Declaration of Erich O. Grosz

Exhibit 11

Case No. 1:07-CV-01092 (RJL)

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BURGER KING CORP. ANNOUNCES NATIONWIDE ROLLOUT OF TRANS FAT FREE OIL

07/06/2007

MIAMI - July 6, 2007 - Burger King Corp. (NYSE: BKC) announced today that the company has begun the rollout of a trans fat free cooking oil to its restaurants in the United States. Two trans fat free oil blends have passed the company's rigorous operational, supply and consumer criteria, allowing the company to begin the national rollout.

The company expects that every U.S. restaurant will be using trans fat free cooking oil by the end of 2008. If adequate supply becomes available, the U.S. rollout of trans fat free oils could be completed substantially sooner.

"We are delighted by the outstanding consumer response to our new oil," said Russ Klein, president of global marketing, strategy and innovation. "In tests on over a dozen core items, consumers determined that BURGER KING® products cooked in trans fat free oil tasted the same or better than products cooked in the traditional oil. We are proud to offer a healthler oil with the same great taste."

About Burger King Corporation Inc.

The BURGER KING(R) system operates more than 11,200 restaurants in all 50 states and in more than 65 countries and U.S. territories worldwide. Approximately 90 percent of BURGER KING(R) restaurants are owned and operated by independent franchisees, many of which are family-owned operations that have been in business for decades. To learn more about Burger King Holdings Inc., please visit the company's Web site at www.bk.com.