



FOR IMMEDIATE RELEASE

Date: September 3, 2014

Contact: James Marino, (414) 312-7300 x12, jamesm@angelicbakehouse.com

**Angelic Bakehouse Expands Distribution of Flatzza™ Crusts
Adding 3 Whole Foods Market Regions**

CUDAHY, Wis. – Angelic Bakehouse, a leading producer of sprouted whole grain breads and crusts, continues to expand distribution of Flatzza™, its sprouted whole grain pizza crust, at Whole Foods Market locations across the country.

Angelic Bakehouse® Flatzza™ crusts can now be found throughout the US in 5 Whole Foods Regions-in more than 125 stores. To find more information about Whole Foods Markets and other stores that carry Angelic Bakehouse products, visit the www.angelicbakehouse.com/locations.

Since launching the innovative sprouted whole grain crusts in February, Angelic has rapidly expanded distribution of the product across the country. “Our continued growth with Whole Foods and the fact that we now have Flatzza™ available at so many of their locations is exciting and makes for a great partnership. Flatzza™ is fun, easy and convenient. Proving that healthy can be both nutritious and delicious. It is the perfect addition for the Whole Foods shopper.”

About Angelic Bakehouse

Angelic Bakehouse is one of a handful of companies in the United States that uses freshly ground sprouted grains – whole grains in their purest form – to create natural baked goods that truly taste great. Gone are the days of cardboard texture or bitter whole wheat aftertaste that consumers often find with good-for-you fare. Pure ingredients. Pure products. Pure quality. That’s what you can expect from Angelic Bakehouse. To find out more, or for Angelic Bakehouse retailers near you, visit www.AngelicBakehouse.com or follow along on [Facebook.com/AngelicBakehouse](https://www.facebook.com/AngelicBakehouse) and [Twitter.com/AngelicBakehse](https://twitter.com/AngelicBakehse).

###