthen our current leadership position in grain milling, particularly whole wheat, rye and durum along with the creation of new products that incorporate a broader variety of whole grains and ingredients to improve the health and wellness of the U.S. consumer.”

Launched in 2010, the goals of the Health and Nutrition Platform include creating flour and dry blended products with increased whole grain inclusion, development of grain-based ingredients to address specific health issues, and utilization of specialty grains to create new tastes and textures.

About Bay State Milling Company

Bay State Milling Company has proudly provided exceptional flour and grain-based products since 1899. The company has a strong health and wellness focus and a commitment to be a leader in grain-based foods through investments in employees, specialty flour milling and custom blending capabilities. For more information on the Company, visit www.baystatemilling.com or call 1-800-55FLOUR.

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