



## What's New! from AFS

**With the Seal 'N Saucy Pre-coating System, consumers can enjoy their favorite breaded products and dipping sauce all in one easy to eat product!**

Batter and breaded frozen food products are widely consumed both in restaurants and at home. Such products are usually accompanied with a variety of dipping sauces to add flavor and visual appeal.



One of AFS's new product lines, **Seal 'N Saucy Precoating System**, is a flavored dry precoating system for various fried products that eliminates the need for a dipping sauce. When applied to chicken, shrimp, pork, fish, or cheese products, **Seal 'N Saucy Precoatings** create a saucy interface between the substrate and batter and breading upon frying. Each **Seal 'N Saucy Precoating** system is specifically formulated to provide the saucy appearance and flavor associated with each flavor profile.

To use, the substrate such as chicken or shrimp, is properly marinated, pre-coated with the appropriate **Seal 'N Saucy Precoating** system, battered and breaded, and then fully cooked and frozen. The product is then reconstituted from frozen in a fryer.

**Seal 'N Saucy Precoatings** are currently available in the following flavor profiles:

- Buffalo
- Cheddar
- Pepper Jack
- Honey Mustard
- BBQ
- Chipotle BBQ
- Ketchup
- Cheddar
- Marinara

*For additional information on this or other products, please contact Chris Kelly at (800)787-3067 or [chris.kelly@afsnj.com](mailto:chris.kelly@afsnj.com).*

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