



CHAMPION
FOODS

About Us

For a quarter of a century, Champion Foods has stood as a leading figure in food supply, both within the nation's borders and across international landscapes. Headquartered in Louisiana and Florida, Champion Foods takes great pride in its role as the premier food supplier for retail grocers and food services. With its roots deeply intertwined with the Gulf of Mexico, the company has established itself as a stalwart provider for the marine and petroleum sectors in the region, catering to the demanding needs of Louisiana and the Gulf South. The reach of Champion Foods extends far beyond these shores, though. A diverse array of clientele benefits from our distribution services, including but not limited to food service distributors, industrial manufacturers, retail grocery outlets, offshore catering entities, ship chandlers, and even esteemed cruise lines.



We're Family Owned

Donna Buring

President

Donna is President of Champion Foods Inc. and White Mountain LLC. Champion Foods was established in 1985. She began to develop Champion as a regional staple and used her knowledge and customer base to create an over \$12-million-dollar food distribution company. The primary focus is frozen food, sugar, pasta, canned goods, and all aspects of the products used in retail and food service for the offshore industry. Donna received her Bachelor of Science Degree in Business with a major in Marketing at the University of Florida and has taken part in almost all worldwide food shows; and was recently representing Champion Foods as one of three American food companies at a round table meeting with the President of Kazakhstan and large global financial institutions in New York City. She prides herself on her company reputation, caring for her customers, and assembling projects for her retail, food service, and offshore customers. She is the proud mother of three children and an Aunt. She loves hosting holidays, cooking, spending time with her family, and supporting the University of Florida. Donna is the daughter of Rhoda Kagan and Norman Kagan, who was the former Senior Vice President of the Professional Products Division of Revlon. Consumer products have run deep within her family's business for years.

Jonathan Buring

Executive Vice President

Jonathan Buring is the Executive Vice President of Champion Foods, Inc. and White Mountain LLC. He has an accomplished career directing sales operations, teams, and distribution channels to deliver results. He is skilled in collaborating with cross-functional teams and sustaining cohesive business relationships across organizational and cultural boundaries—successfully creating and managing effective sales and marketing campaigns to position products competitively while spurring growth. Possess expertise in logistics, risk mitigation, and quality control to streamline business activities and enhance profitability for our 30-year-old company. Jonathan has a career philosophy in priding himself on his integrity and growing his 30-year-old family's company into a significant global food distribution and trading company. Jonathan has received a Bachelor of Science in Food and Resource Economics from the University of Florida. Shortly after graduating, Jonathan moved to the Middle East to assimilate himself and his company into the global sector of the food trading business. Jonathan has traveled to over 30 countries to verify all products his company purchases while also meeting with foreign governments and producers worldwide. He has been quoted in the New York Times and various other global newspapers while collaborating with international and sovereign transactions abroad. Jonathan currently resides in Florida and New York and enjoys cooking as a passion and hobby, Florida Gators Athletics, New Orleans Saints football, and Liverpool Football Club. Jonathan also enjoys fishing and spending time with his family.

Jason Klinowski, JD, MBA

Outside General Counsel

Jason leads Klinowski Damiano LLP's food law and commercial litigation practices. He advises clients on business and legal issues, including U.S. Food and Drug Administration (FDA) and U.S. Department of Agriculture (USDA) regulatory compliance, general corporate and transactional proceedings as well as federal litigation. He primarily deals with matters pertaining to the Perishable Agricultural Commodities Act (PACA), Food Safety Modernization Act, Federal Food Drug & Cosmetic Act, Plant Protection Act, Packers & Stockyard Act and other agricultural statutes.

For about 20 years, Jason has represented food companies in hundreds of litigation cases before the USDA and in federal courts across the United States. He has also represented numerous food companies on everything from international supply contracts, commercial litigation and bankruptcy to FDA inspection management and food recalls. He works with financial institutions regarding agricultural lending practices, regulatory compliance and related litigation.

