

CREME DE LA CREME: DUNKIN' BRANDS PASTRY CHEF CHRISTOPHER BOOS RECOGNIZED AS TOP TEN BEST PASTRY CHEF IN AMERICA BY DESSERT PROFESSIONAL MAGAZINE

CANTON, MA (July 8, 2010) – Dessert Professional Magazine, the leading publication of the pastry, ice cream and chocolate industries, has recognized Dunkin' Brands' Executive Pastry Chef Christopher Boos as one of the top ten pastry chefs of 2010. Dessert Professional honored Boos at a reception at the Institute of Culinary Education in New York City, NY on June 7. Other prestigious pastry chefs honored included Steve Evetts of the Marriot Marquis Hotel in New York City, NY; Yannis Janssens of the Fontainebleau in Miami Beach, FL; Nicholas Lodge of the French Pastry School in Chicago, IL and Roy Pell from The Phoenician in Scottsdale, AZ.

The event featured an award ceremony that recognized these chefs as the best in the nation, and was followed by a walk-around tasting of desserts created by the ten honored chefs. . Boos created a magnificent dessert consisting of a milk chocolate jasmine tea tart, Baskin-Robbins cranberry sorbet with soaked cherries and a Dunkin' Dark Roast coffee crème.

"With more and more remarkable talent filling the ranks of dessert professionals, being recognized as one of best has gained a new level of prestige," said Dessert Professional Editor Matthew Stevens. "We set out to recognize outstanding chefs who elevate the industry as a whole with their contributions in talent, innovation, and community service. These are the chefs who have proven they most embody the spirit of excellence and hospitality to which we are all committed."

"I am truly honored and humbled to be named one of the ten best pastry chefs in America, and to be in the company of these esteemed chefs," commented Boos. "This award is one of the great highlights of my career."

Throughout a 25-year career dedicated solely to pastry creations, Boos has established himself as one of the country's premier pastry chefs and an imaginative architect of award-winning desserts. Since 2004, Boos has brought his exceptional experience and artistry to Dunkin' Brands where he has worked to create innovative new menu items for Baskin-Robbins and Dunkin' Donuts - while sharing his knowledge of pastry design and preparation with Dunkin' Brands' culinary team and franchise owners throughout the world. In his time as Dunkin' Brands Executive Pastry Chef, he has been instrumental in the oversight and development of a number of new and innovative products for both Baskin-Robbins and Dunkin' Donuts, including cakes, ice cream treats, pastries, sweet snacks, and bakery items.

"As Executive Pastry Chef, Christopher brings exceptional experience and artistry to Dunkin' Brands, and inspires our entire team each and every day to conceive new and innovative creations for our customers," said Stan Frankenthaler, Executive Chef for Dunkin' Brands. "We could not be more proud to see Dessert Professional recognize Christopher for his skills and creativity, and we salute our friend and colleague for his accomplishment."

Boos has been honored with numerous awards throughout his career, including eight Gold Medals from the International Hotel / Motel & Restaurant Show in New York City for Pulled Sugar Presentations, Cake Presentations and Chocolate Showpiece Presentations. He also received the Medal of the French Government Grand Prize of The Salon for Full Pastry Presentation. In 2001, the American Culinary Federation's Mid-Hudson Chapter named Boos as its Chef of the Year. Most recently, Boos was a member of the United States national team at the 2007 Coupe de Monde World Pastry Cup.

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About Dunkin' Brands, Inc.

With more than 15,000 points of distribution in 45 countries worldwide, Dunkin' Brands, Inc. is renowned for its leadership in the quick quality category. At the end of 2009, there were 9,186 Dunkin' Donuts franchised restaurants and 6,207 Baskin-Robbins franchised restaurants and the company had system-wide sales of approximately \$7.2 billion. Dunkin' Brands, Inc. is headquartered in Canton, Massachusetts. For more information, visit www.dunkinbrands.com