



FOR IMMEDIATE RELEASE

**Contact:**

**Heather Ryan**

**Tel: 716-432-3612**

**Email: [h.ryan@botaniline.com](mailto:h.ryan@botaniline.com)**

**Wardynski & Sons Celebrates 100<sup>th</sup> Anniversary  
Introduces Botaniline Food Technology to make Processed Proteins Healthy**

**June 11, 2019 – Buffalo, NY**—After a century of bringing quality hot dogs, sausage, and bologna to WNY, Wardynski & Sons is excited to offer some new and healthier alternatives to the mix in their 100<sup>th</sup> year. Fueled by a desire to revolutionize the food industry in a health-conscious way, Raymond “Skip” Wardynski – owner of 100-year-old Wardynski & Sons – has co-founded Botaniline, a food technology company focused on creating nutritious, low sodium, and chemical and allergen-free products using plant-based ingredients.

The groundbreaking food technology was invented in the test-kitchens of Wardynski & Sons by Botaniline co-founder Dean O’Brien, VP of Operations and food scientist at Wardynski’s. The technology is a US Patent Pending, all-natural and plant-based science using potato as its core ingredient.

With one ingredient substitution, processed meat and protein manufacturers can improve their existing recipe panels and eliminate all fillers, binders, allergens, and chemical additives. The result is a reduction in sodium by up to 95% and an ingredient label free of all allergens, gluten, MSG, lactose, TVP, and soy – and it’s done without compromising the quality, flavor, taste, and texture of the meat.

At a time where state and federal leaders overseeing school lunch programs are looking for healthier and allergen-free menu offerings—this technology is the answer. Bridget O’Brien Wood, Food Service Director at Buffalo Public Schools, jumped at the opportunity to bring a healthier all beef hot dog and bologna to the school lunch tray for her students this Fall.

“Two of the most favorite foods for school age children have to be bologna and hot dogs! We are so glad to be able to offer our students these healthier options that they are sure to enjoy!”, said O’Brien Wood.

In addition to bringing this healthy alternative to schools, Botaniline has been meeting with representatives from Meals on Wheels, colleges, hospitals, and correctional facilities across the country, as well as the US military. Locally, the low sodium and all-natural hot dogs are being sold under the Wardynski name.

“Plant-based meat is on the rise and consumers are looking for healthier options so we decided to branch off as a separate entity to reach a larger market. We saw an opportunity beyond retail; for those who are on low sodium diets, have food allergies, or organizations that are trying to provide healthier options for their customers”, said Wardynski.

Mark Celmer has driven the business as CEO / Managing Director of Botaniline since early 2018. Celmer, former CEO of Multisorb Technology, has 25-years experience as a hospital and health system CEO. His passion for public health makes him a natural fit.

--more--

## **Wardynski 100<sup>th</sup> Anniversary (cont.)**

“Botaniline’s mission to improve worldwide health directly aligns with the big picture goals and ambitions I have worked for throughout my career. The food that we eat directly impacts our health – increasing or decreasing the likelihood of obesity, hypertension, diabetes, and so many other conditions and diseases. If people are eating healthier foods, they will live healthier lives”, explained Celmer.

### **About Botaniline**

Botaniline is an early stage company located in Buffalo, NY. They are a spin-off of Wardynski & Sons, a Buffalo meat manufacturing business established in 1919. The Botaniline food technology substitutes 100% all natural, vegetable based ingredients to create low sodium, allergen-free, and chemical free products. Their meat protein breakthrough technology is in full commercial use throughout the United States, and they are working with select strategic partners to bring their science into Canada, South America, Europe, and Asia.

### **About Wardynski & Sons**

Wardynski & Sons has been family owned and operated in Buffalo, NY since 1919. They pride themselves on being home to Western New York’s gourmet hot dogs, famous polish sausage, and Old World Favorites. The same traditional recipes brought over from Poland by founder, Frank Wardynski, are still being used today. Frank’s grandson, Raymond “Skip” Wardynski has been running Wardynski & Sons for the past 25 years.

###