



SUBWAY® Restaurants Elevates Current Antibiotic-Free Policy U.S. Restaurants Will Only Serve Animal Proteins That Have Never Been Treated With Antibiotics



For Immediate Release
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MILFORD, Conn., Oct. 20, 2015 — SUBWAY® Restaurants announced today that it has elevated its current antibiotic-free policy. The brand recently communicated a commitment to transition to only serving with chicken raised without antibiotics important to human medicine. Today, the brand confirmed that it is beginning to transition to serving only protein from animals that have never received antibiotics across all of its 27,000+ U.S. restaurants in early 2016.

This is the latest step in SUBWAY's journey to make its menu even better by offering only the high-quality, affordable menu items that today's customers are seeking. In June 2015, the brand announced that it would remove all artificial colors, flavors and preservatives from its sandwiches, salads, soups and cookies in North America by the end of 2017.

Beginning in March 2016, SUBWAY® customers across the U.S. will be able to order meals made with chicken raised without antibiotics. Turkey raised without antibiotics will be introduced in 2016, with a completed transition expected within 2-3 years, and pork and beef raised without antibiotics will follow within six years after that.

- Chicken will be completed by the end of 2016.
- Turkey will be introduced in 2016, with a completed transition expected within 2-3 years.
- Pork and Beef will be completed in 2025.

"Today's consumer is ever more mindful of what they are eating, and we've been making changes to address what they are looking for," said Dennis Clabby, executive vice president of SUBWAY's Independent Purchasing Cooperative (IPC). "A change like this will take some time, particularly since the supply of beef raised without antibiotics in the U.S. is extremely limited and cattle take significantly longer to raise. But, we are working diligently with our suppliers to make it happen."

"Given the size and scope of the Subway brand, this commitment is the largest of its kind in the restaurant industry," added Clabby. "We hope that this commitment will encourage other companies in our industry to follow our lead, and that, together, this will drive suppliers to move faster to make these important changes for consumers."

About SUBWAY® restaurants

Customers in 111 countries have easy access to a fresh line-up of vegetables for their made-to-order sandwiches and salads at any of the more than 44,000 franchised locations. The company, founded 50-years-ago is still a family-owned business with thousands of dedicated franchisees/entrepreneurs in neighborhoods around the world, providing easy access to vegetables, detailed nutrition, dietary, and healthy lifestyle information.

About Independent Purchasing Cooperative (IPC)

IPC is an independent SUBWAY® franchisee-owned and operated purchasing cooperative. IPC works with SUBWAY's Franchise World Headquarters LLC (FWH) to negotiate the lowest costs for purchased goods and services, while improving quality, enhancing competitiveness and ensuring the best value to franchisees and their customers. Founded in 1996, IPC's mission is to help SUBWAY® franchisees be more profitable and competitive – today and for the future.

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