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**News release**

21st October 2016

**Freshtime Celebrates Culinary Excellence**

**Lincolnshire chefs will battle it out for the Chef of the Year crown at this year’s Taste of Excellence Awards, sponsored by** [**Freshtime UK**](http://www.freshtime.co.uk/)**.**

The Taste of Excellence Awards, now in their 19th year, aim to raise the profile of the Lincolnshire food and drink industry, through awards in 11 different categories.

Ahead of the ceremony, which will be held at Oaklands Hall Hotel on 3rd November, the four Chef of the Year finalists will cook up a three-course dinner for the judges at Lincoln College’s Sessions Restaurant on Monday 24th October.

Mark Newton, Freshtime’s Managing Director, said the team were delighted to be involved in the event. He said: “The reason we chose to support the Chef of the Year category is because it is in keeping with our values and we’re always keen to celebrate local talent.

“We have our own in-house chefs who work tirelessly to create new recipes so we recognise what it takes to bring quality and innovation to the industry.”

The judges joining Mark Newton for the tasting session include Caroline Bingham, Chief Executive of Lincolnshire Life Magazine, which organises the awards, and Dominic Franks from Belleau Kitchen.

The chefs hoping to impress the judges include Dan Wallis from the Cross Keys in Stow, Grant Dawson from The White Hart Hotel in Boston, Dean Carroll from The Eden Wine Bar, Restaurant & Coffee House in Grantham and Lewis Prior from The Comfy Duck in Laceby.

Freshtime began sponsoring the Taste of Excellence Awards and the Chef of the Year category in 2015. Last year’s winner was Rosie Dicker, from [The Livesey Arms](http://theliveseyarms.com/) in Ludborough.

**Ends**

**Notes to editors:**

* Freshtime based in Boston, Lincolnshire was created in 1993 by farmer co-operative ELGRO (East Lincolnshire Growers). In 2000 there was a management-led buy-out.
* In recent years more than £14 million has been invested in Freshtime’s purpose-built 82,500 square feet site in Boston to develop the firm’s production capabilities.
* Freshtime produces over 170 different product lines, from stir fry and vegetables to couscous and pasta salads, deli fillers, soups and dips.
* Freshtime was included in The Grocer’s Fast 50 list of growing food businesses in November 2012 and 2013.
* For more information visit [www.freshtime.co.uk](http://www.freshtime.co.uk)

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