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**Chef Ming Tsai Endorses AllergyEats,
The Biggest & Fastest Growing Source for Finding Allergy-Friendly Restaurants**

***AllergyEats Offers Valuable, Peer-Based Feedback
About How Well (or Poorly) Restaurants Accommodate Food Allergies***

BOSTON, MA (May 3, 2011) –Chef Ming Tsai, owner of popular restaurant Blue Ginger in Wellesley, MA and host of Simply Ming on public television, has endorsed AllergyEats (www.allergyeats.com), the biggest and fastest growing source for finding allergy-friendly restaurants. Chef Tsai, the father of a food allergic child, is a passionate advocate for food allergy issues, and was a pioneer in the formation and passing of the groundbreaking new food allergy law in Massachusetts.

“As a chef, father of a food allergic son and food allergy advocate, I applaud AllergyEats for providing valuable, peer-based information about how well individual restaurants accommodate guests with food allergies and intolerances,” said Chef Ming Tsai. “Dining out should be a pleasurable experience, but as I know from personal experience, it can be stressful and frustrating for those with food allergies or intolerances.”

“As a FAAN ambassador, I’m actively involved in increasing awareness and improving restaurant protocols so people with food allergies can eat out safely. I’m pleased to endorse AllergyEats, which allows users to quickly and easily access peer reviews and allergy-friendliness ratings in order to make more informed decisions about where to dine,” Chef Tsai continued.

Chef Tsai’s restaurant, Blue Ginger, happily accommodates food-allergic guests, and has just launched their new gluten-free menu to meet the needs of diners with Celiac Disease or gluten sensitivities.

“I’m thrilled and honored to have Chef Tsai endorsing AllergyEats. I have tremendous respect for Chef Tsai, who works tirelessly to champion for food allergy issues. His restaurant is incredibly accommodating to people with food allergies, and it’s no surprise that they’ve received consistently high allergy-friendliness ratings on our site. The new gluten-free menu is yet another demonstration of Blue Ginger’s commitment to those with special dietary requirements,” said Paul Antico, founder of AllergyEats.

AllergyEats, a free website, lists well over 600,000 restaurants nationwide, which food-allergic diners can rate. The site also offers information on restaurants’ menus (including gluten-free menus), allergen lists, nutrition information, certifications, web links, directions and more.

This free, user-friendly website provides valuable peer-based feedback about how well (or poorly) restaurants accommodate the needs of food-allergic customers. The peer ratings and feedback allow food-allergic and gluten-intolerant diners to quickly and easily find restaurants that will more likely cater to their special dietary requirements – and avoid the ones that won’t.

Most restaurant review sites include information about establishments’ food, ambiance or service, but AllergyEats is singularly focused on food allergies, with peer reviews spotlighting where people with

food allergies or intolerances have more comfortably eaten. AllergyEats has significantly improved the way food allergic and gluten-intolerant individuals find allergy-friendly restaurants.

AllergyEats now has more than 15,000 monthly users, 8,000+ daily Facebook views and 3,000+ food-allergic fans regularly sharing ideas through the AllergyEats Blog and their associated social media sites.

“When you dine out, whether your experience was positive or negative – or somewhere in between – please help the entire food allergy community by rating the restaurant on AllergyEats (www.allergyeats.com). Rating a restaurant is simple and quick (it takes less than a minute) and helps other food-allergic individuals determine which restaurants to visit, based on the peer ratings and feedback,” Antico added.

AllergyEats has been endorsed by highly-respected food, health and allergy organizations, including the Asthma and Allergy Foundation of America, Gluten Intolerance Group, Massachusetts Restaurant Association, Chef Ming Tsai and more.

For more information, please visit www.AllergyEats.com.

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