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JOSÉ ANDRÉS FOODS LAUNCHES NATIONALLY
*Renowned celebrity chef brings the best Spanish products
to American market*

WASHINGTON (June 27, 2013) – José Andrés Foods, a new line of products from Spain’s most prestigious small producers hand-picked by Chef José Andrés, is now available in the United States. José Andrés Foods marries modern cuisine with Spanish tradition, delivering products that capture the flavor, life and passion of Spain. The brand will hit select retailers’ shelves nationally this summer and is now available online at www.JoseAndresFoods.com.

Often referred to as Spain’s unofficial ambassador, Andrés is an internationally-recognized culinary innovator and James Beard Award-winning ‘Outstanding Chef.’ “I believe in tradition and innovation, authenticity and passion,” says Andrés. “Spain is a fascinating mix of people, languages, culture and food, but if there is one thing all Spaniards share, it’s a love of food and drink. My friends there are some of the finest artisans who share in this love, and I can’t wait for you to try their creations.”

With a portfolio that spans several categories, José Andrés Foods provides tastes of quintessential Spanish fare. Featured products include:

- **Olive Oils & Sherry Vinegars:** Award winning dressings - flavorful, rich and derived from the best olives and grapes Spain has to offer
- **Seafood Tapas:** Fish and shellfish from the Spanish seas, carefully prepared and naturally preserved to bring fresh flavor to the table
- **Tapas Party Basics:** Made from the finest ingredients, crunchy olive oil potato chips and toasted breads perfect for enjoying on their own or topping with simple ingredients for easy on-the-spot tapas
- **Vegetable Classics:** Simple, healthy preparations from vegetables harvested at their peak, prepared with respect and naturally preserved

Distributors and retailers interested in carrying José Andrés Foods can inquire about product specifications and pricing by contacting info@thinkfoodproducts.com. For a video introduction to the product line from Chef Andrés, visit <https://vimeo.com/69142097>

About José Andrés Foods

Owned by renowned Spanish Chef José Andrés and his ThinkFoodGroup, José Andrés Foods brings a hand-selected assortment of Spanish culinary products to the American marketplace, focusing on top artisanal producers who use only the best of the land and sea. For twenty years, Chef Andrés has brought the best flavors of Spain to the US. ThinkFoodProducts – the company behind José Andrés Foods – has partnered with distinguished producers from throughout Spain who showcase the truest and highest quality products of this dynamic country.

For more information, visit: www.JoseAndresFoods.com

About José Andrés

Named one of the 100 most influential people in the world by Time magazine in 2012 and “Outstanding Chef” by the James Beard Foundation in 2011, José Andrés is an internationally-recognized culinary innovator, passionate advocate for food and hunger issues, author, educator, television personality and chef/owner of ThinkFoodGroup. TFG is the team responsible for renowned dining concepts in Washington, DC, Las Vegas, Los Angeles, Miami, and Puerto Rico. He is Dean of the Spanish Studies program at the International Culinary Center, the first program of its kind to be offered in the United States. Andrés can be seen on PBS as host and executive producer of *Made in Spain*. His cookbooks include *Made in Spain: Spanish Dishes for the American Kitchen* and *Tapas: A Taste of Spain in America*. His native Spain awarded him the prestigious Order of Arts and Letters medallion in 2010, making him the first chef to receive this recognition for promoting Spain abroad. Andrés also teaches “Science and Cooking” at Harvard as well as “The World on a Plate: How Food Shapes Civilization” at George Washington University. He is chairman emeritus of DC Central Kitchen, Chairman of LA Central Kitchen and the founder of World Central Kitchen. He is also culinary ambassador to the Global Alliance for Clean Cookstoves, and the founder of World Central Kitchen, a non-profit currently working in Haiti. For more information, visit: www.thinkfoodgroup.com

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