While obtaining his Juris Doctorate degree at the University of Illinois in Chicago, Jason served as executive editor of The John Marshall Review of Intellectual Property Law. He also has a Master's in Business Administration specializing in finance from DePaul University, preceded by a Bachelor of Arts degree with honors from The Military College of South Carolina, The Citadel. Jason has state bar admissions in both Illinois and Alabama with federal bar admissions in Alabama, Arkansas, Colorado, Illinois, Indiana, Michigan, Nebraska, Ohio, Tennessee and Texas as well as in the United States Supreme Court, Tax Court, Court of International Trade and various Courts of Appeals across the nation.



The background is a white canvas filled with various stylized botanical illustrations. These include large, light blue palm-like leaves, smaller green ferns, yellow daisy-like flowers, and dark grey or black seed pods and berries. Some elements are simple line drawings, while others have flat color fills. The illustrations are scattered around the central text box, creating a lush, natural feel.

HEMBAL

Plant-Based
Baby Formula

Hemba Amino-Acid Based Formulation

In May 2022, Hemba launched plant-based hypoallergenic infant formula in the US. It is the first US-based soy-free, dairy-free, gluten-free, Non-GMO, and hypoallergenic infant formula.



Why We are Committed to the Hembal Amino-Acid Based Formulation

In the realm of baby nutrition, the current landscape grapples with a pronounced scarcity, with a distinct shortage prevailing in the availability of non-milk and non-soy-based baby formula. Amidst this challenging scenario, one remarkable player emerges as the sole producer and licensee of this specialized product. Recognizing an invaluable opportunity within the market space, this innovative producer has seized upon a gap that significantly surpasses the existing supply. This calculated move not only addresses a pressing need for parents seeking alternative nutritional options for their infants but also establishes Hembal as a trailblazer, adeptly navigating a realm where demand far exceeds the available solutions, shaping the landscape of baby formula and pioneering a paradigm shift in meeting the distinctive dietary requirements of infants.

WHAT IS KNOWN

- Amino acid-based formulas are recommended for infants with cow's milk protein allergy who continue to exhibit allergic manifestations and poor growth while on an extensively hydrolyzed formula.
- Healthy infants receiving amino acid-based formulas have demonstrated healthy growth and tolerance.

WHAT IS NEW

- In cow's milk protein allergy-suspected infants not responding to extensively hydrolyzed formulas, the initiation of amino acid-based formula improved growth following a 12-week feeding period.
- Atopic dermatitis and gastrointestinal complications were also significantly reduced after amino acid-based infant formula feeding.

REFERENCE: [Evaluation of an Amino Acid-Based Formula in Infants Not Responding to Extensively Hydrolyzed Protein Formula - PMC \(nih.gov\)](#)

Hembal Infant Formula Difference

Background: Infant formula has remained the same for the last 8 years. Before then, it had remained unchanged since 2002. There is a phrase that perfectly describes the industry that not many are aware of: “Lack of innovation.” For years the FDA has tried to regulate the formulas to have a consistent nutrient panel without the need for additional supplementation. Only through organizations like the American Academy of Pediatrics have we seen calls for additional ingredients like DHA to be added to formulas for additional growth. When the customer is not a focal point of opinion on product improvement, companies have no need to change or add products since there is no perceived demand. Pediatricians don’t have a strong voice of advocacy either since many medical opinions require peer-review, large financial burdens, and red-tape to cross. Only by new, for-profit companies will we see any new products added to the market which is why necessity-driven companies are the largest growing type of Consumer Goods Companies on the market.

