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Lake Champlain Chocolates achieves SQF Certification

Second Generation Leadership looks forward to the next 30 years

BURLINGTON, VT – Vermont-based chocolatier, Lake Champlain Chocolates (LCC) is pleased to announce that it has earned SQF (Safe Quality Food) Level 2 Certification. SQF certification is recognized worldwide as one of the food industry's leading food safety and food quality designations. This achievement reflects LCC's customer commitment by ensuring products and practices meet the requirements of the Global Food Safety Initiative (GFSI); which involves implementing and demonstrating a rigorous food-safety management system.

"SQF Certification took years to complete and we could not be prouder of the Lake Champlain Chocolates team for their continued efforts in advancing the company to a new level," says Eric Lampman, President of LCC. "The demand for safe, quality food continues to grow; this third-party certification strengthens the foundation of trust and respect among our retailers and consumers."

Championed by the new, second-generation leadership of this family-owned company, siblings Eric Lampman, President, and Ellen Lampman Reed, Vice President, believe third-party certification offers the most comprehensive assurance that food safety practices are being followed. "LCC is committed to providing transparency to our customers," says Lampman. "This includes our Fair for Life –Social and Fair Trade Certification, the use of fair-trade certified chocolate, and the transition to offering more and more organic certified products."

Lake Champlain Chocolates makes fresh, small- batch confections in their Burlington, Vermont factory using fair-trade certified chocolate and local ingredients. Sold in over 2,000 stores across the country, LCC is constantly focused on innovation and responding to an ever-changing marketplace. LCC will be showcasing its products at the upcoming 2017 Winter Fancy Food Show in San Francisco, January 22-24, Booth #765.

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Lake Champlain Chocolates

A pioneer in the American chocolate movement, Lake Champlain Chocolates is a family-owned company located in Burlington, Vermont. In 1983, Jim Lampman declared he would create upscale American chocolates that would “rival the Belgians.” More than 30 years later, the Lampman family has done just that, by introducing European flavors and tastes using local, Vermont ingredients and by taking a craftsman’s approach to chocolate: creativity, patience and mastery. This level of care and craft leads to chocolates that win high praise, year after year, from customers and industry experts alike. As a Fair for Life – Social and Fair Trade Certified company, LCC uses fair trade chocolate and is committed to using non-GMO ingredients. Lake Champlain Chocolates are hand made by people who are passionate about their work; products include chocolate bars, as well as the best-selling Five Star Bars, truffles, caramels, gift assortments and gourmet hot chocolate and are available online, nationwide at specialty food and gift stores, such as Whole Foods Market, upscale hotels and inns, and at their three company-owned stores in Vermont.