



*"Quality Cooked Meats"*

2516 Main Ave.  
Fayetteville IL, 62258  
1.877.677.2282  
618.677.2282  
618.677.2210 (fax)  
[www.delistarinc.com](http://www.delistarinc.com)

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## Deli Star adds Prime Rib to its Gaucho Slow Premium Cooked Meats Line

Fayetteville, IL, August 12, 2011 - Established in 1987, Deli Star Corporation is a U.S.D.A. inspected facility and has committed itself to delivering the highest quality cooked meat for foodservice and industrial sale.

With a strong commitment to research and development, Deli Star is constantly working on new products to supplement the food industry. The Deli Star team launched its new line of slow cooked products in the summer of 2010. This line of products, Gaucho Premium Slow Cooked Meats, includes pork, chicken, beef, and Italian beef. These premium slow cooked meats are all natural and have no preservatives or additives. The Gaucho Premium line continues to grow with the recent introduction of a slow cooked Prime Rib.

The ribeye is then fully cooked to medium rare. This product is considered upscale, and is recommended to be sliced thin for sandwich applications or thick sliced for center of the plate entrees. The Gaucho Prime Rib offers a distinct combination of natural flavors from the slow cooked process, and is complimented by a hint of seasoning rub. The preparation is easy because there is no need to add any other spices or sauces.

Similar to the other gaucho premium meats, the prime rib is flexible, as it can be used for many different purposes. Additionally, with Deli Star's packaging and slow cooked technology, it is easy to prepare and serve, providing restaurant owners and other food service distributors a simple opportunity for an alluring Prime Rib menu item.

As one of the premier food companies in the Midwest, Deli Star produces a wide range of slicing logs, post-pasteurized protein salads, barbecues, fillings, and toppings for the sandwich-making industry; and diced, pulled, and shredded meats for the salad-making industry. For more information, visit their website at [www.delistarinc.com](http://www.delistarinc.com).

### **Contact For Further Information:**

Sara Thomas  
Asst. Manager, Sales & Marketing  
[Sthomas@delistarinc.com](mailto:Sthomas@delistarinc.com)