



**CAIN FOOD**  
INDUSTRIES, INC.

## **ALPHA FRESH**

**ALPHA FRESH** Consumers are more informed than ever before, spending time reading labels looking for high quality and good tasting foods. With traditional mold inhibition systems falling out of favor Cain has developed a superior fermented mold inhibitor, **ALPHA FRESH**. Cain Food Industries, Inc. is your clean label bakery solution leader, our bakery technicians continue to develop new products to eliminate undesirable ingredients and **ALPHA FRESH** leads the way.

### **BENEFITS:**

- Delivers Mold Inhibition for up to 21 days in your bakery products.
- Label Friendly
- Lower use level than most competitive products
- Ability to cut yeast
- Ability to cut the use of vinegar

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

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