



Des Plaines IL, October 14, 2008 (CHICAGO WIRE) --

The Sterno Group, LLC, North America's leading manufacturer of chafing fuel and table top decorative lighting, today announced that four of the company's top revenue generating chafing fuel SKUs received the "Superior Gold Medal" from American Masters of Taste, a leading independent culinary evaluation organization based in California.



The four products awarded the "Superior Gold Medal" include "Sterno Four Hour SuperWick Chafing Fuel," "Sterno Four Hour Twist Cap Chafing Fuel," "Sterno Two Hour Wick Chafing Fuel," and "Sterno Two Hour Gel Chafing Fuel".

Competing against five other chafing fuel manufacturers Sterno was deemed superior in every category (Overall Performance; Consistency; Heat Output; Marketing Claims; Ease Of Use; and Superiority of Design.)

"We are thrilled to receive this award from such a widely respected and well-known culinary organization", said Bruce Williamson, President of the Sterno Group, LLC. "This truly is a meaningful endorsement of the quality and commitment to excellence that has made Sterno the industry leader for more than a century."

The Sterno Group is renowned as an innovator and category leader to the global foodservice industry. The consistent, excellent performance of their products as well as their clearly stated position on environmental sustainability has earned the company many awards and recognition from some of the world's top executive chefs.

The judging was conducted "triple blind" in Northern California by a panel of *Masters of Taste*. The *Chef du Jury* was famed *Maitre du Goût* (Master of Taste), Jesse Sartain.

"We commend the culinary commitment of the staff of *The Sterno Group* for the excellence and innovation of their product lines. We applaud them," commented Jesse Sartain.

The protocols of "triple blind" judging include the following ground rules to ensure accurate and fair judging results. Evaluators do not know:

1. Who the manufacturer is.
2. What the product variety or appellation is.
3. What the other evaluator's scores and comments are.

The judging was a part of the ongoing *World Taste Championships* founded in 1989 with the establishment of the *Chefs In America Awards Foundation*, whose professional Board Members gather weekly to conduct taste tests on a myriad of foodservice and retail grocery products.

For further information, contact the California headquarters of the *American Masters of Taste*™ toll-free at (800) 728-4007.

*American Masters of Taste* is a registered trademark of the *American Masters of Taste* and its subsidiaries in the United States and other countries. Other names and brands may be claimed as the property of others.

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