



AMERICAN CULINARY FEDERATION PRESS RELEASE

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CONTACT: Patricia Carroll
Communications
Director
(800) 624-9458, x147
pcarroll@acfchefs.net

ACF Seal of Approval Awarded to Four Clabber Girl Products

ST. AUGUSTINE, Fla., December 1, 2008—The American Culinary Federation, Inc. (ACF), the nation's largest organization of professional chefs and cooks, is pleased to announce that Clabber Girl has been awarded the ACF Seal of Approval for four of its products.

The following Clabber Girl products successfully completed ACF's Seal of Approval program:

- Clabber Girl® Baking Powder
- Clabber Girl® Corn Starch
- Rumford® Baking Powder
- Rumford® Corn Starch

"Clabber Girl is dedicated to providing quality ingredients and offering culinary innovations backed by over 150 years of rich heritage," said Chef Eddie Wilson, corporate executive chef for Clabber Girl Corporation. "We are proud to be recognized by the American Culinary Federation with this Seal of Approval. With the current economic challenges, more and more people are getting back to baking, and our core ingredients offer people those opportunities. This prestigious ACF endorsement ensures that everyone will know that they can count on Clabber Girl to add value to the preparation of their food."

All four of the Clabber Girl products earned the federation's endorsement following extensive testing by a panel of ACF-certified chefs. Testing criteria evaluated ease of use, versatility and adaptability of product, consistency of physical properties, application of product to service procedures and, above all, flavor. The ACF Seal of Approval program requires these extensive testing procedures to ensure exceptional quality and the highest standards.

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Products are evaluated by a distinguished panel of chefs with extensive and diverse culinary experience, and must meet objective testing criteria to receive the prestigious ACF Seal of Approval. ACF testers provide unbiased, expert opinions based on measurable criteria rather than on taste preferences and validate manufacturer's, supplier's and grower's product claims.

Currently, there are more than 180 ACF-approved products. For information on ACF's Seal of Approval program, visit www.acfchefs.org or call (800) 624-9458.

About Clabber Girl

For more than 150 years, Clabber Girl® has earned the trust of home cooks and culinary professionals alike, producing a broad range of ingredients, specialty dry mixes and custom leavening systems. Clabber Girl® Corporation, the leading manufacturer of baking powder in the nation, has built its rich heritage by providing quality ingredients designed to enhance the food experience. Offering a full line of products suited for a variety of applications, Clabber Girl® produces a number of dependable brands that are recognized and valued in the marketplace. In addition to the core Clabber Girl® brand ingredients, the company also produces Rumford®, Davis®, Fleischmann's™, and the Royal® brand dessert mixes. A long time leader in the food industry, Clabber Girl® continues to innovate and find solutions for the consumer. With food allergies on the rise, Clabber Girl® became the first manufacturing facility in the United States to implement a peanut-free allergen protocol. In addition, the company now offers customers encapsulation technology to improve product shelf life and reduce shipping costs. The company has renovated the first floor of the headquarters office to include a museum, bake shop and culinary classroom to give visitors an opportunity to interact with the Clabber Girl® products; and has an Executive Chef on staff that splits his time between this parent company and the Indy Racing League. Clabber Girl® Rich Heritage, Quality Ingredients, Culinary Innovation.

About the American Culinary Federation

The American Culinary Federation, Inc., established in 1929, is the premier professional organization for culinarians in North America. With more than 22,000 members spanning 230 chapters nationwide, ACF is the culinary leader in offering educational resources, training, apprenticeship and accreditation. In addition, ACF operates the most comprehensive certification program for chefs in the United States. ACF is home to ACF Culinary Team USA, the official representative for the United States in major international culinary competitions. For more information, visit www.acfchefs.org.

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PHOTOS OF THE ENDORSED PRODUCT ARE AVAILABLE BY CALLING PATRICIA CARROLL AT ACF AT (800) 624-9458, EXT. 147.