

SUPERB SEALING SOLUTIONS S4050

superb[®]
SEAL-IT-RIGHT™

Media Kit 2023

CANNING LIDS & ACCESSORIES



About us



John Miller
President



Founded in 1986 and located in Sugarcreek, Ohio, Superb Industries offers engineering, stamping, molding and assembly to customers worldwide in the Automotive, Industrial, and Medical sectors.

Superb Industries has branched out to include Superb Sealing Solutions, manufacturing canning lids and bands with other accessories such as glass jars soon to be added to our product line.



Our Story

WE MAKE OVER 1,000,000 LIDS PER WEEK

Superb Sealing Solutions is owned by a family that has been canning for five generations.

Superb has a history of being able to quickly adapt their manufacturing capabilities to changing market conditions. In 2019, they retooled existing equipment to produce Personal Protective Equipment during the pandemic. In 2021, at the request of the community, we went to work producing canning lids to help combat the shortage of supplies.

HOME GROWN PRODUCTS and **FOOD PRESERVATION** have made a resurgence in popularity the last two years. I'm sure you've noticed the spike in the prices of, well, everything, and the lack of availability of quality products. For many, gardening has given them peace of mind in having tasty, healthy food. And for others, it was a way to literally get their hands in the dirt and relieve the stressors of the world. With so many choosing to cultivate their own food, more questions arise about how and what to grow and best practices for safely preserving their bounty. It also created a high demand for canning products. This demand was the spark of inspiration for manufacturing canning lids while creating The Superb Food Independence Summit.

Product Overview

Canning Lids and Bands Regular Size



Canning Lids and Bands Wide Size



What makes Superb Canning Lids different?

BluSeal™ Integrity

Proprietary seal formulation,
FDA compliant and BPA free

More sealing power

Safe for high pressure canning

Enhanced venting to ensure
vacuum seal integrity and
prevent buckling



“Pop” Lock Assurance

Distinctive “pop” feature for
audible and visual assurance of
seal integrity

Calibrated to meet the FDA’s 3 psi
vacuum standards for home
canning

Longer lasting seal



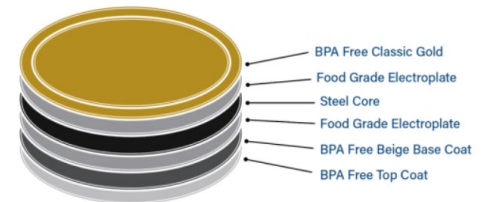
QuinTek™ Protection

Two layers of exterior protection

Three layers of interior protection

25% more food-safe coating than
the leading brands

Validated by third party testing
labs








*Patent Pending

Post your canning art at
#superbcanninglids !!



Social Media Presence



	6520 followers	Instagram	superbcanning
	2093 followers	TikTok	superbcanning
	311 followers	Facebook	superbcanning
	377 subscribers	YouTube	superbindustries
	4000 attendees	Food Independence Summit	https://foodindependence.life



The Inspired Home Show In-Booth Event 2023

Sarah Thrush of the popular Sarah Plain & Tall @peeliesnpetals is a homesteading economist, teacher and naturalist whose mission it is to help others achieve a lifestyle of self-sufficiency through subsistence agriculture, home food preservation techniques and naturalism. Sarah teaches the basics of both water bath and pressure canning for the novice and as a refresher for the experienced canner. Sarah lives on her 20-acre homestead in Michigan's Upper Peninsula with her husband & children. Sarah's goal is to feed the world and believes "food makes friends of us all."

Canning Demonstrations:

Sunday, March 5th and Monday, March 6th

2022 Events

FOR IMMEDIATE RELEASE

September 15, 2022

MEDIA CONTACT: John Miller (330-283-4447)

Superb Food Independence Summit featuring Ricky Skaggs & Kentucky Thunder

(Millersburg, Ohio) DIY farming, or Homesteading, including how to grow and preserve food, is the highlight of the first Superb Food Independence Summit on September 22-23, 8am to 5pm.

