

What's New! from AFS

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

Take the Guesswork out of Controlling Moisture and Stabilizing Emulsions



Controlling moisture and **stabilizing emulsions** pose a unique challenge. Using too much **starch** can produce unwanted flavor masking. Excessive **gums** can cause texture to become gummy, even slimy. And, too much of the wrong **emulsifiers** can cause flavor and stability problems. But, with the right blend of starches, hydrocolloids (gums) and emulsifiers, you can achieve the end results you are looking for.

Starches give your product texture and consistency, while gums provide excellent freeze-thaw and emulsion stability. Emulsifiers keep the product homogenous and combined with starches while gums prevent separation during initial cooking and upon re-heating from a frozen state.

At **Advanced Food Systems**, our unique proprietary product blends are custom designed with your needs in mind, allowing for maximum flavor release during production and end-user preparation. When used together in just the right combinations, they can deliver better results than if either were to be used individually.

Whether your processing needs are cook up or cold mix, all your critical and functional ingredients are incorporated into one convenient dry-blend. We also offer clean label, allergen-free alternatives for many of these systems.

Stabilizer & Emulsifier Technologies

Look to the Advanced Food Systems emulsion/stabilizing systems for spot-on end product performance and flavor delivery. All our systems are easy to use and customize to meet your processing and product needs.

ACTOGEL® - Custom designed gelatin and texture systems.

- ❖ **BSG-4** - Cold water stabilizer that provides cling during glazing process at the plant and during baking; very effective in sauces with high sugar solids
- ❖ **CBF-20** - Prevents viscosity build up, improves stability of high sugar and fat (cinnamon bun) filling
- ❖ **RG-28** - Controls syneresis during storage and distribution of soft, non-gelatin dessert products – and offers good texture and flavor release

Applications:

Sauces, Glazes, Vegetable Sides, Desserts and Bakery

ACTOLOID® - Versatile blends of starches, hydrocolloids, stabilizers and emulsifiers.

- ❖ **665** - Stabilizer system providing smooth consistency with freeze/thaw stability, reduced boil-out and improved post thaw flavor
- ❖ **2124** - Stabilizer/Emulsifier system that provides smooth texture and freeze/thaw stability in meat fillings or sauces with relatively high fat content; also prevents fat separation upon microwaving and other heating methods
- ❖ **2789** - Stabilizer/Emulsifier system providing smooth texture and freeze/thaw stability with meat fillings or sauce/gravies with relatively high fat content
- ❖ **CCS-2** - Stabilizer/Emulsifier system that produces a spreadable cream cheese dip that is creamy, smooth, and stable without syneresis
- ❖ **ARS** - Stabilizer for soups that minimizes viscosity loss due to amylase that may be present in IQF vegetables; maintains full mouthfeel during holding periods

Applications:

Soups, Sauces, Gravies, Fillings and Dressings

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



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Custom Ingredient Systems

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