



What's New! from AFS

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

Manage Rising Guar Gum Prices With Products From AFS!

Advanced Food Systems offers unique ingredient systems that can reduce the amount of (or even replace!) guar gum while improving overall product quality. As guar gum prices continue to escalate, long lead times and tight profit margins are sending food scientists in search of less expensive and more readily available alternatives. Our products not only help offset rising guar gum costs, but also offer the additional functional benefits of balancing flavor and texture across a wide range of applications.

Sauces, Dressings and Soups

Actoloid® 200 and **Actoloid® 303** from AFS are economical alternatives to guar gum in sauces, dressings and soups. At lower usage levels than guar gum, they produce high viscosity in cold water with improved flow characteristics. They also improve emulsion stability, freeze-thaw stability and particulate suspension in the final product.

Bakery

Guar gum has long been used as an inexpensive sealant for filled, dough based products such as egg rolls, tortillas, calzones and ravioli. **Sealtite® 1230** and **Sealtite® FB-17** are edible adhesives that are cost-effective alternatives to guar gum. They are cold water soluble and designed so that the agitation of products moving along the

conveyor line helps to create a thicker, stickier seal than guar gum alone. This helps keep the filling in and the water or oil out by eliminating skin unwrapping during deep frying, conveying and baking. The final result of using **Sealtite®** systems is less damages and higher finished product yields.

For 30 years AFS has been providing customized solutions that enhance the quality of your products and provide cost savings. Our expert culinary and food science team can develop customized ingredient systems specific to your product specifications and production parameters. Make AFS your technical partner for innovative food ingredient solutions!



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!



Advanced Food
Systems, Inc.

Custom Ingredient Systems

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