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AAFA Greater Kansas City Chapter Endorses AllergyEats

KANSAS CITY, MO (JUNE 8, 2010) – The Asthma and Allergy Foundation of America's Greater Kansas City chapter has endorsed AllergyEats, a website designed to help people with food allergies and intolerances find restaurants where they can dine comfortably.

The Greater Kansas City chapter has a history that goes back over a quarter of a century and has been active both regionally and nationally. It has piloted three national programs that have become cornerstones for the Asthma and Allergy Foundation of America.

"AllergyEats is a unique site that will provide our membership with information that was not previously available," said Melissa Ford, executive director of the chapter. "People with food allergies and intolerances sometimes have difficulty finding restaurants where they can comfortably dine, and AllergyEats will help them to do that."

Paul Antico, founder of AllergyEats, said he is especially pleased to have the endorsement of such a well respected group as AAFA Greater Kansas City.

"This is a large and influential organization that is very active in the allergy community," Antico said. "Since our launch in February, the support of many AAFA member organizations has had a very positive impact on the use AllergyEats by food allergic diners. We anticipate a similarly favorable response with our new support in Kansas City."

AllergyEats.com lists over 600,000 restaurants in the United States and combines the best of Internet technology with peer-to-peer information to help people know in advance how well a restaurant responds to people with food allergies and other food intolerances, such as Celiac Disease.

AllergyEats is searchable by geographic location, provides maps and driving directions, lists phone numbers and includes menus, industry certifications and other information of interest to food allergic diners.

Users are encouraged to help the rest of the food allergy community by answering three simple questions (takes less than a minute) about their dining experience. The answers are compiled into an objective "allergy-friendliness rating" that gives users instantaneous at-a-glance information about the "allergy friendliness" of specific restaurants.

"The more people who use the site, the better it will be for the entire food allergy community," Antico said.

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