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*High Resolution Photos and Samples Available*

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**JOSÉ ANDRÉS FOODS AVAILABLE AT WHOLE FOODS MARKETS**

*Renowned celebrity chef brings the best Spanish products  
to stores throughout DC, Maryland and Virginia*

**WASHINGTON (September 11, 2013)** – José Andrés Foods, a new line of products from Spain's most prestigious small producers hand-picked by Chef José Andrés, is pleased to announce availability at select Whole Foods Markets in the Washington, DC, Maryland and Virginia area starting this October.

The selection of artisanal imported Spanish foods marries modern cuisine with Spanish tradition, delivering products that capture the flavor, life and passion of Spain. "I believe in tradition and innovation, authenticity and passion," says Andrés. "Spain is a fascinating mix of people, 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 committed to quality, and I can't wait to share their creations with the people of DC!"

Rob Wilder, Andrés' partner and CEO of ThinkFoodGroup commented, "Being an all-natural gourmet brand, we are thrilled to be working with a store that values healthy and high-quality foods as much as we do."

Whole Foods Market will carry a number of products from the José Andrés Foods line, including:

- Extra Virgin Olive Oils (*Arbequina, Picual and Cornicabra*)
- Sherry Vinegars (*Reserva, Gran Reserva and Pedro Ximenez*)
- Artisanal Potato Chips made with Extra Virgin Olive Oil & Himalayan Pink Salt
- Traditional Vegetable Classics (*Escalivada, Pisto and Tomate Frito*)
- Tinned Galician Sea Food (*Mussels in 'Escabeche' and Galicia-Style Mussels*)
- Picos Camperos (*mini olive oil breaksticks*)
- Pa de Pagès (*rustic Catalan toast*)
- Classic Spanish Olives (*Spicy Gordal, Arbequina and Gazpacha*)
- Delicious and easy-to-make Seafood Paella Kits

Consumers can purchase José Andrés Foods at the following Whole Foods Market locations:

**DC:** Foggy Bottom, Friendship Heights, Georgetown, P Street, Tenley Town,

**MD:** Annapolis, Bethesda, Harbor East (Baltimore), Kentlands (Gaithersburg), Mt. Washington (Baltimore), Rockville, Silver Spring

**VA:** Arlington, Fair Lakes, Old Town Alexandria, Reston, Short Pump (Richmond), Tysons Corner, Virginia Beach, Vienna

The line is also available for purchase at select specialty retailers throughout the country, as well as online at [www.JoseAndresFoods.com](http://www.JoseAndresFoods.com).

**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. Building on Chef Andrés' twenty years of introducing the flavors of Spain to the US, his 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](http://www.JoseAndresFoods.com)

#### **About José Andrés**

Named “Outstanding Chef” by the James Beard Foundation and to *Time* magazine’s “100 Most Influential” list, 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. Andrés was host and executive producer of the PBS series “Made in Spain”. His cookbooks include *Tapas: A Taste of Spain in America*. He is founder of the non-profit World Central Kitchen and is Chairman Emeritus of DC Central Kitchen. He is the culinary ambassador to the Global Alliance for Clean Cookstoves and he teaches at Harvard and George Washington University.

For more information, visit: [www.thinkfoodgroup.com](http://www.thinkfoodgroup.com)

#### **About Whole Foods Market®**

Founded in 1980 in Austin, Texas, Whole Foods Market ([www.wholefoodsmarket.com](http://www.wholefoodsmarket.com) (NASDAQ: WFM), is the leading natural and organic food retailer. As America's first national certified organic grocer, Whole Foods Market was named "America's Healthiest Grocery Store" by *Health* magazine. The company's motto, "Whole Foods, Whole People, Whole Planet"™ captures its mission to ensure customer satisfaction and health, Team Member excellence and happiness, enhanced shareholder value, community support and environmental improvement. Thanks to the company's more than 73,000 Team Members, Whole Foods Market has been ranked as one of the "100 Best Companies to Work For" in America by *FORTUNE* magazine for 16 consecutive years. In fiscal year 2012, the company had sales of \$11.7 billion and currently has more than 340 stores in the United States, Canada and the United Kingdom.

For more information, visit: [www.wholefoodsmarket.com](http://www.wholefoodsmarket.com)

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