

Bay State Milling

Where change cultivates opportunity.

FOR IMMEDIATE RELEASE

Contact: Donna Reiser
Company: Bay State Milling Company
Phone: 617-328-4400
Email: donnar@bsm.com

HEALTHY GRAIN INITIATIVE

Bay State Milling Company Provides Foundation for Healthy Grain Initiative with Nutrition and Scientific Advisory Committee

Quincy, MA (September 27, 2010) – Bay State Milling Company announces the creation of the Nutrition and Scientific Advisory Committee (“NSAC”). The NSAC is a critical aspect of Bay State’s recently announced Healthy Grain Initiative, the goal of which is to provide healthy and affordable grain-based food and food ingredients to its customers and ultimately consumers.

Brian Rothwell, Chief Executive Officer, explains, “This world-class group of professionals, with expertise that spans a wide spectrum of the health and wellness space, will provide Bay State with guidance on the current state of medical and nutritional science, as it relates to grain-based foods with an emphasis on whole grains and dietary fiber.”

“The NSAC will provide Bay State management with the expertise to help our customers navigate the future role of grain-based nutrition in product and menu development. Grain-based foods can play a vital role in helping improve the US consumer’s diet and we expect to participate in driving the innovation needed to accomplish that objective.”

Bay State is already well known and respected for its wide array of specialty milled and blended products and has over 112 years of experience in processing whole grains. It currently has leadership positions in the milling of whole wheat, rye and durum, along with a growing assortment of ancient grains and gluten-free products.

Bay State’s management recognizes that the role of nutrition in the food system is shifting due to an aging population, rising health care costs and the growth of obesity and Type 2 diabetes. In response to this changing landscape, Bay State expects to merge its grain-based processing skills with the nutritional expertise of the NSAC to provide new and improved health and affordable food choices for tomorrow’s consumer.

Members of the Committee include:

Caroline M. Apovian, M.D.

Professor Caroline M. Apovian, MD, Director of the Center for Nutrition and Weight Management at Boston Medical Center and Associate Professor of Medicine and Pediatrics and Nutrition at the Boston University School of Medicine.

Bruce R. Bistrian, M.D., Ph.D.

Professor Bruce R. Bistrian M.D., Ph.D., Chief of Clinical Nutrition at the Beth Israel Deaconess Medical Center and Professor of Medicine at Harvard Medical School.

Johanna Dwyer, D.Sc., RD

Professor Johanna Dwyer, D.Sc., RD, Director of the Frances Stern Nutrition Center at Tufts Medical Center. She is Professor of Medicine and Community Health at the Tufts University Medical and the Friedman Nutrition Science and Policy schools and also Senior Scientist at the USDA Human Nutrition Research Center on Aging.

Paul Jacques, ScD

Professor Paul F. Jacques, ScD, Director of the Nutritional Epidemiology Program at the Jean Mayer USDA Human Nutrition Research Center on Aging and Professor at the Friedman School of Nutrition Science and Policy at Tufts University.

Stephen McCurry, Ph.D.

Dr. Stephen D. McCurry, Ph.D., Vice-President of Grains for Health Foundation, a not-for-profit group dedicated to improving Americans' diet through healthier grain choices and is also the Chair of its Scientific Advisory Board. He was formally Vice-President and General Manager of Central Research for the Cargill Corporation.

James Tillotson, Ph.D.

Professor James E. Tillotson, Ph.D., MBA, Professor of Food Policy and International Business at Tufts University at the Friedman Nutrition Science and Policy and Fletcher schools and writes the Business & Nutrition column for *Nutrition Today*.

About Bay State Milling Company

Bay State Milling 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 Bay State Milling, visit www.baystatemilling.com or call 1-800-55FLOUR.

###