

UFood Restaurant Group, Inc. Leads in Menu Labeling

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UFood Restaurant Group, Inc. (OTCBB: UFFC), a franchisor and operator of fast-casual food service restaurants and nutritional product retail stores, has been recognized by Restaurant Hospitality Magazine as the thought leader in the rapidly evolving field of menu labeling in the restaurant industry.

Since its inception UFood has understood that today's consumers demand from their restaurant fare the same level of transparency they get in a supermarket. Menu labeling has been a standard feature at UFood Grill, and it always will be.

UFood Grill was featured in an article in the March 2008 edition of Restaurant Hospitality Magazine, 'A Big Punch for Menu Labeling.' The article describes how New York City health commissioner, Dr. Thomas Frieden, will be forcing chain restaurants in the city to comply with the recently approved menu-labeling rule. Going into effect March 31, 2008, chain restaurants having more than 15 units nationwide must provide detailed nutritional information on all menus and menu boards in their New York City locations. The article states that restaurants will complain, since complying with this rule may be an expensive and problematic requirement for most chains. The article goes on to quote Margo Wootan, the director of The Center for Science, in the Public Interest's nutrition policy, 'We expect that many more cities, counties and states will require menu labeling once they see how easy it is for these chains to list calories on menus.'

For more information on the article, go to http://restaurant-hospitality.com/trends/big_punch_menu

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