



For Immediate Release

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BREAD BAKERS GUILD TEAM USA 2008 RANKS 4TH IN THE WORLD

US bakers foster goodwill, promote baking education and showcase baking ability

April, 2008, Pittsburgh, PA – On March 30, 2008 Bread Bakers Guild Team USA 2008 competed against the best bakers in the world during the Coupe du Monde de la Boulangerie. Solveig Tofte, head baker at Turtle Bread Company in Minneapolis, MN represented the US in the Baguette and Specialty Bread Category; Dara Reimers, an aspiring bakery owner from Auburn, ME in the Artistic Design Category; and Peter Yuen, owner of La Patisserie P in Chicago, IL in the Viennoiserie Category. Bread Bakers Guild Team USA 2008 placed fourth in the competition (see page two for final scoring and rankings of all competing teams.) Yuen also ranked individually, placing in the top four within the Viennoiserie category (see page three for a complete list of individual winners.)

The Coupe du Monde de la Boulangerie is an international artisan bread baking competition held every three years in Paris, France. Also known as the World Cup or Olympics of Baking, the Coupe du Monde takes place at Europain—the world bakery, patisserie and catering exhibition in Paris. Each team consists of three members representing the best artisan bakers from the 12 countries who qualified to compete. Teams are given eight hours to produce a specific number of baked goods for each of the three categories: Baguette and Specialty Breads, Viennoiserie, and Artistic Design. The competition takes place over the course of three days, with four teams competing each day. A committee of judges then ranks each team based on overall performance.

The purpose of the competition is to gather artisan bakers from around the world to celebrate their profession, share knowledge of artisan baking techniques, and reinstate the value and restore the image of the artisan baking professional.

For more information on Bread Bakers Guild Team USA visit www.bbga.org.

The Bread Bakers Guild of America is a non-profit alliance of professional bakers, farmers, millers, suppliers, educators, students, home bakers, technical experts, and bakery owners and managers. It was formed in 1993 to shape the skills and knowledge of the artisan baking community through education. For more information, contact The Guild office at 412.434.0208 or krista@bbga.org.



Coupe du Monde de la Boulangerie 2008 Results

1st	FRANCE	607. 92 POINTS
2nd	TAIWAN	579. 49 POINTS
3rd	ITALY	578. 77 POINTS
4th	USA	578. 31 POINTS
5th	THE NETHERLANDS	551. 89 POINTS
6th	JAPAN	532. 83 POINTS
7th	POLAND	513. 84 POINTS
8th	SPAIN	511. 31 POINTS
9th	SWEDEN	488. 46 POINTS
10th	ARGENTINA	487. 53 POINTS
11th	TURKEY	472. 02 POINTS
12th	MEXICO	465. 47 POINTS

Coupe du Monde de la Boulangerie 2008 Individual Results

New This Year- The top four bakers selected in each category (below) will compete in an individual competition to be held in 2010.

Category: Baguette & Specialty Bread

Names are listed alphabetically

ITALY	Paolo ROSSI
FRANCE	Alexandre LOPEZ
POLAND	Tomasz KASZUBA
TAIWAN	Pao Chun WU

Category: Viennoiserie

Names are listed alphabetically

FRANCE	Thomas PLANCHOT
ITALY	Angelo PRINCIPE
THE NETHERLANDS	Theodor PRINSEN
USA	Peter YUEN

Category: Artistic Design

Names are listed alphabetically

FRANCE	Christophe DEBERSEE
ITALY	Armando GUERINI
POLAND	Wieslaw KUCIA
TAIWAN	Chih Hsiung TSAO