



FOR IMMEDIATE RELEASE

Dufour Pastry Kitchens' Classic Puff Pastry Dough Wins "Seal of Approval" from Bon Appétit Magazine

BRONX, New York (December 2012) - Dufour Pastry Kitchens' Classic Puff Pastry Dough has been awarded the inaugural "Bon Appétit Seal of Approval" from the magazine's December issue featuring the award.

"The editors on our staff, including the cooks in the Bon Appétit Test Kitchen, are an opinionated and passionate bunch," says Adam Rapoport, editor in chief. "We spend countless hours tasting, testing, and developing recipes – and the food we cook is only as good as the ingredients we use. Readers frequently ask us to name the products that we can't cook without. The Seal of Approval is the result..."

Bon Appétit writes, of Dufour's Classic Puff Pastry Dough: "Once baked, these meltingly flaky sheets transform anything that sits atop them (a scoop of ice cream), anything tucked beneath them (pot pie), and anything wrapped up inside them...into something mind-bendingly luxurious. Crisp, airy, and made with real butter, Dufour simply crushes its vegetable oil-based peers."

"Whenever consumers spot our Seal of Approval, they can be sure that Bon Appétit editors have tasted, vetted, and kicked the tires on every aspect of that product," Rapoport says. "They can feel confident that they're getting their money's worth and that it will make their cooking-and baking, and grilling – better."

Dufour's Classic Puff Pastry Dough is found in markets across the country, and this fall the company unveiled new packaging greatly received by retailers and consumers.

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