An evening music concert on September 22nd, by Ricky Skaggs & Kentucky Thunder will raise money for Samaritans Purse and LifeNets, two charities that work to assist the recent flood relief efforts in Eastern Kentucky. Representatives from Letcher County, the hardest hit location, will speak at the event. The event has already raised significant funds, but lots more help is needed.

The Summit is being coordinated by John Miller, of Superb Industries, a high-tech manufacturer of parts for the auto industry, including parts to support emerging electric vehicle development. Home grown food is making a major resurgence, in part due to inflation and spikes in most products. For a growing number of Americans, gardening is bringing a peace of mind and healthy food into their homes.

Due to a shortage of canning supplies that occurred during the Covid-19 shutdowns, Miller was challenged to manufacture canning lids at his factory in Holmes County, Ohio. Consequently, Miller became a significant supplier of canning products. Miller said, "We can already make 100 million lids per year, and that's only about 10% of the total market."

The Summit is bringing several speakers and influencers, including grass-farming expert Joel Salatin of Polyface Farm in Virginia, of documentaries *Food Inc.*, and *Fresh*, author of *Polyface Designs* and *Salad Bar Beef*, editor of *The Stockman Grass Farmer*, and columnist for *Plain Values*, *Homestead Living*, and *Manward*.

The exhibitor's tents will showcase a myriad of topics and presentations including ancient grains, beekeeping, milking, and butchering, cheese making, fermenting, and demonstrations for many different canning methods at the Canning Extravaganza.

Under the Seed and Soil tent, attendees will learn about fertilizer, herbs, seed saving, soil recovery, freeze drying, and composting. An Amish Country Resources tent will have timberframing, quilting, and rope making along with a myriad of other heritage crafts from Amish Country. Attendees will be treated to an Amish wedding food menu with local food from an Amish caterer.

Timbercrest Campground and RV Park

5552 State Route 515
Millersburg, OH 44654

For more information, tickets, and registration:

www.foodindependence.life
events@timbercrest.life

1-855-654-2002

Raised over \$100,000

KENTUCKY FLOOD FUNDRAISER EVENT



Thursday
SEPTEMBER 22

Gates open at 6:00 PM
Band starts at 7:00 PM

Tickets
\$50.

All proceeds will go to
Kentucky Flood Victims

COMING TO AMISH COUNTRY

Country/Bluegrass legend, Ricky Skaggs, hails from the mountains of eastern Kentucky. Known as the voice of the common country folks, Ricky Skaggs & Kentucky Thunder will perform at Timbercrest as a fundraiser. All the proceeds go to the people who lost their homes in the Kentucky flood on August 1st. This is your opportunity to contribute to the flood victims and, at the same time, tap into Ricky Skaggs' on going Hall of Fame career, in Holmes County's own backyard.

BROUGHT TO YOU BY:
superb.
FOOD INDEPENDENCE
summit

www.foodindependence.life
events@timbercrest.life
1-855-654-2002

It's all happening at
Timbercrest Camp & RV Park
5552 State Route 515, Millersburg, OH 44654



PLAIN VALUES

superb.

Berlin Seeds

LEWIS

superb[®]
SEAL-IT-RIGHT™

superb.

FOOD INDEPENDENCE SUMMIT

Securing Your Food Supply
from Seed to Spoon

September 22–23

HOME GROWN PRODUCTS and food preservation have made a resurgence in popularity the last two years. I'm sure you've noticed the spike in the prices of, well, everything, and the lack of availability of quality products. For many, gardening has given them peace of mind in having tasty, healthy food. And for others, it was a way to literally get their hands in the dirt and relieve the stressors of the world. With so many choosing to cultivate their own food, more questions arise about how and what to grow and best practices for safely preserving their bounty. It also created a high demand for canning products. This demand is the spark of inspiration for holding the first Superb Food Independence Summit.

Allow me to back up for a minute...

It began with two phone calls in the same week, from two different people. In November 2020, Mark Coblenz of Walnut Creek Foods and Galen Lehman of Lehman's, called John Miller of Superb Industries with the question:

ADVERTISEMENT



"We can't get canning lids anywhere. Can you make them?" After looking at every angle, John said, "Yes!" He shared, "We have German and Swiss automation technology that gives us the capacity, edge, and ability to make the lids in a one-step process. We can make 100 million lids per year, and that's only about 10% of the total market."