Formulation: Hembal infant formula adheres to FDA regulations to contain the daily nutrient requirements per 100 calorie serving for infants ages 0 to 12 months. Hembal infant formula contains 3.275 grams of protein, 4 grams of fat, 12.6 grams of carbohydrates, and 520 milligrams of linoleic acid. The protein

quality of Hembal infant formula is similar to casein in that it contains a closely equivalent amount of amino acids like that which is found in casein formulas. Fat is derived from three sources being cold-pressed canola oil, algae and MCT oil. This provides an ideal amount of linoleic acid as well as Vitamin E, DHA, ARA, Polyunsaturated Fats and Saturated Fats for balanced lipid nutrition. Carbohydrates are used as both utility and most importantly nutrition. Tapioca Maltodextrin is an excellent binder that can be used to deliver fats in unadulterated forms while providing sufficient carbohydrates to infants. The rest of the vitamins and minerals are sourced from either plant-based or vegan sources and fall within FDA guidelines.

Innovation: All infant formulas are subject to some form of compromise that degrades the quality of ingredients in some way. Hembal has taken every measure to make sure that its formula is of the purest form while maintaining its nutritional requirements for daily infant growth. Formulas have remained unchanged in their overall makeup with only minor tweaks made. Hembal has innovated infant formula in the following ways: Cold-pressing, Spray-Drying, Ingredient Standards, and Types of Ingredients.

A. Cold-Pressing: The quality of fat is an important subject that has changed over the years due to an increased understanding of how the type of fats humans consume is correlated to their overall health. While cold-pressing is not a new technique it is foreign to the current infant formula industry. Put simply, cold-pressing is defined as pressing matter in a chamber at a temperature of 200 degrees fahrenheit or less. All infant formulas on the market contain fats that have not been cold-pressed and therefore have been subjected to either heat or chemical extraction. This is a common practice in both the corn and soy farming industries which comprise almost the entirety of the types of fats

used in infant formulas. Cold-Pressing is the only industrial process that preserves the absolute nature of fats and prevents toxic occurrences such as oxidation and denaturing. Oxidation is a crucial point of concern especially for unsaturated fats since the majority of omega lipids come from that subset. If unsaturated fats become oxidized and exposed to heat or oxygen they produce free radicals that can cause long term harm to humans. This is especially true in fried foods, but when we apply the same philosophy to infant formula, it is safe to assume that all infant formulas contain long-term free radicals. Hembal makes sure that all of its fats, both saturated and unsaturated are sourced from only cold-press refineries. While a slightly more expensive technique, it does not justify switching to an unhealthy alternative like industrialized crops. This decision allows Hembal to introduce a fat source to infants that is the purest form of omegas, DHA, linoleic acid and Vitamin E without any of the harmful side effects. The FDA does not regulate the types of processing techniques of fats in infant formulas and it is up to the manufacturer to determine which fat processing is utilized overall. The only standard the FDA shows any consideration for is if the fat provides sufficient nutrients for daily growth only without consideration for short-term and long-term effects of the types of fats and processes used. This allows manufacturers to get away with using cheaper fats using unhealthy processes to increase bottom line revenues.

B. Spray-Drying: For more than 30 years companies have used spray drying to make many of the products that we enjoy today. Unfortunately it isn’t without its own drawbacks as this process creates more problems than solutions. The process can be described as combining an ingredient that is not water-soluble like fat with a fiber that can latch onto the fat permanently even when dissolved in water. This is what is considered a highly processed ingredient and has its own long list of drawbacks. Fats must first be

micronized so that they stick to the fiber particles more evenly. This is achieved by heating up the oil to extreme temperatures above 300 degrees up to 450 degrees Fahrenheit at times. Once the oil is heated up it is then sprayed using a fine mist sprayer while being circulated in an heated air chamber while it latches onto the fiber particles. The completed process results in a fat-powder that collects at the bottom of the chamber. Spray-drying fats after they have already been heat pressed only furthers the oxidation of them creating an even more unhealthy fat. Hembal has developed its own method to combine oils and powder into a cold-method that allows us to combine all of our dry ingredients together with our oils in the same packaging. This is done by making use of Tapioca Maltodextrin which soaks up oil and encapsulates it without the need for spray-drying. This prevents further oxidation of the fats, while creating a unique approach to fat delivery systems in infant formulas.

