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## **Sodexo Marks One-Year Anniversary of Conversion to Zero Trans-Fat Oils**

### **Leading foodservice provider at forefront of move to eliminate trans fatty acids from menus**

GAITHERSBURG, Md., February 1, 2007 – More than a year after announcing its conversion to zero trans-fat oil products in its foodservice operations nationwide, Sodexo (NYSE:SDX) is offering its 6,000-plus North America clients thousands of zero trans-fat food products (also known as “trans-fat free”) that can be used for healthier meals.

Sodexo began its conversion to zero trans-fats (ZTF) with a switch to ZTF oils and shortenings, a change that was completed in January, 2006. The ZTF products now sourced by the company include salad dressings, sauces, soups, bakery products (including cookies, muffins, breads and doughs), snacks, cereals, condiments, breaded chicken, pasta, eggs and frozen potatoes, tortillas, oils and shortenings and a range of others..

“The FDA, the USDA and many other medical authorities have linked trans-fat intake with an increase in the risk for coronary disease, and that makes it a concern for Sodexo and the ten million customers we serve in North America,” said Richard Macedonia, president and CEO of Sodexo, Inc. “In response, our supply management team continues to source the most robust zero trans-fat products that fit both the palates and dietetic requirements of our customers. As well, our culinarians have formulated recipes that use healthier oils and fats while still tasting good.”

Sodexo refers to “zero trans-fat” rather than “trans-fat free” as part of the company’s goal to align nutritional definitions with those outlined by the Food and Drug Administration (FDA).

Currently, the FDA does not endorse labeling products as “trans-fat free.” Instead, the FDA has defined Zero Trans-Fat as any product having less than 0.5 grams of trans-fat per serving.

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Because of this ruling, Sodexo's position is to source zero trans-fat items that have not added saturated fat as a substitute for trans fat.

“ Since both trans fats and saturated fats raise LDL (“bad”) cholesterol, it is advisable to choose foods low in both saturated and trans fats as part of a healthful diet.,” said Shelley Kalfas, R.D., senior vice president at Sodexo and head of the company's Wellness Council. “Although about 20% of dietary trans fat naturally occurs and is found in small amounts in dairy and meat products, our focus is on the majority of dietary trans fat, which are found in artificially produced partially hydrogenated vegetable oils. The USDA recommends that dietary intake of trans fat be “as low as possible”. Sodexo's goal is to help our customers meet that recommendation by replacing the major source of dietary trans fat with heart healthy alternatives.”

Sodexo's transition to ZTF includes working with each client as ZTF products are introduced, and educating Sodexo's front line foodservice workers and chefs about how to recognize and use FDA-qualified ZTF products as they are delivered to client sites.

### **About Sodexo, Inc.**

Sodexo, Inc. ([www.SodexoUSA.com](http://www.SodexoUSA.com)) is the leading provider of integrated food and facilities management in the U.S., Canada and Mexico, with \$6.7 billion in annual revenue and 125,000 employees. Sodexo offers innovative outsourcing solutions in food service, housekeeping, grounds keeping, plant operations and maintenance, asset management, and laundry services to more than 6,000 corporations, health care, long term care and retirement centers, schools, college campuses, government and remote sites throughout North America. Headquartered in Gaithersburg, Md., Sodexo proudly serves as the official food service provider for the U.S. Marine Corps.

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