This opportunity came at a time when a client had just cancelled their order and there were two machines sitting unused. Superb was able to reverse engineer a lid and convert those two machines into what they needed in only six months' time. "Normally it would take one to two years to put a machine like that together. I will always give credit to God for the timing of this opportunity," John said. "We always wanted to find a way to contribute to our local community. This was a perfect fit." And the response from the community has been tremendous.

Not only is Superb manufacturing canning lids, they are making an arguably better product than what is currently on the market. Quality and reliability are important and with five layers of corrosion protection, 25% more food-safe coating than the leading brands, and more steel material, the lids are BPA free and formulated to withstand the stresses that pressure canning puts on a lid. Did you know that the length of the seal is directly related to the amount of vacuum in the jar? Superb has worked to create a seal that lasts longer and generates more vacuum, creating that wonderful "pop" indicating the seal took hold. That is music to a canner's ears.

At Superb, they know how important food safety is. They test every batch of lids that come off the line. It is vital to have a seal that stays secure long-term. Every lid tested is placed on a jar of tomato juice and put through one of three canning processes: pressure canning, water bath, or hot fill. (They use tomato juice because it is a common food in households, and it has high acidity which means that a strong seal is doubly important.) Once a jar has been through the canning process, the lid will be punctured to measure the amount of vacuum and check the seal. Another test for sealed jars requires being put in storage where temperatures are fluctuated, then pulled off the shelf at varying times and checking the lids for correct vacuum and seal.

That brings us back to today..

As Superb worked to keep up with the demand of canning lids, John was holding conversations with Marcus

Wengerd, owner of Berlin Seeds. People are buying seeds to plant without always knowing the best way to nurture those seeds into healthy, producing plants. At Lehman's, they saw a spike in people wanting old-fashioned, sturdy tools and tips on living simply. Another noticeable change was how people started shopping locally, supporting small businesses, and purchasing home-grown produce. These companies wanted to do something to help consumers understand how to secure their own food and become food independent.

Thus, on Thursday, September 22 and Friday, September 23, the Superb Food Independence Summit will be held at Timbercrest Camp and RV Park. The goal of the summit is to give people that want to learn more about living a sustainable life, or those already practicing homesteading, a place to grow in that knowledge. "There's no better place to showcase this than Holmes County, where homesteading is already a way of life," said John. The range of topics cover everything from soil to seed to supply chain to preserving and more. There will be guest speakers, exhibitors, a panel discussion, workshops, and learning opportunities galore. Tickets are only \$24 per person and children ages 17 and under get in free.

One featured speaker is Joel Salatin of Polyface Farm in Virginia, author of 12 books (*Polyface Designs*, *Salad Bar Beef*, etc.), editor of *The Stockman Grass Farmer*, and columnist for *Plain Values*, *Homestead Living*, and *Manward*. Joel has been a major influence in the grass farming movement and desires to steward the earth well. He speaks at many events, has been on radio programs and podcasts, and enjoys inspiring and mentoring people on the joys of regenerative food

and farming systems. Joel will be speaking numerous times throughout the two days and has titled his talk: Homesteading Tsunami, Folks This Ain't Right, which focuses on homesteading, the negative impact of the industrial food complex, and how to become food independent.

Another featured speaker is Justin Rhodes of North Carolina, where he and his family homestead a 75-acre farm. Justin is a permaculturalist, film producer, author, and teacher. He founded Abundant Permaculture to keep inspiring and teaching others how to live a sustainable lifestyle. Justin has a YouTube channel where you can find many trainings and practical (and entertaining) tips on farming and sustainability. He is the creator of Abundance Plus, an online platform that provides a central location for homesteaders to find articles, photos, educational films, business tips and tricks, and a marketplace to buy and sell product. Justin will be talking about Permaculture and Homesteading and be on the panel discussion, giving attendees the chance to ask questions.

