



For Immediate Release

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Top International Student Chefs Compete to Create Gourmet Meals for Ground-Breaking Microwave Packaging

ATLANTA (Jan. 27, 2009) – Rising chefs from four of the world’s top culinary schools competed in the inaugural International Culinary Schools Contest created by the International Chefs’ Circle Jan. 19-21 at Sealed Air’s new Packforum[®] Americas, a 28,000-square-foot permanent customer care center.

Formed in 2007 under the sponsorship of Sealed Air, the International Chefs’ Circle (ICC) is a group of highly respected chefs from across the globe. The organization’s goal is to promote a high quality approach in preparing meal solutions for the retail and foodservice markets.

The contest showed that the microwave is an appropriate means of reheating gourmet meals and featured student representatives from top schools in four countries: Johnson & Wales in Providence, R.I.; The Universidad de las Americas Puebla in Mexico; Le Lycee Hotelier de Strasbourg in France; and the Culinary Educational Program in Thailand.

The recipe that won first prize was Blue Fin Tuna with Achiote Condiment, Pancetta Polenta from The Universidad de las Americas Puebla. Thai Pork Satay from the Culinary Educational Program was the runner up while Salmon Steak with Big Prawns and Cannellonis with Shellfish Sauce from Le Lycee Hotelier de Strasbourg rounded out the judges’ top three.

As part of the contest, the four schools each created three gourmet dishes that were packaged and heated in Cryovac[®] Simple Steps[®] microwaveable packaging. A panel of 12 judges – including eight world-renowned chefs and chaired by Marcus Samuelsson, a recent candidate for White House chef and founder of New York’s acclaimed Aquavit restaurant – then judged the recipes based on a number of categories, including taste, cost-to-quality ratio, simplicity, creativity and how well the food plated.

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Students developed their recipes prior to the competition, and the four schools were loaned a Multivac T 200 vacuum-skin traysealer and given Simple Steps® trays and films to use as they prepared for the contest. The recipes were required to use some or all of a number of main ingredients, including beef, pork, chicken, turkey, tuna, salmon, vegetables and starches.

The students who participated in this contest are the chefs of tomorrow,” said William V. Hickey, president and CEO of Sealed Air Corp. “This unique contest gave these young chefs the opportunity to experience the role that food packaging plays in helping deliver a quality, tasty product to the consumer. We’re excited about this event, and we look forward to hosting the ICC International Culinary Schools Contest for years to come.”

“This competition gave the students invaluable practice in a real-life kitchen atmosphere and allowed them to develop recipes and bring those creations to life,” Samuelsson said. “All of the chefs who participated in this contest worked hard, and those efforts were apparent in the recipes they submitted. Congratulations to Sealed Air for bringing together a distinct flavor of students and judges who represented the entire world.”

The Cryovac® Simple Steps® line of packaging is a ground-breaking heat and serve, microwavable package with a distinctive self-venting technology that makes preparation convenient and safe. The Simple Steps® line of packaging offers options for fresh or frozen pre-cooked entrées, fresh produce, meal components and frozen seafood. The package is so versatile that an entire meal can be ready in minutes.





For more information about the ICC, visit www.internationalchefsircle.com. For more information about Packforum[®] Americas, call 1-800-845-3456 or visit www.packforumamericas.com.

About Sealed Air

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