



Press Release
For Immediate Release
August 20, 2008

Gluten-free pizza comes to Godfather's Pizza beginning Tuesday August 26, 2008

Godfather's Pizza, a nation-wide chain based in Omaha, Nebraska begins test marketing gluten-free pizza on Tuesdays, exclusively at the 108th and Maple Street location in Omaha.

Pizza crusts featured in Godfather's Pizza Gluten-free Pizzas are made by Domata Living Flour, a CSA Recognition Seal participating company. Each crust is placed in a disposable pan and remains in that pan throughout the topping, baking, cutting and serving of the gluten-free pizza. This process aids in maintaining Godfather's Pizza and Domata's standards for gluten-free. Godfather's Pizza has selected and reviewed all pizza topping ingredients including meat, cheese and sauce to ensure the absence of Wheat, Barley, Rye, Oats (WBRO).

Godfather's Pizza Got Gluten-Free Right! Procedures are in place to eliminate cross contact with WBRO grains in the preparation of Godfather's Pizza gluten-free pizzas. Working with the National Foundation for Celiac Awareness Director of Education, Nancy Baker, and GREAT Guide, Beckee Moreland of Celiac Sprue Association, Star City Chapter #40, Godfather's Pizza is participating in the GREAT (Gluten Free Resource Education Awareness Training) Kitchen Program. GREAT Kitchen offers a gluten-free kitchen protocol training program for chefs, kitchen operators, and restaurateurs who would like to correctly serve gluten-free food to their customers. Kitchens become certified through a distance learning program.

Following the August launch in Omaha, Godfather's Pizza plans to expand its offerings of gluten-free pizza to its restaurants throughout the country as training is completed.

Godfather's Got Gluten-Free Right! It's an offer you can't refuse!

Exclusively at 3141 North 108th Street, Omaha location providing dine in, carryout and delivery 402-493-3833.

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The Celiac Sprue Association (CSA) is a member-based 501(c)(3) non-profit organization dedicated to helping individuals with celiac disease and dermatitis herpetiformis worldwide through education, information and research.