ACF Awards Seal of Approval to Stella® Toppers® Fresh Mozzarella Cheese

ST. AUGUSTINE, Fla., December 4, 2008—The American Culinary Federation, Inc. (ACF), the nation’s largest organization of professional chefs and cooks, is pleased to announce that Stella® Toppers® Fresh Mozzarella Cheese has been awarded the ACF Seal of Approval for two of its products. Stella® Toppers® Fresh Mozzarella Cheese, a foodservice brand of Saputo Cheese USA Inc., earned the federation’s endorsement on the Fresh Mozzarella Ciliegine and Fresh Mozzarella Bocconcini products.

Stella® Toppers® Fresh Mozzarella Cheese is a new way to provide fresh mozzarella at the peak of freshness in a variety of menu applications. Stella® Toppers® are individually quick frozen to capture freshness, offering value and convenience to the growing demand for fresh mozzarella.

Both 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.

“Earning the ACF Seal of Approval proves that these two products are of superior quality,” said James Taylor, CEC, AAC, chairman of the ACF Seal of Approval Advisory Board. “It is a rigorous testing and evaluation process and the Saputo Cheese USA Inc. products were successful in every application.”

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 Saputo Inc.
Together, over the years, Saputo has aspired to grow, exploring new opportunities while staying true to their culture. Saputo’s progress is owed to the continued dedication of their 9,200 employees, who, across five countries, team up every day to go further. They craft, market and distribute a wide range of high-quality products, including cheese, milk, yogurt, dairy ingredients and snack-cakes. Saputo is the 15th largest dairy processor in the world, the largest in Canada, the third largest in Argentina, among the top three cheese producers in the United States and the largest snack-cake manufacturer in Canada. Consumers and customers in more than 40 countries appreciate Saputo products distributed under well-known brands such as Saputo, Alexis de Portneuf, Armstrong, Baxter, Dairyland, Danscorella, De Lucia, Dragone, DuVillage 1860, Frigo, Kingsey, La Paulina, Nutrilait, Ricrem, Stella, Treasure Cave, HOP&GO!, Rondeau and Vachon. Saputo Inc. is a public company whose shares are traded on the Toronto Stock Exchange under the symbol SAP.

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.