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## Deli Star Corporation Creates Executive Chef Position

*Chef Jared Case will lead product development at St. Louis Innovation Center and collaborate with customers for proprietary menu creation*

(FAYETTEVILLE, IL) June 3, 2016—Deli Star Corporation announces the appointment of Jared Case to be the company's Executive Chef. Case has consulted with Deli Star since 2009, and will serve as a driving force in product development and custom menu creation with Deli Star key customer partners.

“Bringing a chef’s perspective to our process reinforces our commitment to deliver the safest and most in-demand proteins to our customers,” says Justin Siegel, president of Deli Star Corporation. “Chef Jared is a familiar face at Deli Star, a long-time friend and confidant. His impressive career coupled with his forward-thinking vision makes him the perfect fit to lead our team.”

Case will lead culinary support at the St. Louis Innovation Center, managing its kitchen and creating recipes that showcase Deli Star’s products. He will also drive innovation through menu ideation and by serving as the primary research and development lead, collaborating with the production team and providing sales support with key culinary contacts and customers.

His career responsibilities to date include some of the most acclaimed restaurants in Chicago and St. Louis, including: executive chef for Park Grill in Millennium Park, Del Frisco’s Restaurant Group, Prasino Restaurants, Tribute Restaurant, and St. Clair Country Club; executive sous chef for the East Bank Club; and executive chef de cuisine at Marche.



*"Quality Cooked Meats"*

Chef Jared earned spots on Food Network shows *Beat Bobby Flay* and *Anne Burrell's Chef Wanted*, among several other print and television features.

Case graduated from the Culinary Institute of America – Hyde Park, New York in 2003. He completed an externship at Little Palm Island Resort and Spa, a top-15, four-star, four-diamond *Relais & Chateaux* property in Little Torch Key, Fla.

**ABOUT DELI STAR:**

Deli Star Corporation produces high quality cooked meats for America's finest sandwich makers, salad makers and food service operators. With a strong focus on food safety, customer service and research and development, Deli Star is committed to providing the taste, quality and service that their customers expect and deserve. Their main purpose is to lead innovation and maintain respect in the food industry, provide the safest, highest quality, best tasting protein to the world, and a safe, healthy work place where all of their employees have a clearly defined purpose at work and in their life. For more information please visit their website at [www.delistarinc.com](http://www.delistarinc.com).

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