



SCEDC Testimonial

SAFETY FRESH FOODS
PLYMOUTH, WISCONSIN

- Attraction marketing
- Non-traditional finance
- Supply chain
- New business development



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Sealing the Deal with Safety Fresh Foods

With its strong food manufacturing presence, Sheboygan County offers excellent potential for Safety Fresh Foods. The business, which recently built a state-of-the-art facility in Plymouth, provides high-pressure pasteurization (HPP), a technology used by many local food companies, which currently ship their products to and from HPP facilities in other cities.

“We are looking forward to working with local companies on innovation, cost savings, food safety and process enhancement to increase profitability and long-term viability,” said Mark Maglio, who is co-principal of Safety Fresh Foods with his father, Sam Maglio Jr.

HPP is a non-thermal technology that kills pathogenic bacteria through high-pressure water-based technology. The 100-percent natural process is USDA/FSIS and FDA-approved, including use on organic and natural products. Unlike thermal, chemical and other high-heat treatments, the cold HPP process doesn't alter food taste, texture or quality, or require numerous chemicals, and can extend shelf life up to two or three times longer than traditional preservation methods.

“It's great that we can help a highly respected food company introduce new technology to the area,” said Jim Schuessler, Business Development Manager, Sheboygan County Economic Development Corporation (SCEDC).

Schuessler assisted the Maglios with subordinated loans through the City of Plymouth and Sheboygan County Revolving Loan Funds. Senior debt for the multi-million-dollar facility, located in the former Dairy Farmers of America plant in Plymouth, was financed by First Business Bank.

“Food manufacturing has been a strong growth category in Sheboygan County, enhancing domestic and international sales,” said Schuessler. “A local HPP facility will reduce costs to area food manufacturing companies and also stimulate additional research and development, which will help drive the roots of the area's food manufacturing business deeper.”

Sam Maglio Jr. assumed leadership of Maglio Companies 35 years ago and expanded to four facilities across America employing more than 200 people. Mark represents the fifth generation to run the family business, which is headquartered in Glendale. According to Mark, the SCEDC was a valuable liaison.

“One of the biggest helps for us, being from the Milwaukee area, was the introductions and general guidance of the area from the SCEDC,” he said. “It has made our process a lot easier knowing we were able to hire trustworthy, reliable contractors recommended by people with experience in the community.”



**SAFETY FRESH
FOODS**



Sam Maglio, Jr., Mark Maglio, Arleen Williamson

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Mark Maglio, Co-principal
Safety Fresh Foods



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