

Canning Facilities



Crider Foods 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 are able to ensure that our customers are getting quality product at a competitive price. We believe that by helping our customers grow their business, we can grow ours.



Canning Plant

- Food Quality and Safety are part of our process:
 - All incoming meat or poultry is X-rayed for bones before being used.
 - Dud detectors ensure vacuum in can.
 - Check-Weighers ensure cans are filled to meet specifications.
 - Label Verification System is used to ensure the correct label is on the correct product.
 - Label Sensors ensure that there is a label on every can and the label adheres to the can correctly.
 - All finished cans are X-rayed as a final step to check for foreign material.

Warehouse

- An additional 110,000 sq. ft. warehouse has been added to meet our growing business.
- Designed to ensure first in – first out and to have actual inventory on a continuous basis.
- All inventory is barcoded and scanned to allow for actual inventory at all times and to allow quick turn around time when loading trucks.
- Cleanliness is a top priority.





On Site Lab

- Nutritional testing for fat, moisture, protein, and sodium ensures consistent high quality products.
- Constant environmental swab test samplings are taken to ensure food safety.



Pilot Plant

- Our new Innovation Center has a pilot plant with all our process equipment duplicated to facilitate research and development of current and new product offerings.
- Crider is committed to partnering with our customers to drive innovation with a common goal of growing their business.

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