

What's New! from AFS

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

Create Perfectly Breaded Chicken with Seal 'N Crisp Systems from AFS!

Perfectly breaded chicken is moist and juicy inside, crisp and crunchy outside. Unfortunately, keeping breading on **skin-on chicken** without fully frying has been a challenge. Poor adhesion causes breading to fall off during re-heating or eating. Coatings that do stay on are often hard and form a shell around the product rather than adhering to the chicken, creating an undesirable gap between the chicken and the coating.

New products in the AFS **Seal 'N Crisp®** product line can help improve batter adhesion for perfectly breaded skin-on chicken! **Seal 'N Crisp® Precoat SOC** and **Seal 'N Crisp® Batter SOC** are specially developed pre-dust and breading systems designed for **skin-on** chicken pieces, such as wings, breasts, thighs and drumsticks that are par-fried and fully-cooked then frozen.

Seal 'N Crisp® Precoat SOC is designed to prepare the chicken for batter by providing uniform coverage of skin and areas of exposed muscle protein. The pre-coat absorbs free surface water from the chicken as well as water that is released during cooking. This creates a tacky interface that helps the batter adhere to the skin during reheating. The final product has the perfect balance of juiciness inside and crunchiness outside.

Seal 'N Crisp® Batter SOC provides **excellent adhesion to skin** that has been treated with **Seal 'N Crisp® Precoat SOC** during the batter / breading process as well as throughout the cooking process. Improved adhesion reduces gapping between the coating and chicken and shelling that often occurs during cooking. The final product has a very crispy yet flexible texture.

Seal 'N Crisp® Precoat SOC and **Seal 'N Crisp® Batter SOC** systems are dry bases that are easy to store and use. They are excellent choices to **improve adhesion to chicken skin** during the batter and breading process, the cooking process and the re-heating process.



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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