



"Quality Cooked Meats"

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Deli Star Receives Grant for IMEC Lean Manufacturing Training

Fayetteville, IL – Deli Star is excited to announce that they received a grant from the St. Clair County, IL Workforce Investment Board to fund a yearlong worker training program. This training, through the Illinois Manufacturing Excellence Center (IMEC), will allow Deli Star to invest in their current location in Fayetteville, IL by concentrating on employee's welfare, increasing jobs within St. Clair County, reducing customer lead time, and continuing to grow with large national restaurant chains and further processors. "Our goal is to align everything we do at Deli Star with our purpose and core values. The IMEC training aligns with all three of these core values: *focused* on food safety, *committed* to research and development and *dedicated* to customer service" notes Justin Siegel, President of Deli Star.

Deli Star is a SQF (Safe Quality Foods) accredited facility and by implementing the Lean Manufacturing practices from the IMEC training, Deli Star employees will learn how to eliminate waste and unnecessary steps. This will identify where steam-lined processes can help impact the overall profitability and growth of the company. This process will allow for potential building expansion, new product line development, increased customer base, and new jobs within the Fayetteville, IL location.

"As administrator of Federal Workforce Innovation and Opportunity Act programs for five counties in Southwestern Illinois, the St. Clair County Intergovernmental Grants Department is pleased to partner with Deli Star as they improve their efficiencies, increase sales and expand their workforce" says Rick Stubblefield, Governance and Program Coordinator of St. Clair County Intergovernmental Grants Department. "Small business is a driving economic factor for St. Clair County and Deli Star's pattern of growth over 27 years reflects the favorable climate available to area businesses."

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.