AMERICAN CULINARY FEDERATION
PRESS RELEASE

FOR IMMEDIATE RELEASE:    CONTACT: Patricia Carroll
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Chefs Award ACF Seal of Approval to PET® Evaporated Milk and
Eagle® Brand Sweetened Condensed Milk

ST. AUGUSTINE, FLA., February 29, 2008—The American Culinary Federation, Inc. (ACF), the
nation’s largest organization of professional chefs and cooks, recently awarded its Seal of
Approval to PET® Evaporated Milk and Eagle® Brand Sweetened Condensed Milk.

PET® Evaporated Milk and Eagle® Brand Sweetened Condensed Milk, products of The J.M.
Smucker Company, 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.

With a rich history stemming from the 19th century, PET® Milk has consistently provided a
premium evaporated milk. Today, PET® Evaporated Milk still continues to be a staple in many
homes and foodservice establishments. It is used in main dishes, soups and salads, beverages,
appetizers and desserts. PET® continues to make the highest quality evaporated milk.

Eagle® Brand Sweetened Condensed Milk has been a tasty, timeless addition to America’s
desserts since 1856. Its velvety formulation provides an unmatched base for recipes. From rich
candies and chewy cookie bars to creamy cheesecakes and pies, Eagle® enhances menu
options with ease. Eagle Brand is known as America’s #1 trusted brand for consistent quality in
cooking, baking and dessert making.

Launched in the 1940s, ACF’s Seal of Approval program validates the product claims of
manufacturers, suppliers and growers that provide real-world solutions to culinary professionals.
To receive the prestigious ACF Seal of Approval, products must meet objective testing criteria
and are tested by a customized, distinguished panel of chefs with extensive and diverse culinary
experience. ACF testers give unbiased, expert opinions based on measurable criteria rather
than on taste preferences.

Currently, there are more than 160 ACF-approved products. For information on ACF’s Seal of
Approval program, visit www.acfchefs.org or call (800) 624-9458.

The J. M. Smucker Company (www.smuckerfoodservice.com) was founded in 1897 when the
Company’s namesake and founder sold his first product -- apple butter -- from the back of a
horse-drawn wagon. Today, over a century later, the Company is the market leader in fruit
spreads, peanut butter, shortening and oils, ice cream toppings, and health and natural foods
beverages in North America under such icon brands as Smucker’s, Jif, Crisco and now Eagle
Brand and PET.

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For over 108 years, The J. M. Smucker Company has been headquartered in Orrville, Ohio, and has been family run for four generations. Since the 1998 inception of FORTUNE Magazine’s annual survey of the 100 Best Companies to Work For, The J. M. Smucker Company has consistently been recognized as one of the top 100 companies to work for in the United States. The J. M. Smucker Company has over 3,500 employees worldwide and distributes products in more than 45 countries.

The American Culinary Federation, Inc., established in 1929, is the premier professional organization for culinarians in America. With more than 19,000 members spanning 230 chapters nationwide, ACF is the culinary leader in offering educational resources, training, apprenticeship and accreditation. In addition, ACF operates the only comprehensive certification program for chefs in the U.S. ACF is home to ACF Culinary Team USA, the official representative for the United States in major international culinary competitions, and also holds the presidium for the World Association of Chefs Societies, the largest international network of chef associations with more than 8 million members globally.

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