

FOR IMMEDIATE RELEASE

AUTHENTIC ITALIAN FOOD BRAND, MICHAEL ANGELO'S, TO USE KAMUT® BRAND WHEAT IN ALL THEIR ORGANIC FROZEN-FOOD ENTREES

Big Sandy, MT, June 2012 – Kamut International and Michael Angelo's announce that for the first time KAMUT® wheat will be available as an entrée in the frozen-food aisle. Prepared with the finest natural and organic ingredients, Michael Angelo's handcrafted Natural entrees will be made exclusively with KAMUT® Brand khorasan wheat. Inspired by authentic family recipes passed down through generations, Michael Angelo's is dedicated to creating genuine Italian frozen-food dishes that are never made with artificial flavors, fillers, chemical preservatives or other unnatural additives.

"We don't process food, we just cook," comments Founder & CEO Michael Renna. "Using only high quality, fresh ingredients is what makes Michael Angelo's different, and KAMUT® wheat is an excellent addition to our recipes. It adds wonderful flavor and is highly nutritious."

Previously prepared using organic white flour, Michael Angelo's organic frozen-food line will now be made with KAMUT® Brand khorasan wheat. An organic, heirloom grain, KAMUT® Brand wheat is higher in protein and many minerals, especially selenium, zinc and magnesium, compared to modern wheat.

"The Mediterranean style diet is rich in ancient grains and fresh vegetables. By incorporating KAMUT® wheat into our authentic Italian family recipes, we are returning to our roots," said Renna.

With the convenience of Michael Angelo's, a "just-made" Italian dinner can be ready in as little as 10 minutes without compromising the excellence of a traditional, home-cooked meal. Each of Michael Angelo's delicious entrees are handcrafted from traditional family recipes, using only the very best organic, wholesome ingredients. Unlike most frozen-food brands, Michael Angelo's line of ready-to-eat meals features 100% premium meats, authentic Italian cheeses, fresh herbs and spices, fresh vegetables and specially selected, vine-ripened tomatoes. The addition of KAMUT® wheat to the dishes fully rounds out each delicious meal, which are hand-assembled and made from scratch daily.

"From the field to the table, Michael Angelo's creates some of the most delicious, ready-to-eat meals in the frozen-food aisle. We appreciate their dedication to delivering real food to the American family table and are excited at the opportunity to make KAMUT available to more health conscious consumers. It's a wonderful opportunity," comments Kamut International Founder, Bob Quinn.

KAMUT® Khorasan wheat, an ancient grain that is non-GMO and always grown organically, is popular among both health advocates and food lovers because of its naturally sweet taste, smooth texture, nutritious value and versatility it provides. When the KAMUT® wheat flour is used in Michael Angelo's recipes, it creates a delicious buttery wheat taste that provides more protein and minerals than dishes made from modern grains. Additionally, those who are sensitive to modern wheat often find KAMUT® wheat easier to digest.

“We often call it the wheat you can eat,” added Bob Quinn.

While already available in a variety of brands and types of foods, this marks an exciting milestone for Kamut International, as it is the first time that KAMUT® wheat will be available as an entrée in the frozen-food aisle.

Michael Angelo’s products are available to order from all major food distributors, and can be found in traditional and natural grocery stores across the country.

Media interested in trying Michael Angelo products with KAMUT® Brand wheat, should contact Leesa Raab at Leesa@adinfinityny.com or call 212 693 2150 Ext: 314

About KAMUT® Brand Khorasan Wheat

The mission of Kamut International is to promote organic agriculture and support organic farmers, to increase diversity of crops and diets, and to protect the heritage of a high quality, delicious ancient grain for the benefit of this and future generations. KAMUT® is a trademark of Kamut International which guarantees high quality standards that are verified by tests from every field.

For additional information please visit www.kamut.com , www.michaelangelos.com, or contact Leesa Raab at leesa@adinfinityny.com