AMERICAN CULINARY FEDERATION
PRESS RELEASE

FOR IMMEDIATE RELEASE:
March 20, 2008

CONTACT: Patricia Carroll
Communications Director
(800) 624-9458, Ext. 147
pcarroll@acfchefs.net

American Culinary Federation Supports Need for
Government Investigation of Potential Health Hazards of Diacetyl

ST. AUGUSTINE, Fla., March 20, 2008—The American Culinary Federation, Inc. (ACF) announced today that it supports the need for government action by the Federal Drug Administration (FDA) and the Occupational Safety and Health Administration (OSHA) to investigate the potential health hazards of diacetyl, in particular the cause and effect relationship between diacetyl and bronchiolitis obliterans.

Investigations of diacetyl, a chemical that is used to impart butter flavoring in food products, by the U.S. Department of Labor and National Institute for Occupational Safety and Health (NIOSH) concluded that diacetyl is toxic and does pose a hazardous health threat to workers where products containing the chemical are regularly prepared. This includes manufacturing plants, commercial kitchens and restaurants. In addition, the ACF strongly supports the subsequent removal of the FDA’s “generally recognized as safe” labeling due to the recent reports and until a conclusive determination is made.

“Compelling evidence exists that exposure to and inhalation of diacetyl, especially in oils, butters, margarines and popcorn, does have a direct correlation to harmful health effects,” said John Kinsella, CMC, CCE, AAC, president of the American Culinary Federation. “It is imperative that the government investigate the dangers of diacetyl, as well as impose regulations, until conclusive evidence can be obtained as to the hazardous effects, extent of exposure and association with the fatal lung disease, bronchiolitis obliterans.”

The American Culinary Federation, Inc., established in 1929, is the premier professional organization for culinarians in North America. With 20,000 members spanning more than 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, and also holds the presidium for the World Association of Chefs Societies, the largest international network of chef associations with more than eight million members globally. For more information, visit www.acfchefs.org.

# # #