



NIELSEN-MASSEY VANILLAS
Vanilla Specialists

FOR IMMEDIATE RELEASE

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Nielsen-Massey Foundation made donations to food-related agencies working with disadvantaged children, adults

Recent recipients include French Pastry School, Common Threads and Share Our Strength

Waukegan, Ill. (April 13, 2011) – The Nielsen-Massey Foundation has allocated funds to more than seven organizations that focus on assisting disadvantaged children and adults with education and leadership development, especially in the field of culinary arts, as well as organizations that focus on the development of sustainable environmental practices. The 2010 recipients include:

- For the Love of Chocolate Foundation benefitting The French Pastry School, culinary arts scholarship
- Culinary Institute of America, culinary arts scholarship
- Johnson & Wales University, College of Culinary Arts, culinary arts scholarship
- Common Threads
- Share Our Strength
- Mothers Trust Foundation
- Angelic Organics Learning Center
- Healthy Schools Campaign



From left: Craig Nielsen, Camilla Nielsen, Aaron Manuyag, Beth Nielsen and Matt Nielsen

Most recently, the Foundation contributed to a culinary arts scholarship at The French Pastry School in Chicago. The scholarship recipient, Aaron Manuyag, was honored on March 24 at The French Pastry School and has received a \$5,000 scholarship.

“The Nielsen-Massey Foundation allows us to maintain our charitable tradition and help a variety of organizations that are making a difference in our communities,” says Camilla Nielsen, Foundation president. “We are proud that the Foundation continues to grow and through it we are able to support a wide number of organizations and individuals who we are certain will continue to make contributions in the culinary arts.”

Since its formation in 2009, the Nielsen-Massey Foundation has made 6-8 allocations per year to various groups. The formation of the Foundation in 2009 follows a long tradition where Nielsen-Massey Vanillas and the Nielsen family have supported charitable causes through product and cash donations, including several state and national culinary arts programs. Foundation applications are reviewed annually by the Foundation board.

About Nielsen-Massey Vanillas

Throughout its more than 100 year history, Nielsen-Massey Vanillas has earned its reputation as a manufacturer of the finest extracts in the world. The full line of Nielsen-Massey's Pure Vanilla products include: Vanilla Beans and Extracts from Madagascar, Tahiti and Mexico; sugar and alcohol-free Madagascar Bourbon Pure Vanilla Powder; Madagascar Bourbon Pure Vanilla Bean Paste; Madagascar Bourbon Pure Vanilla Sugar and Certified Organic Madagascar Bourbon Pure Vanilla Extract and Beans.

Nielsen-Massey Vanillas also has a line of Pure Flavors: Pure Chocolate Extract, Pure Almond Extract, Pure Orange Extract, Pure Lemon Extract, Pure Coffee Extract, Pure Peppermint Extract, Orange Blossom Water and Rose Water. All Nielsen-Massey products are Allergen-Free and certified Kosher and Gluten-Free. The company is headquartered in Waukegan, Illinois, with production facilities in Waukegan and Leeuwarden, The Netherlands.

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