C. Ingredient Standards: Some infant formulas have opted to obtain organic certification but not the majority of them. There is not a single infant formula that can be certified vegan with FDA standards as well. Hembal is proud to use ingredients that meet only the highest processing and sourcing standards including: Organic, Non-GMO, Vegan, Soy-Free, Dairy-Free, Nut-Free, Gluten-Free, as well as being Hypoallergenic. Hypoallergenic formulas have had to compromise by being highly processed to achieve those results, but Hembal does not have to compromise any factor in its formula by providing an all-encompassing formula that can be fed to quite literally any healthy infant.

D. Types of Ingredients: Infant formulas are made with a standard list of ingredients. For traditional casein formulas, that includes casein isolates, whey isolates, and other dairy based ingredients. For soy formulas the list is basic including the usual soy protein isolates and other corn based ingredients. All infant formulas contain some derivative of corn that includes corn syrup as well as straight white sugars and other questionable ingredients. Hembal infant formula consists of only simple,

easy to understand ingredients, without compromise to ingredient quality or nutrition. Hembal is the first and only plant-based infant formula to not use soy as its protein source. The challenge that companies have faced for many years is that they have not been able to develop a competitor to soy protein and its ability to compete with casein. Through clever interpretation of FDA regulations, Hembal has developed its formula to be plant-based, while using non-soy ingredients. This is especially important since a majority of infants will develop an intolerance to dairy and soy formulas through their few months on it. This is achieved by not being limited to a single protein source which can only be utilized by exempt infant formulas. Non-exempt formulas must use a single-source of protein that is equivalent to casein amino acid profiles, clinically validated, and accepted by the FDA. By utilizing the exemption laws, Hembal is able to combine multiple protein sources to achieve an amino acid profile similar to casein without the need for soy ingredients. Truly an innovation of Hembal infant formula is its unique ingredient profile which can be claimed to be 100% Vegan. This is a different trait that not a single infant formula on the market can share with Hembal.

Medical Necessity: Exempt infant formulas must show a medical necessity in order to be considered for the exemption. Here is how Hembal infant formula solves a problem for a large number of infants. There is a large group of infants who need formula that is free from allergens, is plant-based, and provides vegan nutrition. While infants may not need all three solutions, they can find themselves needing at least one of the three variables. While there are a few hypoallergenic formulas already on the market, not a single one is plant based or vegan and uses highly processed animal ingredients to achieve the allergen-free status. Infants do not require a completely plant-based diet but such a lifestyle comes with its own benefits such as being naturally allergen free when composed correctly. While the FDA finds it highly unlikely that an infant develops an intolerance to dairy and soy formulas, infants will develop some sort of intolerance to these types of foods by the time they are finished using them after 12 months. Micro-intolerances to casein is one of the

largest micro-allergies amongst a majority of adults who have been formula fed that can cause inflammation in the body. While soy is a food ingredient that is considered safe in adults, it can have some major ramifications for infants. Studies have shown that highly processed soy contains estrogenic properties as well as protein inhibitors. This can be detrimental to infants who already have sensitive hormone imbalances. Hembal infant formula solves a multitude of problems and is a formula that can be enjoyed by any healthy infant.

Social Necessity: The rising lifestyle trends of being plant-based and vegan will only continue to rise as the need for more food arises and alternatives to meat-based products begin to grow. Hembal is proud to be the first and only infant formula on the market that is 100% plant-based and vegan. Since the inception of infant formula, people who follow a vegan lifestyle have had to compromise using what they think is a vegan product only to find out that the entirety is not. This can be explained simply by looking at the ingredient panel of any mainstream soy formula. While its main ingredients might be plant based, a majority of the vitamins and minerals are derived from animal sources such as Vitamin D which is predominantly sourced from Lanolin aka sheep's wool. Hembal ingredients are all vegan certified and come from only plants or natural mineral deposits. Hembal has positioned itself to now be the formula of choice for vegans worldwide by being the only formula for ethically conscious vegans to choose from now on.



