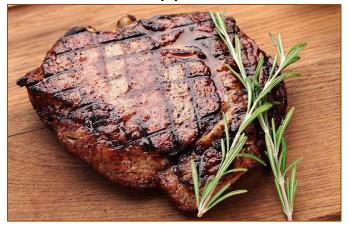
what's New! Irom Af 5

MEAT/POULTRY | SEAFOOD | FROZEN ENTREES | SAUCES | SIDE DISHES | BAKERY PRODUCTS | SNACK FOODS | BEVERAGES

Flavorful & Functional Blends for Your Protein Applications



Protein is one of the most costly components in the food market today. With that taken into consideration, food product developers must still deliver a positive end-product experience: protein that is **moist**, **tender**, and **balanced in flavor** while ensuring that processing and heating steps don't negatively impact yield or texture.

Let **Advanced Food Systems** help you meet these challenges in designing the best possible product with our **SeasonRite® Marinades**. These custom blends, many of which are designed to enhance the specific type and cut of protein, offer multiple solutions. Among them are: improved cook yield, enhanced texture, moisture retention, prevention/slowing of oxidation, as well as being tailored to vacuum tumble, injection or static soak.

These marinades will also score points with your purchasing, inventory control and production teams — using just one preblended ingredient with all of the flavor **PLUS** function needed makes it easy to order, track, batch and incorporate.

Flavor and Function Technologies

Our **SeasonRite® Marinades** are custom flavored marinades designed to increase cooked yield, improve texture and provide balanced flavor, as well as preventing/slowing of oxidation in both meat and poultry applications. Various versions are also available for **vacuum tumbling** and **injection**, or **overnight marination**.

SeasonRite® Marinades

A wide variety of flavor systems designed for maximum flavor impact and texture.

- Beef Steak T#32: Imparts savory beef flavor, increases cook yield, improves texture and enhances freezethaw stability of beef products, especially low grade; also keeps beef moist; aids in extending shelf life.
- DMC-5: Provides acid stability while improving texture, increasing cook yield, and promotes better moisture retention with enhanced freeze-thaw stability.
- SH-7NP: Improves texture, increases cooked yield and delivers freeze-thaw stability for outside skit steaks with improved moisture retention; also stabilizes oxidative flavor.
- Steak NWP-1: Improves texture of meat and poultry while providing balanced flavor; increases moisture retention and improves cooked yield.
- Chicken AN-3A: Balances flavor for poultry products, while increasing cooked yield and improving texture; also clean label.
- Spicy Korean BBQ: Flavored marinade system for chicken thighs; increases cook yield and provides an authentic spicy Korean flavor.
- PR-7: Greatly increases yield and gives excellent texture and juiciness to smoked, pork loin ribs which are prepared using an extended cooking time.

SeasonRite® Marinades Injectables (SRMI)

Just the perfect system where/when injection is indicated.

- * BRS-9: Custom developed marinade for leaner cuts if beef: improves sliceability of cooked meat as well as cooked yield, providing excellent natural flavor and texture.
- Honey BBQ: Honey barbecue flavored injection used to improve flavor and cooked yield of pork loin.
- * HC: For half-chickens that are smoked then steamed in the bag resulting with a flavorful tender juicy texture with excellent cook yield and a reduced amount of purge.

For additional information on our products, please contact Technical Service at **(800) 787-3067** or **lab@afsnj.com**.

Advanced Food Systems, Inc. : developers and manufacturers of custom ingredient systems for the perfect balance of flavor and texture!



Custom Ingredient Systems

21 Roosevelt Avenue Somerset, NJ 08873 732-873-6776 Tel. 732-873-4177 Fax www.afsnj.com

- Wine Herb: A wine-herb flavored injection marinade used to improve flavor and cooked yield in pork loin.
- *BIC: Natural marinade system that improves marinade retention in bone-in chicken (fresh, refrigerated) while providing a juicy texture and higher cook yield.