

CLEAN LABEL

Eliminate Undesirable Ingredients



214-630-4511
Sales@CainFood.com
CAINFOOD.COM

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- Eliminate undesirable ingredients
 - Label and consumer friendly products
 - No loss in quality
 - Organic options

CLEAN LABEL isn't just a trend, it is a permanent mindset that we are placing at the forefront of our production. As consumers begin to learn and grow, Cain aims to be ahead of the curve in order to provide people with quality ingredients as soon as they discover a certain product's benefits. It's our bakery technicians' largest responsibility to ensure that we continue on this track of innovative delivery.

YOUR CLEAN LABEL BAKERY SOLUTION LEADER

The ability to acquire new details on an ingredient's production and effects is now at an average consumer's fingertips. With Cain Food Industries Inc. being your leader in clean label bakery solutions, we don't just accommodate the concerns brought to us, we discover new ways to improve products before others in the market even hit the shelves. Meaning that although we listen, we also prepare. This is because we take the extra step necessary to protect our consumers and provide them with an undoubted reassurance in what we do. Contact your local sales technician for more information or to set up a sample for testing in your bakery today.

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 a Clean Label?

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

SOUTHWEST REGION

FRED RIVERA
(214)300-5630
F.RIVERA@CAINFOOD.COM

WEST COAST REGION

DAVE JIMENEZ
(209)613-3296
DAVE.J@CAINFOOD.COM

SOUTHEAST REGION

KENT BURRIS
(214)673-4974
K.BURRIS@CAINFOOD.COM

MIDWEST REGION

KEVIN ADAMS
(630)244-9473
K.ADAMS@CAINFOOD.COM

OHIO VALLEY

DAVID GRAHAM
(419)438-7866
D.GRAHAM@CAINFOOD.COM

VICE PRESIDENT SALES NATIONAL ACCOUNTS

TRENT WANAMAKER
(816)805-9652
T.WANAMAKER@CAINFOOD.COM

SENIOR VICE PRESIDENT OF SALES / EAST COAST

MATT FEDER
(816)589-6024
M.FEDER@CAINFOOD.COM

CAINFOOD.COM

P: 214.630.4511 F: 214.630.4510
P.O. BOX 35066, DALLAS, TX 75236