



NEWS FROM OVERHILL FARMS, INC.

For Immediate Release

Overhill Farms Receives International Food Safety Certification

*Company Is First Frozen Food Manufacturer In USA
To Qualify for FSSC 22000: 2010 Safety Standard*

LOS ANGELES, CA (May 21, 2010) — Overhill Farms, Inc. (NYSE-AMEX: OFI) announced today that its food safety systems have been certified as meeting the standards of FSSC 22000: 2010, making Overhill Farms the first frozen food manufacturer in the United States to receive this recognition from SGS SA, the Geneva-based inspection and verification service that oversees the standards program.

“We are extremely proud to be the first recipient of this globally recognized certification in our industry,” said James Rudis, Chairman and CEO of Overhill Farms. “It underscores the continuing commitment of all of our people to quality and safety throughout our manufacturing process.”

Mr. Rudis added, “We have already been notified by our major corporate customers and larger prospective customers that they will require this kind of advanced international certification from their suppliers in 2011 and beyond. We are pleased to be at the forefront of this international initiative, which validates the safety practices of both our production and management systems. We believe that this early certification gives Overhill Farms an additional significant competitive advantage.”

Mr. Rudis noted that, “In today’s global economy, ingredients and products are sourced and shipped worldwide. Our customers recognize that food safety systems must be in place and verified at every link of the worldwide supply chain that serves our industry.”

The Food Safety System Certification standard, formally known as FSSC 22000: 2010 (ISO 22000: 2005 and PAS 220: 2008), is the latest and most complete safety certification scheme for food manufacturers. It was developed by the nonprofit Foundation for Food Safety Certification, based in the Netherlands, and is based on the integration of the ISO 22000:2005 Food Safety Management Systems standard, used worldwide, and Publicly Available Specification (PAS) 220, issued by the British Standard Institution.

FSSC 22000: 2010 is supported by the Confederation of the Food and Drink Industries of the European Union. It has been recognized by the Global Food Safety Initiative (GFSI), which is was established by The Consumer Goods Forum to pursue continuous improvement in food safety management systems, cost efficiency in the supply chain and safe food for consumers worldwide.

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ABOUT OVERHILL FARMS

Overhill Farms (www.OverhillFarms.com) is a leading value-added supplier of custom high quality prepared frozen foods for branded retail, private label, foodservice and airline customers. Its product line includes entrées, plated meals, bulk-packed meal components, pastas, soups, sauces, poultry, meat and fish specialties, as well as organic and vegetarian offerings. The Company's capabilities give its customers a one-stop solution for new product development, precise replication of existing recipes, product manufacturing and packaging. Its customers include prominent nationally recognized names such as Jenny Craig, Inc., Safeway Inc., Panda Restaurant Group, Inc., H. J. Heinz Company, Pinnacle Foods Group LLC and American Airlines, Inc.

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Contact:

Alexander Auerbach
Auerbach & Co. Public Relations
1-800-871-2583 or auerbach@aapr.com