

Fully Cooked Facilities



Crider Foods fully-cooked products are the preferred choice of contract packaging, foodservice and industrial customers for their consistency in quality, versatility, taste and texture. Crider continually invests in our facilities to ensure that all equipment is the latest technology. Crider is on the leading edge of production efficiencies, product development and food safety. By maximizing efficiencies, we ensure our customers are getting quality product at a competitive price. We believe in helping our customers grow their businesses.



Production Facility

- SQF certified
- State of the art equipment
- Highly efficient high volume processes
- Packaging flexibility
- Pharmaceutical-grade clean room
- Anti-bacterial floors and walls
- Segregated fresh and cooked food handling areas, separate air flow and drainage systems

Innovation Center

- Pilot Plant duplicates equipment in the Processing Plant to facilitate research and development
- Research team are experts in duplicating products and developing new offerings
- Crider is committed to partnering with our customers to drive innovation with a common goal of growing their businesses





On-Site Lab

- A necessity to meet our commitment of exceeding all food safety standards
- Nutritional testing for fat, moisture, protein, and sodium using either Foss, CEM, or Soxhlet ensures consistent high quality products
- Constant environmental swab test samplings using the Vidas System

Claxton Cold Storage

- Within easy access to the plant, it is also located close to ports and interstates
- Claxton Cold Storage has 100,000 square feet of freezer and blast freezing space
- The refrigeration equipment is monitored 24/7 to ensure product quality
- The freezer is also equipped with merchandise racks to protect packaging quality
- Over 10,000 pallet slots



CRIDER[™]
FOODS
SQF Certified

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