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FORTUN FOODS' CHOWDERS TAKE TOP HONORS AT SAN CLEMENTE SEAFEST

KIRKLAND, Wash. – January 18, 2016 – [Fortun Foods](#) is pleased to announce that two varieties of its clam chowder recipes took home top prizes from the 28th Annual San Clemente Seafest's famous Chowder Cook-Off Competition, the largest clam chowder contest in the nation, located in San Clemente, Calif. Fortun's New England Clam Chowder and Ultimate 3-Clam Chowder each won first place in the Judges' Choice Restaurant and Individual categories, respectively.

Two customers of Fortun submitted the New England Clam Chowder and the Ultimate 3-Clam Chowder in the October competition to be sampled by more than 1,000 attendees along with several judges. Fortun's chowders are no stranger to the Seafest's Chowder Cook-Off Competition, as the Ultimate 3-Clam Chowder was awarded the best chowder by judges in the non-restaurant cook-off category in 2012.

"We pride ourselves on our recipes, and the judges and attendees of the San Clemente Seafest recognized Fortun's chowders as the best," says Fortun Foods Founder and CEO **Kevin G. Fortun**. "Our products are the best in the industry and provide flavorful options to restaurants and operators while never sacrificing quality and convenience."

The chef-developed recipes of Fortun soups maintain high quality standards while providing time-saving solutions for customers who desire exceptional flavor and convenient preparation.

The soups, created with fresh sautéed vegetables and Fortun's premium homemade stocks, contain no added preservatives or artificial flavors, MSGs or trans-fat and some options are

gluten free. The product line is designed to give both restaurant operators and consumers better options in today's world of value-engineered foods by using the finest ingredients while offering convenience and consistency.

Crafted with the same restaurant quality and natural ingredients, Fortun also offers a line of ready-to-use, heat-and-serve Finishing Touch Sauces. The gourmet Finishing Touch Sauces range from Marsala and Mushroom Sauce to Spanish Romesco with Saffron to delicate Lemon Dill Caper with White Wine. These capture the most popular flavors from around the world.

For more information about Fortun Foods, visit www.fortunfoods.com, email info@fortunfoods.com or call 888-988-1045.

About Fortun Foods

In 1981, Kevin G. Fortun developed a line of premium fresh-refrigerated soups, Stockpot Soups, which provided convenience and consistency to food service operators. Stockpot Soups, made with fresh, all natural ingredients and no preservatives, quickly became the leader in the field. After expanding into the retail market, Stockpot Soups grew into the largest fresh-refrigerated soup company in the world, with distribution in 23 countries. In 1998, Fortun sold Stockpot Soups to the Campbell Soup Company. For the development and launch of Fortun's Finishing Touch Sauces, Fortun has brought several key personnel from every department of his Stockpot Soups team back on board to create authentic gourmet sauces designed for quality, consistency and convenience for the customer.

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