How does Hembal Amino-Acid Based Formulation compare?



MSRP \$58.32
\$2.74 per 4 oz. srv.
638g Can

- ✓ Organic Oils
- ✓ Organic Carbs
- ✓ Vegan Vitamins/Minerals
- ✓ Cold Pressed
- ✓ Not Spray Dried

37% More Formula

(Compared to 400g/14.1 Oz. Products)



EleCare
MSRP \$47.94/\$2.40 srv
400g Can

- ✗ Organic Oils
- ✗ Organic Carbs
- ✗ Vegan
- ✗ Cold Pressed
- ✗ Not Spray Dried



PURAMINO
MSRP \$65.26/\$3.26 srv
400g Can

- ✗ Organic Oils
- ✗ Organic Carbs
- ✗ Vegan
- ✗ Cold Pressed
- ✗ Not Spray Dried



Alfamino
MSRP \$44.49/\$2.22 srv
400g Can

- ✗ Organic Oils
- ✗ Organic Carbs
- ✗ Vegan
- ✗ Cold Pressed
- ✗ Not Spray Dried



Neocate
MSRP \$53.19/\$2.66 srv
400g Can

- ✗ Organic Oils
- ✗ Organic Carbs
- ✗ Vegan
- ✗ Cold Pressed
- ✗ Not Spray Dried

How much does Hembal Amino-Acid Based Formulation cost?



Wholesale Price: \$34.99

Price Per Oz.: \$1.56

Per Gram: \$0.05

Price Per 4 Oz. Serv.: \$1.65

- ✓ 638g/22.5 Oz. Cannisters
 - ✓ Organic Oils
 - ✓ Organic Carbs
- ✓ Vegan Vitamins/Minerals
 - ✓ Cold Pressed
 - ✓ Not Spray Dried

37% More Formula

(Compared to 400g/14.1 Oz. Products)

Hembal Amino-Acid Based Formulation helps support clean allergen-free nutrition needs for infants 0-12 months

WHY SHOULD YOU RECOMMEND HEMBAL AMINO-ACID BASED FORMULATION

- 1

Hembal Amino-Acid Based Formulation is a clean hypoallergenic formula made with amino acids to provide direct nutrition for infants who have severe food allergies or digestion issues such as malabsorption of protein.
- 2

Hembal Amino-Acid Based Formulation is made using cold-pressed, organic oils that are never sprayed dried to introduce safe fatty acids that will reduce inflammation exposure to infants.
- 3

Infants can benefit from greater bioavailability of nutrients with our proprietary blend of vegan vitamins & minerals.

REGISTERED AS AN EXEMPT INFANT FORMULA UNDER 21 CFR 107.50 OF THE FOOD AND DRUG ADMINISTRATION REGULATIONS USC 350a FOR INFANTS WITH INBORN ERRORS OF METABOLISM, LOW BIRTH WEIGHT, OR UNUSUAL MEDICAL AND DIETARY PROBLEMS GENERALLY AVAILABLE AT THE RETAIL LEVEL.

Organic Canola

Canola is one of few oils considered GRAS for infant formulas including sunflower, safflower, soy, and MCT oils. Most canola is grown from GMO crops that are not grown organic and is considered unhealthy by many. Hembal Amino-Acid Based Formulation only use Organic, Non-GMO canola oil, bringing back a traditionally healthy plant intended for good.

