



Rubbermaid® Commercial Products Announces Launch of Color-Coded Foodservice System

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New Food Prep and Storage Products Earn the American Culinary Federation Seal of Approval

ATLANTA, Nov. 17, 2016 /PRNewswire/ -- Rubbermaid® Commercial Products (RCP) has launched its Color-Coded Foodservice System, a premier food prep and storage system designed to help commercial kitchens reduce foodborne illness and cross-contamination. The new line of products is now available nationwide and recently received the American Culinary Federation (ACF) Seal of Approval.

The color-coded line covers everything from prep tools to storage, including cutting boards, a cutting board rack, tongs, high-heat spatulas, square containers with lids and round containers with lids. Seven color options are designed to facilitate the safe handling of raw meat, poultry, dairy, seafood, cooked meat, produce and potential allergens by foodservice professionals.

Commercial kitchens can choose from eight different starter kit solutions, which provide everything required to start a color-coding system. Options include 1-color, 3-color, 5-color and 7-color starter kits. To help train staff, each color-coded starter kit also includes an implementation guide and a poster.

"Contaminated food causes nearly 48 million illnesses a year in the U.S.¹ and food safety continues to be a top concern for commercial kitchens and the food industry overall," said Kristine Sickels, RCP's senior vice president of marketing. "With our new line of products, we can help foodservice professionals maintain safer conditions at every stage of the preparation process, crucial for delivering quality service to patrons."

The Color-Coded Foodservice System provides an easy solution to help facilitate the safe handling of food and is built to withstand the commercial kitchen environment. All products are commercial dishwasher safe. The high-heat spatulas are built to resist temperatures up to 500° F and the tongs feature rubber grips to enable better control and handling.

In November, the Color-Coded Foodservice System received the ACF Seal of Approval by the American Culinary Federation (ACF), the largest professional chefs' organization in North America. The products were tested using multiple criteria and the accreditation is largely considered to be a benchmark of culinary excellence. The seal of approval demonstrates RCP's commitment to quality products within the foodservice industry.

The ACF Seal of Approval Task Force applied the organization's rigorous testing criteria to the Color-Coded Foodservice System which was tested by using many cooking, prepping and storage methods, including boiling, frying, sautéing, baking, storing and refrigerating. The task force evaluated the products' physical performance, consistency, adaptability, and accuracy of labels and marketing claims.

The ACF Seal of Approval program offers foodservice manufacturers the opportunity to have products endorsed by the premier organization of professional chefs in the U.S. Unlike other entities, the ACF Seal of Approval requires extensive product testing and evaluation.

About Rubbermaid Commercial Products

Rubbermaid Commercial Products (RCP), headquartered in Huntersville, N.C., is a manufacturer of innovative, solution-based products for commercial and institutional markets worldwide. Since 1968, RCP has pioneered technologies and system solutions in the categories of food services, sanitary maintenance, waste handling, material transport, away-from-home washroom and safety products. RCP, an ISO 9001:2000 manufacturer, is part of Newell Brands' global portfolio of leading brands and continues to develop innovative products. Visit www.rubbermaidcommercial.com.

About Newell Brands

Newell Brands (NYSE: NWL) is a leading global consumer goods company with a strong portfolio of well-known brands, including Paper Mate®, Sharpie®, Dymo®, EXPO®, Parker®, Elmer's®, Coleman®, Jostens®, Marmot®, Rawlings®, Oster®, Sunbeam®, FoodSaver®, Mr. Coffee®, Rubbermaid Commercial Products®, Graco®, Baby Jogger®, NUK®, Calphalon®, Rubbermaid®, Contigo®, First Alert®, Waddington and Yankee Candle®. For hundreds of millions of consumers, Newell Brands makes life better every day, where they live, learn, work and play.

This press release and additional information about Newell Brands are available on the company's website, <http://www.newellbrands.com>.

[About the American Culinary Federation](#)

The American Culinary Federation, Inc. (ACF), established in 1929, is the standard of excellence for chefs in North America. With more than 17,500 members spanning more than 150 chapters nationwide, ACF is the leading culinary association offering educational resources, training, apprenticeship and programmatic accreditation. In addition, ACF operates the most comprehensive certification program for chefs in the United States, with the Certified Executive Chef®, Certified Sous Chef®, Certified Executive Pastry Chef® and Certified Culinary Educator® designations accredited by the National Commission for Certifying Agencies. The American Culinary Federation Education Foundation is home to ACF Culinary Team USA, the official representative for the United States in major international culinary competitions, and to Chef & Child, founded in 1989 to promote proper nutrition in children and to combat childhood obesity. For more information, visit www.acfchefs.org. Find ACF on [Facebook](#) and on [Twitter](#).

¹ The Centers for Disease Control and Prevention (2011)

SOURCE Newell Brands

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