

For Immediate Release

WEDDERSPOON GOLD 100% RAW GOURMET WILD DANDELION HONEY

ANNOUNCED AS FINALIST FOR 2015 SOFITM AWARD Winners To Be Announced at 61st Summer Fancy Food Show in NYC

Award-winning Wedderspoon Organic, Inc. is proud to announce that its Gold Label 100% Raw Gourmet Wild Dandelion Honey is a Finalist for the Specialty Food Association's sofiTM Awards for outstanding specialty foods and beverages of 2015. Ted Allen, host of Food Network's "Chopped", will announce the winners at the 61st Summer Fancy Food Show. The event will be held on June 29 at the Jacob Javits Center in New York City.

A sofiTM Award is the highest honor in the \$109 billion specialty food industry. This year, 2,715 entries were received across 32 awards categories. A national panel of specialty food experts selected the finalists.

"We are thrilled to be a finalist for this prestigious award," says Rebecca Remley, CEO, Wedderspoon Organic, Inc. "We take great pride in producing premium honey products with wonderfully unique tastes and textures that appeal to a broad spectrum of pallets. To be recognized by such a leader in the industry is a great honor."

Exclusive to Wedderspoon, the 100% Raw Gourmet Wild Dandelion Honey is sourced from New Zealand's pristine, remote mountainous South Island region, and is harvested from uncultivated dandelions. Bright yellow, raw, and unpasteurized, this honey delivers a rich, tangy flavor that goes great with gourmet cheeses or as a spread on hot buttered toast.

About Wedderspoon Organic

Founded in 2005 by entrepreneurial husband and wife team Catherine and Sebastien Martin, Wedderspoon Organic, Inc. was created to provide customers with the highest quality, organic, and delicious Manuka and other specialty honeys sourced from ethically harvested bee production from New Zealand's pristine countryside.

Wedderspoon's award-winning and ever-expanding product line is available at retailers in 27

countries and via e-commerce. The honey-based food and personal care products are marketed under the Wedderspoon, Platonic, and Queen of the Hive brand names, in food, beverage, and personal care categories, respectively.



Today, Wedderspoon continues to meet its original mission and is creating environmentally sound products that are BPA Free, antibiotic-free, and have been tested against 150 chemical and pesticides residues.

About the Specialty Food Association

The Specialty Food Association is a thriving community of food artisans, importers and entrepreneurs. Established in 1952, the not-for-profit trade association provides its 3,000 members in the U.S. and abroad the tools, knowledge and connections to champion and nurture their companies in an always-evolving marketplace. The Association (formerly the National Association for the Specialty Food Trade, Inc.) owns and produces the Winter and Summer Fancy Food Shows and presents the sofiTM Awards.

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