

ALPHASOFT EZ

Complete Softening System



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- Improved softness for 21 days
- Improved resilience and springiness of the crumb
- Improved crumb cohesiveness
- Decreased gumminess and tackiness of the crumb
- Enhanced mouthfeel and better moistness of bite

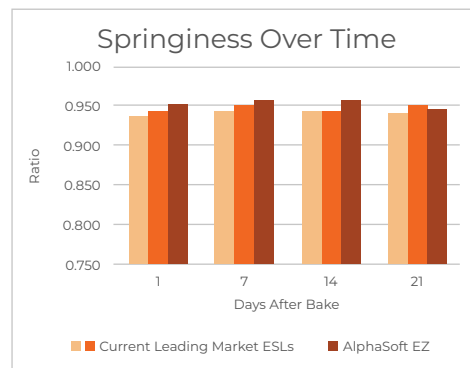
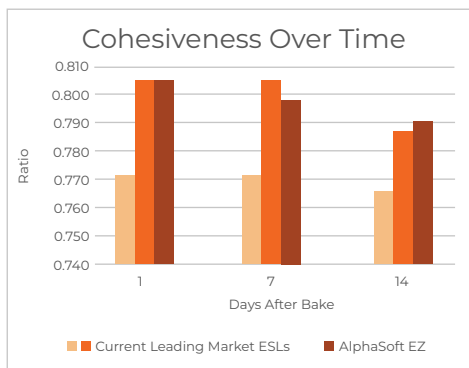
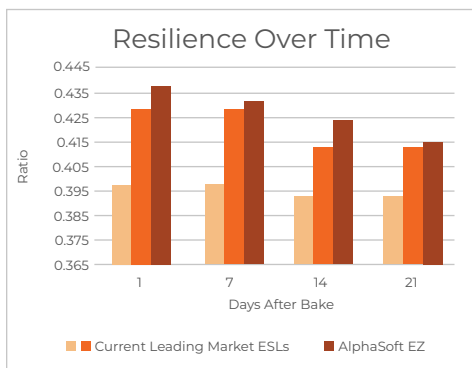
ALPHASOFT EZ is an enzymatic softening system formulated for bread and roll production. This softening system is intended for use in dough-based systems.

ALPHASOFT EZ will keep bread and rolls soft, resilient, moist, and cohesive for up to 21 days in ambient conditions.

FUNCTIONAL PROPERTIES

AlphaSoft EZ modifies the starch molecules within the dough and bread crumb to greatly reduce retrogradation. AlphaSoft EZ also modifies other components of the dough and bread in order to strengthen the crumb structure, allowing for improved resilience and springiness. Products produced with AlphaSoft EZ yield an exceptionally resilient bread crumb without added gumminess. In addition, the breadcrumb is able to bind water longer, providing a soft and moist bite. AlphaSoft EZ is formulated to provide a consistent soft, cohesive, and springy bread texture from day 1 through 21. Contact your local sales technician for more information or to set up a sample for testing in your bakery today.

ALPHASOFT EZ lorem ipsum dolor sit amet consectetur



PRODUCT NAME	DESCRIPTION	USE LEVEL	WEIGHT	PACKAGE
AlphaSoft EZ	AlphaSoft EZ is an enzymatic softening system formulated for bread and roll production. This softening system is intended for use in dough-based systems. AlphaSoft EZ will keep bread and rolls soft, resilient, moist, and cohesive for up to 21 days in ambient conditions.	Lorem ipsum dolor sit amet	Lorem ipsum	Lorem ipsum dolor sit amet

CAIN FOOD

INDUSTRIES, INC.

YOUR CLEAN LABEL SOLUTION

ABOUT CAIN FOOD

Cain Food Industries, Inc. has been a leading supplier to the grain based food industry for over 45 years. Early on, founders Ernie and Billie Cain established a legacy of creating quality products and delivering superior customer service. These values have not changed to this day.

Our extensive product line is used throughout the bakery industry from breads & rolls, tortillas & flatbreads, artisan & specialty breads to sweet goods.

Cain's Research & Development team has a deep rooted history in the grain based foods industry with a broad understanding of today's clean labeling requirements. Our technical sales team possesses the in-depth knowledge of all baking processes and the expertise in product development to meet your specific needs.

Cain Food Industries, Inc. takes pride in being your preferred supplier of technical baking ingredients.

OUR EXTENSIVE PRODUCT LINE INCLUDES:

- CLEAN LABEL DOUGH CONDITIONERS AND IMPROVERS
- NATURAL MOLD INHIBITION SYSTEMS
- ORGANIC INGREDIENTS
- SOFTENING SOLUTIONS
- REDUCING AGENTS
- OXIDIZING AGENTS
- YEAST FOODS
- ENRICHMENTS
- TORTILLA BASES
- CUSTOMIZED SOLUTIONS

Interested in ALPHASOFT EZ?

CAIN FOOD continues to deliver superior clean label products. We listened to the industry and have developed replacement solutions that work. **AlphaSoft EZ** is proven to provide superior results to traditional options previously used by bakers. Contact your local sales technician for more information or to set up a sample for testing in your bakery today.

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