

Omaha Steaks Breaks Ground on New Product Safety Facility

Groundbreaking Ceremony Scheduled for September 22 in Omaha, Nebraska



What:

Omaha Steaks will host a groundbreaking ceremony for a new **industry-leading Product Safety Facility**. This facility will utilize cold pasteurization technology—a non-thermal process also used to treat spices, fruits, and vegetables—to enhance the safety of ground beef and other proteins. The technology allows for the elimination of harmful microorganisms while maintaining food quality.

This investment underscores Omaha Steaks' long-standing commitment to food safety, public health, and local economic development and further positions the company to continue its more than a century long dominance of getting the highest quality protein to America's doorstep. The building is to begin construction this month and be operational by **June 2027**

When:

Monday, September 22, 2025
10:00 a.m.

Where:

Omaha Steaks Central Fulfillment Center
11340 S 153rd St, Omaha, NE 68138
(Groundbreaking is at the southwest corner of the existing building)

Who:

- Nate Rempe, President & CEO, Omaha Steaks
- Todd Simon, Chairman and Fifth-Generation Owner
- Mark Stursma, Papillion Deputy City Administrator
- Heath Mello, President & CEO, Greater Omaha Chamber
- City and state officials, Omaha Steaks leadership, community partners
- Frank Benso, Gateway America, President & CEO

Why it Matters:

- **Public Health & Safety:** Cold pasteurization ensures the safest products for families without compromising quality.
- **Economic Impact:** The facility will expand on Omaha Steaks growing operations, keeping a key business local, and attract future partnerships.
- **Sustainability:** Localizing this process reduces out-of-state shipping, cutting emissions and improving efficiency.
- **Growth & Innovation:** Omaha Steaks' ground beef business has grown 74% over the past four years. This facility supports continued growth and demand.
- **Community Investment:** Built adjacent to the current fulfillment center, the 40,000 sq ft facility is designed to serve both Omaha Steaks and future third-party needs across the Midwest.

Quotes:

"This exciting project reflects not only Omaha Steaks' commitment to food safety, but also our investment in Omaha's future," said **Nate Rempe, President and CEO at Omaha Steaks**. "We're proud to bring cutting-edge food safety capabilities to our

hometown, creating jobs and building infrastructure that will serve our business and the broader community for decades to come.”

“Omaha Steaks has been a cornerstone of our region’s business community for over a century, and their planned \$20 million investment in a new product safety facility is yet another example of their long-term commitment to Greater Omaha. This project not only strengthens Omaha Steaks’ global competitiveness but also opens the door for new opportunities in key industries,” said **Heath Mello, President & CEO of the Greater Omaha Chamber**. “This investment represents the type of forward-looking growth that keeps our region at the forefront of innovation and advanced manufacturing. The Chamber is proud to support Omaha Steaks in this exciting new chapter, as we continue to work together to create jobs, attract investment, and ensure our region remains one of the best places in the country to do business.”

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