



McDonald's Canada Canola Oil Blend Conversion

Media Statement

At McDonald's Canada, we take food quality seriously. To that end, McDonald's Canada has been working with government and industry experts to decrease and, where possible, eliminate trans fats (TFAs) from our menu items. This approach has been North American in scope.

Earlier this year we successfully completed our transition to a trans fat free Canola Oil Blend cooking oil in all McDonald's Canada restaurants. Our customers continue to enjoy the same great taste of McDonald's.

We're proud that all of our fried menu items meet Health Canada's voluntary trans fat limits -- including our world famous French fries, hash browns, all chicken choices, and Filet-O-Fish. As part of this process, we also successfully reduced saturated fats.

McDonald's Canada has also successfully reduced trans fats in our baked goods, including apple pies which will be in our restaurants by the end of June 2008.

Complete ingredient and nutrition listings can be found online using our Nutrition Calculator at www.mcdonalds.ca.

Ron Christianson
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