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SUBWAY® RESTAURANT CHAIN SHOWCASED SUBS FROM AROUND THE WORLD FOR NATIONAL SANDWICH DAY
-Restaurant Chain Celebrated with 38,000 Locations Open in 100 Countries-

Milford, CT (November 19, 2012) — To celebrate National Sandwich Day on Saturday, November 3rd, the SUBWAY® submarine sandwich and salad chain announced that it opened its 38,000th location and now has a presence in 100 countries, providing approximately 380,000 jobs to Sandwich Artists™ around the world. Serving more than 2.6 billion sandwiches a year, and with over 37 million possible sandwich combinations, the chain also proudly adapts its menu and the ingredients used in order to create sandwiches that honor many of the local food traditions around the world.

“The Subway core menu is predominantly the same no matter where you are. And you can get that great tasting Sweet Onion Chicken Teriyaki or the iconic BMT regardless if your sandwich was made in Boston, Berlin, Brisbane, or Beirut,” said Chris Martone, SUBWAY® Executive Chef. “However, many people don’t realize that we offer a lot of interesting and flavorful menu options to appeal to local tastes, customs, and religious preferences of people around the globe.”

The largest restaurant chain in the world, in terms of number of locations, started off as one small sandwich shop in Bridgeport, Connecticut opened by then seventeen-year-old Fred DeLuca with a $1,000 loan from family friend Dr. Peter Buck. That partnership revolutionized the restaurant and franchising industries and gave thousands of entrepreneurs the opportunity to own and operate and succeed in their own business.

With customization being a cornerstone of the SUBWAY® experience, customers can watch and direct the construction of their sandwich from bread to condiments, with their choice from a wide selection of fresh meats, cheeses, and produce. From the low-fat SUBWAY® Club to the indulgent Italian BMT, SUBWAY® restaurants has a sandwich for just about anyone’s preference.
Here are a few examples of some unique SUBWAY® sandwiches from across the globe:

- **Australia:** Wagyu Beef—a lightly seasoned premium quality beef patty, known for its marbled appearance, is served with a home-style tomato relish.
- **Brazil:** Smoked Chicken and Cream Cheese-similar to chicken salad, but made with cream cheese instead of mayo.
- **India:** Paneer Tikka-marinated cottage cheese slices cooked in a traditional Indian clay oven.
- **India:** Corn and Peas—a blend of corn, peas, and carrots in a mayonnaise based sauce.
- **India:** Chicken Seekh—coarsely ground barbeque chicken seasoned with mint leaves and green chilies.
- **Japan:** Shrimp and Broccoli.
- **Japan:** Bacon, Potato and Anchovy sauce.
- **Japan:** Ice Plant Veggie—hydroponically grown at participating restaurants, the ice plant is known for its crispy and naturally salty tasting leaves.
- **Mexico:** Pierna Habanera—spicy ham served with hot habanera sauce and Mexican-style cream.
- **South Africa:** Peri Peri Chicken—chicken strips with an African inspired sauce seasoned with chili peppers.
- **Sweden:** Skagenrora—a mix of shrimp, crab, mayo, lemon, herbs and spices.
- **Saudi Arabia:** Halloumi— a soft white cheese, made from sheep and goat milk that has a high melting point and is typically grilled or fried.

To date, SUBWAY® has opened about 2,200 new locations this year—about half are in international markets. The first SUBWAY® restaurant outside of the U.S. opened in the Middle Eastern nation of Bahrain in 1984. In accordance with local customs, the food at SUBWAY® restaurants in the region is Halal. Pork products are not served and items such as ham and bacon are substituted by similar offerings made from lamb, chicken or turkey.

With respect for cultural and religious preferences, no beef or pork is served at SUBWAY® restaurants in India. SUBWAY® restaurants in India are also designed to accommodate vegetarian customers, a large segment of the population, by incorporating separate ordering and preparation areas for vegetarian foods. Taking that idea a step further, SUBWAY® of India has recently opened a number of vegetarian-only restaurants, with an expanded selection of vegetarian offerings.

**About SUBWAY® Restaurants**

Headquartered in Milford, Connecticut, and with regional offices in Amsterdam, Beirut, Brisbane, Miami and Singapore, the SUBWAY® brand was co-founded by Fred DeLuca and Dr. Peter Buck in 1965. Their partnership, which continues today, marked the beginning of a remarkable journey— one that has made it possible for thousands of individuals to build and succeed in their own business.
In 2012, SUBWAY® restaurants became the first and only quick service restaurant to meet the American Heart Association’s Heart-Check Meal Certification Program nutritional criteria. This year, for the fourth straight year, the SUBWAY® brand was ranked "number one" by consumers in the Zagat® Fast Food Survey in the "Healthy Options," “Most Popular” and “Top Service” categories for food brands with 5,000 or more locations.

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