

## Good Times Aims for Trans Fat Free Menu

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Good Times Restaurants Inc. (Nasdaq:GTIM) today announced its move to a trans fatty acid free cooking oil.

Nick Biegel, Director of Purchasing, said, "We have been doing extensive testing of several different oils to ensure that a change would not effect the taste of our Wild Fries and onion rings and the oil actually enhanced the flavor and crispness of both products."

"We feel confident that our vendors are as concerned as we are about adopting a trans fat free menu and we are working with them toward being completely trans fat free in all places of production for all of our products without jeopardizing the great taste we expect for our customers," Biegel added.

"This is the right thing to do. We are proud of the unique and meaningful points of difference that the Good Times brand has to offer consumers. We were the first quick-service hamburger chain in the country to exclusively serve all-natural beef and the first chain in the Colorado market to introduce frozen custard made fresh daily. Now we are among the first chain operators anywhere to cook with totally trans fat free cooking oil," said Boyd Hoback, President and CEO.

Good Times Burgers & Frozen Custard has 49 restaurants, mostly in Colorado, serving high-quality, 100% all-natural Coleman beef burgers, chicken sandwiches, and fresh frozen custard.

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