



**FOR IMMEDIATE RELEASE**

## **Chef Rubber Returns as Silver Partner of Club Coupe du Monde Team USA**

*Renowned supplier of vibrant pastry tools and ingredients renews support ahead of  
Pastry Team USA's road to Lyon*

**New York, NY — MONDAY, 28 APRIL 2025** — Club Coupe du Monde Team USA proudly announces the return of **Chef Rubber** as a Silver Partner for the 2025–2027 competition cycle. A leader in vibrant pastry tools and ingredients, Chef Rubber continues to support Team USA on the road to the Coupe du Monde de la Pâtisserie in Lyon, France.

Known for innovation in edible artistry—from custom transfer sheets and colored cocoa butters to precision molds—Chef Rubber remains a trusted resource for competition chefs worldwide.

“We’re thrilled to support Pastry Team USA once again,” said Paul Edward, Co-Founder of Chef Rubber. “The artistry and precision these chefs bring to Lyon continually inspire our innovation.”

Crystal Mier, Co-Founder, added, “Pastry is storytelling in edible form. We’re proud to provide the tools and colors that help transform their vision into world-class showpieces.”

Chef Rubber’s products have long been a staple in Team USA’s competitive arsenal, and their expertise in materials and visual impact continues to push the creative limits of chocolate, sugar, and plated dessert presentations.

“Chef Rubber has been instrumental in helping our chefs translate vision into form,” said Chef Stéphane Chéramy, President of Club Coupe du Monde Team USA. “Their support provides the tools needed to compete at the highest level. We are proud to have them back as a Silver Partner and as an integral part of our team’s success.”

The renewed partnership comes at a key moment for Club Coupe du Monde Team USA, with the United States National Selection taking place this September 2025 at the Washburne Culinary and Hospitality Institute in Chicago, IL. Finalists from this event will advance to the Americas Continental Selection in 2026, followed by the world finals in Lyon in January 2027.

Together, Team USA and Chef Rubber continue to champion craftsmanship, creativity, and excellence in pastry.

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## **About Chef Rubber**

Chef Rubber is a leading supplier of innovative ingredients, professional tools, and artistic accents for pastry chefs, chocolatiers, and mixologists. Specializing in vibrant colors, custom transfer sheets, specialty molds, and premium couverture chocolates, Chef Rubber empowers culinary professionals to push creative boundaries. With a commitment to quality and innovation, Chef Rubber is the go-to source for those looking to elevate their edible artistry. Learn more at [www.chefrubber.com](http://www.chefrubber.com) and follow @chefrubber on social media.

## **About the Coupe du Monde de la Pâtisserie (Pastry World Cup)**

The Coupe du Monde de la Pâtisserie is the world's premier pastry competition, bringing together the most talented pastry chefs from 50 countries for a visionary showcase of skill, artistry, and innovation. The competition, organized by Sirha Food®, is part of the GL Events group and takes place in Lyon, France, every two years. For more details, visit [www.cmpatisserie.com/en](http://www.cmpatisserie.com/en).

## **About Club Coupe du Monde Team USA**

Club Coupe du Monde Team USA is dedicated to inspiring excellence, creativity, and innovation in the pastry arts. The organization selects and supports America's most talented pastry chefs to represent the country at the Coupe du Monde de la Pâtisserie in Lyon, France. For more information, visit [www.pastryteamusa.com](http://www.pastryteamusa.com). On social media @pastryteamusa.

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