

# What's New! from AFS

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

## Give Your Products More Crunch with Precoats and Batters from AFS!

Crispy, crunchy outside – moist and juicy inside – that's what makes batter and breaded food items such as chicken tenders, fish sticks and cheese sticks so much fun to eat. Keeping this crunchy texture during the reheating of these items presents unique challenges. AFS offers several systems that address these challenges for breaded meat, seafood and vegetable products. The systems are designed to improve batter/breading adhesion, moisture retention and freeze/thaw stability, even when microwave heated.

### Seal 'N Crisp® Precoat #16

- Can be used as a pre-coat and / or batter
- Adds extra crispiness and excellent batter adhesion
- Seals moisture inside batter and breading during frying
- Reduces oil absorption

### Seal 'N Crunch Precoat #18

- Pre-coat only
- Excellent moisture barrier to reduce spotting in battered/breaded products
- Excellent batter adhesion and a crispy texture during frying

### Seal 'N Crisp Oriental Batter MW-43

- Can be used as a pre-coat or batter
- Short set-up time
- Reduce stickiness
- Permit easy release from the conveyor belt
- Provides a crispy, crunchy finished product texture

### Sealtite® Predust 908

- Excellent moisture barrier
- Produces a juicy texture inside and a very crispy texture outside
- Improves cooked yield

**Seal 'N Crisp®, Seal 'N Crunch® and Sealtite®** are excellent choices to improve the texture and flavor of breaded products. These systems are dry bases that are easy to store and use. They can be used alone or in combination with AFS marinade systems. They can also be customized with flavors and seasonings for a convenient, one-step ingredient system.

AFS provides customized solutions that enhance the quality of your products and provide cost savings. Make AFS your technical partner for innovative food ingredient solutions!



For additional information on **AFS Products**, please contact Technical Services at (800) 787-3067 or [lab@afsnj.com](mailto:lab@afsnj.com).

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