ACF Awards Seal of Approval to Pennant Eat Well™ Puff Pastry with Zero Trans Fat Per Serving

ST. AUGUSTINE, Fla., September 5, 2008—The American Culinary Federation, Inc. (ACF), the nation’s largest organization of professional chefs and cooks, congratulates Pennant Eat Well™ Puff Pastry for earning the ACF Seal of Approval.

Pennant Eat Well™ Puff Pastry, a product of Pennant Foods, 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 provides quality assurance to buyers and ensures superior quality.

“We are honored to be awarded the prestigious ACF Seal of Approval for our new Eat Well™ Puff Pastry with zero trans fat per serving, the second Pennant Puff Pastry product to be so distinguished,” said Judy Karner, vice president of marketing, Pennant Foods. “The ACF Seal of Approval gives Pennant Puff Pastry customers that extra credibility, security and assurance that they are buying the best quality product.”

As an industry leader for more than twenty-five years, Pennant Foods has tapped into their expertise to introduce the Pennant Eat Well™ Puff Pastry with zero grams trans fat per serving. The Pennant Eat Well™ Puff Pastry still delivers all the same mouth-watering flavor and reliable overall baking performance, while addressing consumers’ desire for healthful options.

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 180 ACF-approved products. For information on ACF’s Seal of Approval program, visit www.acfchefs.org or call (800) 624-9458.

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About Pennant Foods
Pennant Foods is a leading provider of specialty bakery products and solutions to the foodservice and retail industry. The company manufactures and distributes puff pastry, frozen dough, cookies, croissants, cinnamon rolls, muffins, Danish and bakery ingredients under the Pennant®, La Francaise® and Sweet Bites™ brands. Additional information can be found at www.pennantfoods.com.

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 21,500 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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HIGH RESOLUTION PHOTOS OF THE ENDORSED PRODUCT ARE AVAILABLE BY CALLING PATRICIA CARROLL AT (800) 624-9458, EXT. 147.