



"Quality Cooked Meats"

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Deli Star Corporation Receives SQF Certification

(Fayetteville, IL – April 2nd, 2014) – Deli Star Corporation is pleased to announce that they have achieved level 2 Safe Quality Foods (SQF) Certification with a 95%. The SQF program is recognized by the Global Food and Safety Initiative (GFSI), as well as retailers and foodservice providers around the world, as being one of the most rigorous and credible food safety management systems.

The Safe Quality Food standard is administered by the SQF Institute, a division of the Food Marketing Institute. To become SQF-certified, food manufacturers must follow a comprehensive system of food safety designed by an SQF expert, submit to annual audit by a SQF auditor and be certified by a licensed certification body. Deli Star plans to achieve Level 3 status by April 1st 2015.

"This certification solidifies our goal to be an industry leader and to be the best while fulfilling Deli Star's Mission. It opens the doors to new customers and proves to our current customers that we are strongly focused on the safety of our products. Beyond all that, I am most thankful and proud how our team came together for the unified goal." President Justin Siegel

Deli Star Corporation has been in business since 1987. The meat manufacturing plant produces high quality cooked meats for America's finest sandwich makers, salad makers and food service personnel. With a strong focus on food safety, as well as research and development, Deli Star is committed to providing the taste, quality and service that their customers expect and deserve. For more information please visit their website at www.delistarinc.com.

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