NUTRIENTS	
(NORMAL DILUTION) PER 100 CALORIES (4 FL OZ)	
PROTEIN EQUIVALENT g	2.5
FAT g	4
CARBOHYDRATE g	13.5
WATER g	106
LINOLEIC ACID mg	527
VITAMIN A IU	300
VITAMIN D IU	60
VITAMIN E IU	2
VITAMIN K mcg	10
THIAMINE (VITAMIN B1) mcg	100
RIBOFLAVIN (VITAMIN B2) mcg	150
VITAMIN B6 mcg	60
VITAMIN B12 mcg	0.35
NIACIN mcg	1000
FOLIC ACID (FOLACIN) mcg	17
PANTOTHENIC ACID mcg	500
BIOTIN mcg	3
VITAMIN C mg	12
CHOLINE mg	24
INOSITOL mg	24
CALCIUM mg	100
PHOSPHORUS mg	76
MAGNESIUM mg	8
IRON mg	1.5
ZINC mg	1
MANGANESE mcg	8
COPPER mcg	80
IODINE mcg	20
SELENIUM mcg	3
SODIUM mg	45
POTASSIUM mg	120
CHLORIDE mg	73

INGREDIENTS: ORGANIC TAPIOCA STARCH (60%), AMINO ACIDS (L-ASPARTIC ACID, L-LEUCINE, L-PROLINE, L-ALANINE, L-LYSINE, L-VALINE, L-ISOLEUCINE, L-SERINE, L-THREONINE, L-GLUTAMINE, L-TYROSINE, L-ARGININE, L-PHENYLALANINE, GLYCINE, L-HISTIDINE, L-CYSTINE, L-TRYPTOPHAN, L-METHIONINE) (16%), ORGANIC CANOLA OIL (12%), ORGANIC COCONUT MEDIUM CHAIN TRIGLYCERIDES (MCT) OIL (7%), *MORTIERELLA ALPINA OIL, **SCHIZOCHYTRIUM SP OIL, TAURINE, L-CARNITINE, VITAMIN A PALMITATE, VITAMIN D3, VITAMIN E ACETATE, VITAMIN K1, THIAMINE HYDROCHLORIDE, RIBOFLAVIN, NIACINAMIDE, CALCIUM D-PANTOTHENATE, PYRIDOXINE HYDROCHLORIDE, CYANOCOBALAMIN, ASCORBIC ACID, POTASium IODIDE, INOSITOL, BIOTIN, FOLIC ACID, CHOLINE BITARTRATE, DICALCIUM PHOSPHATE ANHYDROUS, COPPER GLUCONATE, FERROUS FUMARATE, MAGNESIUM GLYCINATE CHELATE, MANGANESE GLUCONATE DIHYDRATE, TRIPOTASSIUM CITRATE MONOHYDRATE, SELENIUM GLYCINATE, SODIUM CHLORIDE, ZINC CITRATE DIHYDRATE.

Distributed by Champion Foods, Inc.
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(Licensee of Hembal Labs Inc) www.championfoodgroup.com

Additional Products

Sugar

Domestic Sugar Distribution

We are seasoned experts in the distribution of premium Mexican and imported sugar within the United States. Our capabilities extend seamlessly across a diverse spectrum, catering to the needs of large-scale industrial enterprises, dynamic food service distributors, and intimate neighborhood grocery stores. We take pride in presenting our esteemed clientele with an extensive array of choices, encompassing competitive pricing, flexible quantities, uncompromising quality, and a range of packaging solutions, all tailored to elevate your experience with our exceptional Mexican and imported sugar offerings.

International Sugar Distribution

As a premier force in global sugar exportation, specializing in the distribution of superior Brazilian sugar worldwide. Our portfolio encompasses a diverse range, including ICUMSA 45, ICUMSA 150, and ICUMSA 600-1200 Brazilian sugar specifications, delivered to virtually any corner of the globe. Renowned for their unparalleled quality, our Brazilian sugar offerings are thoughtfully priced to ensure competitiveness without compromise. Our strategic alliance with leading sugar providers in Brazil, Colombia, and other Latin American countries exemplifies our commitment to excellence. This privileged partnership empowers us to consistently source top-tier sugar for our esteemed clients, further reinforcing our position as a trailblazer in international export. Our reach extends far and wide, touching key markets such as the Middle East, Africa, the Caribbean, China, the European Union, and numerous other global destinations. Champion Foods takes pride in fostering relationships that transcend borders, sharing the unparalleled essence of sugar with the world.



