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Media Contact: Laura Ly
Sugar Bowl Bakery
415.824.3592

laura_ly@sugarbowlbakery.com

Sugar Bowl Bakery™ Releases No Trans Fat Donuts

SAN FRANCISCO – November 7, 2006 – Sugar Bowl Bakery is proud to announce that it has improved its entire donut line by making them no trans fat. The donuts represent an on-going effort by the bakery to consistently improve the quality of its products for its consumers.

“We are very pleased at how our no trans fat donuts turned out,” said Andrew Ly, president/CEO of Sugar Bowl Bakery. “Our donuts now are not only better for you but they’re actually more flavorful.”

Made with the finest ingredients, Sugar Bowl Bakery’s donuts are sold at its five bakeries as well as served at numerous food service institutions in the Bay Area. The donuts represent one of Sugar Bowl Bakery’s top selling lines.

Said Ly, “Response for our no trans fat donuts from our individual customers and food service clients has been overwhelmingly positive. Many of them support our pro-active approach to improving our products and look forward to our progress towards making our donuts all natural by the second quarter of 2007.”

About Sugar Bowl Bakery™

In 1984, five immigrant brothers pooled their savings together to open the first Sugar Bowl Bakery™, a small neighborhood coffee shop in San Francisco, California. Sugar Bowl Bakery™ has since become a leader in developing quality baked goods and is now one of the largest bakeries that is family/minority owned and operated in Northern California. The award-winning bakery offers a complete line of high-quality baked goods delivered to various food service institutions, supermarket chains, coffee shops, and warehouse clubs.

In 1993, Ly Brothers Corporation was formed to parent Sugar Bowl Bakery, American Bakery, Sugar Bowl International, Maxwell Dried Foods, Gordon Ly, Nature 101, and Rising Stars Sales & Marketing. The Corporation actively seeks out optimal business opportunities and alliances to enhance its growth.

For more information on the company, please visit www.sugarbowlbakery.com.

