



TANIMURA AND ANTLE TO OFFER CERTIFIED SWEET™ ONIONS

January 2007

Tanimura and Antle is proud to announce that a number of their sweet yellow onions have earned the National Onion Labs Certified Sweet™ flavor designation.

"Tanimura and Antle's goal is to consistently provide our customers with premium quality fresh vegetables," remarks Vince Brigantino, Tanimura & Antle's Vice President. "By subjecting our product to NOL's rigorous standards, we are true to our mission. This certification program guides many aspects of our onion cultivation, to the extent that the end result, the sweet yellow onion's desired flavor profile, is more consistently achievable. With onions, it's all about flavor!"

Producing a wide variety of premium vegetables on their 40,000 - plus acres of rich farmland, Tanimura and Antle's sweet onion crop is currently 1,500 of those acres. Their program will expand in the spring of 2007 with the addition of Vidalia onions which have attained National Onion Labs' Certified Sweet™ and Certified Extra Sweet™ flavor designation.

By joining a distinguished list of NOL clients who are investing in the future of the sweet onion category and in the satisfaction of consumers nationwide, Tanimura and Antle positions itself as a leader in the marketplace.

"The sweet onion market is flooded with "imposter sweets", many of which may be nothing more than a regular yellow onion with a "sweet" label", adds David Burrell, President and founder of NOL. "Certified Sweet™ status gives the consumer the confidence that their taste experience will be pleasurable. Some retailers around the country are now taking note of this fact by requesting Certified Sweet™ onions from their suppliers" he says.

National Onion Labs' trademarked Certified Sweet™ and Certified Sweet™ flavor designations are based upon detailed field sampling and a battery of analyses including, but not limited to Pyruvic acid levels.

Formed in 1998 by David Burrell, NOL currently serves over 20 clients in 8 countries. Their U.S. flavor certification clients are located in 7 U.S. states. NOL's staff are experts in agronomy, biology, pathology, soil science, GIS/GPS mapping and statistics and other specialties.

More information on National Onion Labs, Inc. can be found at www.onionlabs.com. For Tanimura and Antle sales information contact Cameron Low at 831-455-3983.

Tanimura & Antle was formed in 1982 by the Tanimura and Antle families. They combined more than 50 years of experience and knowledge to establish a produce company unrivaled in its quality products, as well as innovation and dedication to growers, customers, consumers and employees. The company was incorporated in 1988 and today farms over 40,000 acres in the United States and Mexico. Tanimura & Antle ships a full line of premium fresh produce products throughout North America, Europe and Asia.