

What's New! from AFS

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

Season's Greetings and Best Wishes in 2011 from AFS!

AFS appreciates the opportunity to provide you with customized products, and we thank you for your support this past year. We continually strive to improve our customer service and offer new custom ingredient systems that solve texture and flavor problems. Trend highlights in 2010 included reducing sodium and fat content, cleaner labels and new bold ethnic flavor profiles.

Health and Wellness Initiatives:

- **AFS Dressing Bases** and Mori - Nu Silken Soy Puree can be combined to create low fat and low sodium dressings in a variety of flavor profiles.
- New and improved **Chef-Ready® Sauce Bases** are low fat / low sodium and come in exciting new flavors, including Tangerine Orange, Lemon Butter and Hoisin.
- **Seal N Crunch™ Precoat** and **Seal N Crisp™ Batter** help reduce oil pick-up and improve crunchiness of fried products re-heated in microwaves.
- **AFS Savory Flavor Booster™** is a clean label alternative to HVP, I&G and MSG.

New Flavor Profiles:

- **Chef-Ready® Seasonings** line extensions include Latin Citrus, Thai, Adobe, Kimchi and Baltimore Style flavor profiles.
- New **Chef-Ready® Asian Soup Bases** include Tom Yum, Wonton and Kimchi.
- **Chef-Ready® Hispanic Sauces** are available in Adobe, Savory Fajita, Chipotle Cheddar and Enchilada.

We look forward to developing innovative products and delivering solutions to our customers and friends as we move into the New Year. Initiatives in 2011 will focus on:

- Developing cost-effective, clean-label and natural products.
- Optimizing our customers' products and formulas for better yields and manufacturing efficiencies.
- Developing partnerships with our customers in order to streamline product development.
- Providing technical expertise for all of our customers' challenges.

Make AFS your technical partner for inventive food ingredient solutions in 2011!



For additional information on our products, please contact Technical Services 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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