

ALPHASOFT SR

Improved Softness & Resilience



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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.

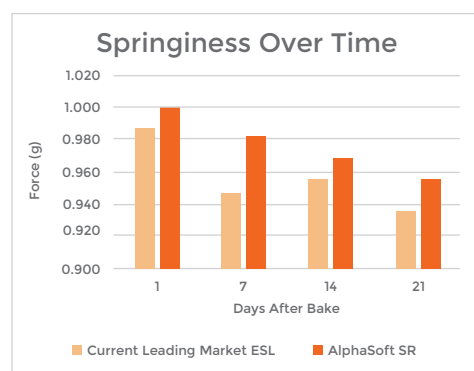
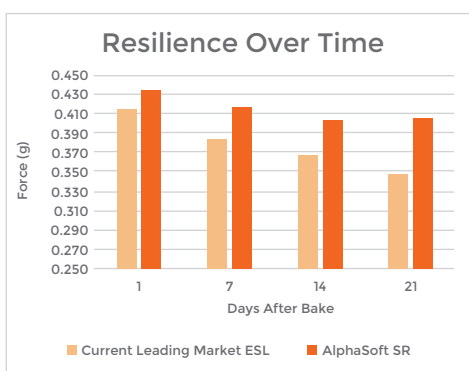
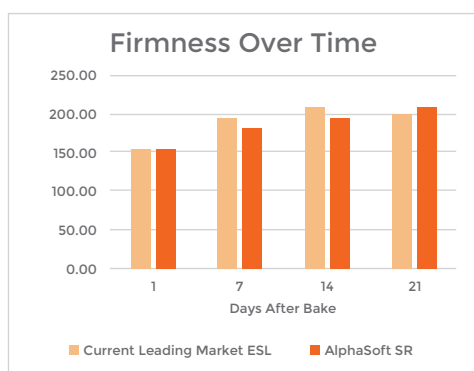
ALPHASOFT SR is a next generation enzyme based softening system designed for use in yeast raised, extended shelf life products.

ALPHASOFT SR is formulated for use in dough systems such as bread, buns, rolls, bagels and yeast raised sweet goods and provides a soft and very resilient crumb for 21 or more days.

FUNCTIONAL PROPERTIES

AlphaSoft SR modifies the starch molecules within the dough and bread crumb to greatly reduce retrogradation. AlphaSoft SR 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 SR yield an exceptionally resilient bread crumb while reducing gumminess. In addition, the breadcrumb is able to bind water longer, providing a soft and moist bite. AlphaSoft SR is formulated to provide a consistent soft, cohesive, and springy bread texture from day 1 through 21+.

ALPHASOFT SR provides the right combination of softness and resilience for product freshness.



FIRMNESS Texture analysis shows AlphaSoft SR delivers as good or better bread softness throughout shelf life compared to the current leading market ESL system. **RESILIENCE** AlphaSoft SR delivers superior bread resiliency throughout shelf life without compromising softness. **SPRINGINESS** AlphaSoft SR delivers superior bread springiness throughout shelf life.

PRODUCT NAME	DESCRIPTION	USE LEVEL	WEIGHT	PACKAGE
AlphaSoft SR	AlphaSoft SR is an enzyme based softening system designed for use in yeast raised, extended shelf life products. AlphaSoft SR provides a soft and very resilient crumb for 21 or more days.	0.25% - 0.5% based on flour weight	50 lb	Multi-wall 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 ALPHASOFT SR?

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