French Toast Sticks

Introducing our French Toast Sticks: A Resounding Favorite Among Breakfast Connoisseurs. This exquisite classic is thoughtfully crafted in two delightful variations – Original and Cinnamon – adding a touch of perfection to every breakfast menu. Elevate your offerings effortlessly, as our restaurant partners embrace the power to customize these delectable creations. Explore a world of possibilities with an array of succulent fruit toppings, farm-fresh fruits, and an assortment of tantalizing flavored syrups, ensuring an unforgettable culinary experience for your patrons. This product is 100% Vegetarian and all natural, no fillers, no chemicals, no gums, no starch, no preservatives, no artificial flavors.



Frozen Veggies

We proudly provide a diverse selection of frozen vegetables tailored to various requirements and clientele. Our offerings cater to institutional clients, grocery stores, and food service distributors, encompassing an array of packaging options to suit every demand. Compared to their fresh counterparts, frozen vegetables offer a multitude of advantages. They remain accessible even during off-seasons, boasting an extended shelf life. Furthermore, these vegetables are frozen at the peak of their freshness, preserving their nutritional value. Notably, frozen vegetables are more economically viable than their fresh alternatives. Our frozen vegetable assortment attains the highest A-grade quality from farms in the United States, Mexico, Ecuador, Turkey, Spain, Egypt, and Canada. We facilitate packaging suitable for both food service and retail, with choices ranging from renowned brand labels to customized private branding options that define Champion Foods.



Breaded Appetizers

We offer an extensive array of exquisitely breaded appetizers and vegetables, a true testament to taste and nourishment. Our adept sourcing capabilities encompass a diverse range of products, catering seamlessly to both retail and food service requisites. As with our entire range, our appetizers extend to customizable packaging. Should you seek a distinct brand identity, our offerings are amenable to exclusive private-label packaging, elevating your culinary offerings while retaining the superior quality that defines Champion Foods.

Onion Rings

Crafted from either the naturally sliced Spanish Sweet variety or an enticing blend of flavorful onions, our comprehensive range of delectable Onion Rings and Other breaded appetizers presents your clientele with an array of exquisite choices destined to captivate even the most discerning palate. Representing the pinnacle of taste and quality, our premium onion rings and breaded appetizers come in a diverse spectrum of sizes, styles, taste profiles, and textures, seamlessly harmonizing with menus across the spectrum from bustling buffets to elegant dining establishments. And for those seeking gluten-free options, our offerings extend to accommodate every dietary preference.

White Potato Products

We deliver an expansive array of premium white potato offerings. These delectable products, meticulously crafted from high-quality ingredients, come in diverse specifications tailored to meet your exact requirements. Whether you prefer our label or seek the distinction of your own private branding, our white potato products seamlessly accommodate both retail and food service demands.



Rice

Among our offerings, our rice selection shines as a testament to our dedication to providing top-tier ingredients. Each grain of rice embodies a journey of careful cultivation and meticulous selection, ensuring exceptional flavor, texture, and nutritional value. With a diverse variety of rice types available, Champion Food Group caters to a myriad of culinary preferences and cultural dishes. From the cherished staple of Basmati rice, Jasmine Rice, and parboiled Rice celebrated for its fragrant aroma and long grains, to the hearty goodness of brown rice, rich in fiber and nutrients, their rice collection resonates with both taste and health consciousness. Whether elevating a gourmet meal or forming the foundation of comfort food, Champion Food Group's rice offerings exemplify their commitment to culinary satisfaction.



Press

Investors from the USA Met with Farmers of Pavlodar Region

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U.S. Company Champion Foods Intends to Invest in Agricultural Product Processing in Kazakhstan

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The Passover Rules Bend, if Just for One Pandemic

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Kassym-Jomart Tokayev Took Part in the Kazakh-American Investment Roundtable

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Certifications



22000:2018



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