

ALPHA FRESH

Natural Mold Inhibitor



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CAINFOOD.COM



- Derived from cultured wheat suited for products which have an extended shelf life
- Inhibit growth of surface molds and yeasts on bakery products
- Provides a cleaner label on finished goods

ALPHA FRESH is a natural mold inhibitor derived from cultured wheat suited for products which have an extended shelf life. This product is formulated for use in all fresh, par-baked and frozen bakery applications

FUNCTIONAL PROPERTIES

Because of a unique manufacturing process, AlphaFresh will inhibit the growth of surface molds and yeasts on bakery products. Depending on the formulation, processing and bake, AlphaFresh, can replace other mold inhibitors such as calcium propionate and provide a cleaner label on finished goods. This product contains wheat. It is also manufactured in a facility that contains soy products. AlphaFresh 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.

PRODUCT NAME	DESCRIPTION	USE LEVEL	WEIGHT	PACKAGE
AlphaFresh	AlphaFresh is a natural mold inhibitor derived from cultured wheat suited for products which have an extended shelf life.	1%-2% based on flour weight	50 lb	Multi-wall paper bag with a polyethylene liner

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 ALPHA FRESH?

CAIN FOOD continues to deliver superior clean label products. We listened to the industry and have developed replacement solutions that work. **AlphaFresh** 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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