Local speakers are John Miller, Superb Industries, Put a Lid on It, Yes, You Can; Mark Coblentz, Walnut Creek Foods, Supply Chain for a Sustainable Lifestyle; Marcus Wengerd, Berlin Seeds, Seed: Currency of the Planet; Dan Loudin, The Evils of Plastic; and David Greer, Materials Engineer at Superb, Seal Your Fate: The Science and Importance of Sealing Food Correctly. Another interesting and educational feature will be the Amish Country Resource tent where there will be a round table discussion with some local Amish men.

Over the course of the two days, the exhibitor's tents will showcase a myriad of topics to further your informative experience. In the Small Farm/Market Farm tent you can hear about ancient grains, beekeeping, grazing, maple syrup, and more. At the Food Processing and Preservation tent you'll learn about

cheese making, fermenting, meat processing, butchures and salves, and see demonstrations for different canning methods, to name a few. Under the Gardening tent you'll cover fertilizer, herbs, seed, soil, and teas. Also on the grounds will be an Artisan's Market tent where you can see firsthand candle making, guitar making, health and wellness products, knife making, rifle making, soap making, among others. And the day wouldn't be complete without something to eat, so local Food Trucks will be set up for your dining delight.

If you're looking for an educational and fun experience that provides tools, education, and connections that enable you to grow, harvest, preserve, source, and prepare food from seed to spoon, you won't want to miss the Superb Food Independence Summit. There is something for everyone. It doesn't matter if you've never thought about homesteading, sustainability, or preserving your food, or if you've been living that way for years, come on out and discover something new!

Superb Food Independence Summit

Thursday, September 22
Friday, September 23
8:00am - 5:00pm

Timbercrest Camp & RV Park
5552 State Route 515, Millersburg, OH 44654

For more information and registration:
www.foodindependence.life
events@timbercrest.life

1-855-654-2002



2023 Events



FOR IMMEDIATE RELEASE
February 10, 2023

MEDIA CONTACT: John Miller (330-283-4447)

Superb Food Independence Summit

Sealing Solutions presents the Food Independence Summit, Tools, education, and connections enabling us to grow, harvest, preserve, source, and prepare food from seed to spoon.

(Millersburg, Ohio) DIY farming, or Homesteading, including how to grow and preserve food, is the highlight of the Superb Food Independence Summit on June 21 and 22, 2023, 8am to 5pm.

The Summit is being coordinated by John Miller, of Superb Industries, a high-tech manufacturer of parts for the auto industry, including parts to support emerging electric vehicle development.

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Proceeds will go to
Families of Children with
Down Syndrome

Food Independence Summit

SECOND ANNUAL

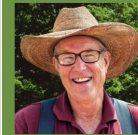
WELCOME TO THE FOOD INDEPENDENCE SUMMIT 2023

Two jam-packed days of inspiring speakers, hands-on learning, and fun.

Our overall intent is that those who are new to the 'Food Independence' concept will get the encouragement and tools to take "one more step" toward discovering the freedom that comes with homegrown and local food.



SPEAKERS



Joel Salatin
farmer



Justin Rhodes
crazy chicken ninja



Sara Plain and Tall
homesteading, economist,
teacher, and naturalist



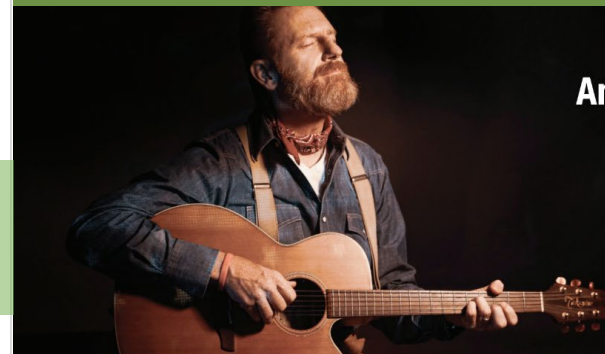
David Stelzer
organic food and healthy soil
pioneer



John Miller
product developer



Marcus Wengert
seed evangelist



RORY FEEKE:
An Evening of Music
and Storytelling

JUNE 21
at Timbercrest



Thank you

David Greer

313-920-7525

davegreer@superbindustries.com

<https://www.superbsealing.com>