



## **STATEMENT FROM RUBY TUESDAY, INC.**

At Ruby Tuesday, we prepare all our fried foods in trans-fat-free, heart-healthy canola oil. We made that change in all of our more than 700 restaurants last year. Additionally, we have encouraged our suppliers and manufacturers to remove trans fats from the food products we buy from them.

We, along with numerous medical experts and nutritionists, believe that trans fats are a major contributor to heart disease, and we support efforts to raise awareness of their health risks. We urge manufacturers and foodservice companies to find ways to voluntarily remove them from the foods they make and serve.

Our guests have told us that they want more information and better choices in order to eat healthier when they eat out. We responded with an aggressive and on-going Smart Eating initiative, and the switch to canola oil was one of its cornerstones.

In addition, we are the only national restaurant chain that provides nutrition information on the menu for every item. And, as part of our Smart Eating program, we now offer more than 38 lower-calorie, lower-fat choices, more than 40 low-carb dishes, and a salad bar with endless combinations of fresh fruits and vegetables.

Our guests have given us the kind of feedback on that counts the most. In just six months since the launch of our Smart Eating program, approximately 20 percent of our guests are regularly taking advantage of these healthier menu options.

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