

What's New! from AFS

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

Increase Flavor and Efficiency while Decreasing Costs and Production Time



At **Advanced Food Systems®**, we're all about providing you with the right solution. Rejuvenate your products by letting us enhance their taste, reduce/replace expensive ingredients and help you offer healthier choices for your customers.

Our versatile **Chef-Ready®** line is a collection of uniquely developed ingredient systems that render a dynamic flavor enhancing solution. With our extensive flavor flexibility, we can develop a custom profile that gives you options allowing you to provide more impact within your finished product. And, since no refrigeration is required, storage costs are reduced.

With our **AFS Flavor Boosters®** line, you can enhance your **cheese** and **dairy** flavors. Their value lets you lower fat content, rein in key ingredient component costs, and reduce sodium in the finished product. These advantages can be used in soups, sauces, dressings, bakery and snack products, pizza toppings and many more applications.

Our customized ingredient systems also provide effective functionality within the formulation to help improve stability in your finished products. Your well-balanced, full-flavored culinary foundation for virtually any product starts here!

Flavor Enhancing Technologies

Designed with the intent to help develop and enhance your finished products, our ingredient systems are perfect for your culinary foundation. Effective, convenient, and no refrigeration required.

Chef-Ready® Stocks

Key Benefits Include:

- ✓ Easy hot, warm or cold water hydration from dry state
- ✓ Balanced, flavorful results
- ✓ Good for soups, sauces, gravies, dressings, bakery & snacks products
- ✓ Add to dry rubs & topical seasonings from dry state
- ✓ Add to liquid marinades for a boost in flavor
- ✓ Easy-to-portion/minimizes waste
- ✓ Our Lower Sodium (LS) line can offer significant reduced sodium options

Some of our profiles include:

Chicken • Beef • Seafood • Vegetable

AFS Flavor Boosters® Cheese & Dairy Boosters

Key Benefits Include:

- ✓ High intensity, consistently balanced profiles
- ✓ Same flavor impact of real cheese but with cost savings
- ✓ Easy dispersal and hydration in all temperature systems with minimal agitation (use at 0.25% to 1.25% in finished product)
- ✓ Dry blending convenience with other dry ingredients
- ✓ Helps trim fat content, and lessen sodium levels
- ✓ Superb in pizza topping applications (use up to 3-4% less real cheese) with same flavor impact

Some of our profiles include:

American • Mild Cheddar • Aged Cheddar • Asiago • Parmesan • Romano • Swiss • Sour Cream Booster • Butter Booster • Cream Booster

Don't hesitate to contact us for more info regarding custom flavor profiles!

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!



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Custom Ingredient Systems

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