



Lamb Weston Products Earn Master Chefs' Institute Seal of Excellence

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EAGLE, Idaho--([BUSINESS WIRE](#))--The Master Chefs' Institute recently issued Lamb Weston a Seal of Excellence rating across five product categories, comprising 52 Lamb Weston potato products. The Master Chefs' Institute, an organization comprised of Certified Master Chefs, is dedicated to upholding the highest standards of culinary excellence by conducting comprehensive and objective third-party testing of food products, beverages, and equipment.

Lamb Weston frozen potato products were submitted for testing against national competitors' products. Different lots of products were tested independently against a variety of attributes. All the products Lamb Weston submitted for testing qualified for the Seal of Excellence, which signifies the products achieved the Master Chef standard of quality.

"Approximately 20% of the products tested by the Master Chefs' Institute have qualified for the Seal of Excellence, so it's an honor having fifty-two of our products qualify for this rating. The rating really showcases our ongoing commitment to product quality," said Kim Cupelli, Vice President of Marketing at Lamb Weston.

Find out more about the Master Chef's Institute and their Seal of Excellence [here](#).

About Lamb Weston

Lamb Weston is a leading supplier of frozen potato, sweet potato, appetizer and vegetable products to restaurants and retailers around the world. For more than 65 years, Lamb Weston has led the industry in innovation, introducing inventive products that simplify back-of-house management for our customers and make things more delicious for their customers. From the fields where Lamb Weston potatoes are grown to proactive customer partnerships, Lamb Weston always strives for more and never settles. Because, when we look at a potato, we see possibilities. Learn more about us at lambweston.com.

Contact:

Tammy Barry, Communications Manager

Phone: 208.424.5499

Tammy.Barry@lambweston.com