



Corona, CA

FoodForLife.com

Food for Life Baking Company started in Glendale, CA in 1964. The family owned company began by making all-organic bread from freshly sprouted live grains. Three generations later, the company now creates over 60 different bread products for more than 35,000 retailers nationwide. These products include bread loaves, English muffins, buns, pita pockets, cereals, tortillas and pastas. Food for Life stays true to their legacy and only produces organic kosher foods. They also cater to their customers' different needs by making a variety of gluten-free, low glycemic, yeast-free, and vegan items.



Charlie Torres with his LifeSource System

**“We’ve been using the LifeSource System for about 25 years.
LifeSource Water is a very important ingredient in our products.”**

Charlie Torres, Food for Life Bakery



Food For Life Products

Charlie Torres, a co-owner and Operations Manager of the Food for Life Baking Company, believes that his family's company success is largely attributed to the high-quality organic ingredients used in all products. One of these crucial ingredients is filtered LifeSource Water. Food for Life had their first LifeSource Water System installed in their Corona, CA baking facility over twenty-five years ago. The chlorine-free water substantially increases the yield of all of sprouted whole grains grown onsite. The higher sprouted grain yields mean big savings in time and money for the bakery. Filtered water is also used in all their other baking processes. Torres added that after twenty five years, his company is grateful for the high level of service provided by LifeSource Water Systems.

