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Subject: Clabber Girl Receives SQF Certification

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*****Immediate Release*****

Clabber Girl Corporation Earns Safe Quality Food 2000 Certification

One of Thirty-three Food Ingredient Manufacturers World-wide to Achieve Level 3, Excellent Rating

December 7, 2009-Clabber Girl Corporation has been named a Safe Quality Food (SQF) 2000 Level 3 Certified Supplier by the SQF Institute, a division of the Food Marketing Institute (FMI). The SQF Program is a leading, global food safety and quality certification program and management system designed to meet the needs of buyers and suppliers worldwide. It provides independent certification that a supplier's food safety and quality management system complies with international and domestic food safety regulations. This certification enables suppliers to assure customers that their products have been produced, processed, prepared and handled according to the highest possible standards.

Clabber Girl was awarded an **Excellent (E)** Rating, the highest level of compliance, which equates to 96-100 percent score at **Level 3**, the uppermost level. To achieve a **Level 3** certification, the requirements are the most inclusive and most difficult to attain. Clabber Girl Corporation is one of only 33 food ingredient manufacturers to receive this level of certification globally, and one of only 15 certified at this level in the United States.

"Producing safe, quality food is important to the food manufacturer because it is important to the customer and the consumer," says Gary Morris, president and chief operating officer of Clabber Girl Corporation. "We are dedicated to providing our customers with a great food experience and engaging in continuous improvement. SQF Certification provides verification to our customers that we are taking the steps necessary to achieve these goals."

To earn this, the most arduous level of certification awarded by the FMI, a food supplier must not only meet the **Level 1** and **Level 2** requirements which include establishing and exhibiting a superior

manufacturing process, but they must also develop and maintain a quality and safety management system that provides ongoing control of food safety and quality aspects of daily operations of the business. The onsite certification audit was conducted October 28-30, of this year. During this visit, the auditor observed processes to ensure they matched written procedures as well as interviewed employees from all departments.

“The certification initiative, led by Keith Lee, food safety and quality manager, is a validation of the efforts that our entire team makes to assure that our customers receive the highest quality products,” said Archie Kappel, executive director of manufacturing.

About Clabber Girl Corporation

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. Clabber Girl exports to more than 40 different countries around the globe, with distribution in North, South and Central Americas, Caribbean, Africa, Asia and the Middle East.

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. With a tested expertise in custom leavening systems, Clabber Girl food scientists have introduced **InnovaPhase**[™], a line of new proprietary encapsulation products designed to meet the needs of today's baking professionals. This new encapsulation technology can improve product shelf life, increase yield, and reduce costs.

The company is proud of its heritage and has renovated the first floor of the headquarters office to include a museum, bake shop and culinary classroom to celebrate their history and give visitors an opportunity to interact with the **Clabber Girl**[®] products. With an Executive Chef and a Research and Development team on staff; this exporter is able to build partnerships within the United States and internationally to develop specialty recipes and custom systems using **Clabber Girl**[®] products. Clabber Girl; Rich Heritage, Quality Ingredients, and Culinary Innovation.