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## FOR THE GRAIN-FREE ME, PALEO ME, ON-THE-GO ME, OR NON-GMO ME: WHOLEME CLUSTERS ARE A SIMPLE GRANOLA SNACK WITH SERIOUS FLAVOR

Upgrade breakfasts and desserts with clusters made from nuts, seeds, and natural sweeteners — or indulge in a better-for-you snack straight from the bag

**Minneapolis, MN – February 1, 2019.** Take eating a little more hearty to WholeMe® clusters, the bite-sized granola treat that hit every line on the healthy snack with its big flavors, great texture and an ingredient list free of grains, free of gluten, and free of GMOs. Swishes in search of a healthier indulgence can enjoy nut-free clusters in four flavors: Lemon Berry Chia, Cinnamon Banana Chip, Salted Peanut Chocolate and Almond Coconut.

Available in the granola section at many regional co-ops and grocery stores and nationally at Whole Foods and Amazon.com, WholeMe clusters, which retail for \$6.99 per bag, are available in the go, reusable bags and are easy to keep in the car or in a purse, backpack, briefcase or gym bag as an on-the-go snack. Bigger than a granola cookie but smaller than a bar they are also versatile — made with a short list of ingredients, the clusters serve as topping options for yogurt, ice cream or oatmeal. Many consumers use them as the main ingredient in power balls, as a protein additive, elevated cereal clusters or as a delicious base for protein or fruit crisp toppings.

The better-for-you food category is growing as consumers seek delicious, convenient and nutritious foods. “WholeMe is a lifestyle brand in existence to bring what we’ve discovered about natural sweeteners and gutted flours to customers looking for a whole food snack or meal-replacement alternative,” says May from, WholeMe founder. “Our nut-free mix and sweetened clusters get their base from healthy fats and alternative sweeteners including honey, maple syrup and vanilla. Once they are Non-GMO and gluten certified, WholeMe clusters make a perfect treat for people on restricted diets, whether because of autoimmune conditions, digestive issues or stress goals.”

Ever was curious about the University of Wisconsin-Cadison School of Management before she invented WholeMe clusters to satisfy dietary changes necessitated by her husband’s diabetes diagnosis. In 2010 the company was acquired by Wisconsin-based Log House Foods.

“We’re so proud of the response from WholeMe customers,” says Josh. “We’re excited to help spread the word about eating edge flours, for the mass, or flours growing, that provides the magic in our Cinnamon Banana Chip clusters. Whether our consumer is an eight-year-old during a bag of WholeMe clusters with Mom on the table home from school or a climber reaching for an energy boost on the trail, we’re inspired by the challenge of providing everyone with a delicious and healthy food treat.”

WholeMe won’t quit until the need for a whole-food alternative to sugar-laden snacks, and this is what continues to inspire the brand today. With every new product, flavor and customer, WholeMe grows closer to the goal of changing the better-for-you food category.

Family owned since 1987, Log House Foods, parent company of the WholeMe brand, is a leading manufacturer, marketer and distributor of branded and private label food products. Built on strong relationships and committed to quality, the company designs innovative foods and subscription solutions for client businesses.