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BurgerFi Earns An "A" From Major Consumer And Environmental Groups For Its Commitment To Antibiotic Free Beef

Annual Chain Reaction Scorecard Names Burger Chain One of Top Two Brands Serving Beef Raised Without Antibiotics

NORTH PALM BEACH, Fla., Oct. 18, 2018 /PRNewswire/ -- BurgerFi, among the nation's fastest growing gourmet burger concepts, was named one of the top two brands in the burger industry to serve beef raised without the use of antibiotics in the fourth annual burger edition of the *Chain Reaction* report and scorecard, produced jointly by U.S. PIRG Education Fund, Center for Food Safety, Consumer Reports, Food Animal Concerns Trust, Friends of the Earth and Natural Resources Defense. BurgerFi earned an "A" on the scorecard, while 22 of the 25 largest burger chains received an "F" for failing to source beef raised without routine use of antibiotics.



BurgerFi's mission is to serve the top 1% of best-tasting certified, American Black Angus beef from the finest ranches across the country. Known for delivering the all-natural burger experience, BurgerFi has a company-wide commitment to quality food that ensures no steroids, antibiotics, growth hormones, chemicals or additives are ever used.

"The results from the fourth annual 2018 Chain Reaction Report came as no surprise to us,"

said Corey Winograd, BurgerFi CEO. "BurgerFi's brand ethos from the beginning has always been that of being naturally better with authentic ingredients for everyone."

The Chain Reaction scorecard spotlights antibiotics policies and practices in the beef industry, the largest buyer of medically-important antibiotics among food animal sectors. Public health experts warn that the widespread use of antibiotics for meat production is rendering these medications less effective by contributing to the creation and spread of drug-resistant superbugs.

BurgerFi has taken a leadership role in addressing antibiotic overuse. Its recent "BURGERS for Every 1" campaign was inspired by the fact that only about 1% of the beef produced in the United States meets the strict BurgerFi standards of quality.

"We offer an experience that is for every unique individual who deserves to be rewarded with something better," said Winograd. "Our approach to every aspect of the BurgerFi experience — from the friendliness of our team to our sustainability efforts and fresh better burgers — is for guests to see and taste the difference and we encourage other brands to follow our lead."

ABOUT BURGERFI

Established in 2011, BurgerFi is among the nation's fastest-growing better burger concepts with over 100 restaurants. The concept was founded by gourmet chefs committed to serving fresh food of transparent quality. BurgerFi uses only 100% natural Angus beef patties with no steroids, antibiotics, growth hormones, chemicals or additives ever used. BurgerFi was included in Inc. magazine's Fastest Growing Private Companies List, #20 on Fast Casual's 2018 Top 100 *Movers & Shakers* list, and ranked on *Entrepreneur's* 2017 Franchise 500.

The company was also ranked as one of the top 10 fastest and smartest-growing brands in franchising and a leader in the better burger category by *Franchise Times* in their *Fast and Serious* list for 2017. Visit www.BurgerFi.com for more information.

To learn more about BurgerFi or find a full list of locations, please visit www.burgerfi.com, 'Like' BurgerFi on [Facebook](#), or follow @BurgerFi on [Instagram](#) and [Twitter](#). For more information about becoming a BurgerFi franchise owner, please call 561-598-6495.

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BURGERFI

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