



What's New! from AFS

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

Prevent filling blow-outs using AFS Stabilizers for Filling and Stuffing!

In addition to our current binding and texture systems for meat and poultry, many of our **Actobind®** lines are specially developed as Stabilizers for Filling and Stuffing. These products bind excess water and prevent blowouts during par cooking and full baking/frying, thus reducing waste and rework and improve final appearance.



The **Actobind®** line of Stabilizers for Filling and Stuffing also give food processors and manufacturers the following benefits:

1. Prevent greasing out in high fat fillings.
2. Improve freeze thaw stability.
3. Improve texture of filling.
4. Easily incorporated into fillings and can be added dry without lumping.
5. Control moisture during different stages of cooking such as during cold mixing, at

warm temperatures during par-cooking, at cold temperatures during freezing and at the hot temperatures reached during reconstitution or full cooking.

Actobind® 3900 provides more hot viscosity and higher degree of thermal gelling. It is excellent for filling with a combination of meat/seafood and vegetables such as crab cakes.

Actobind® 6900 has more cold viscosity and a lower level of thermal gelling. It is great for filling with a high percentage of vegetables or high moisture ingredients, or fillings that require cold viscosity for processing.

Actobind® 3924 gives more emulsification for higher fat fillings such as burrito fillings that contain high amounts of cheese and meat.

Actobind® 5900 CS provides blowouts stability in cheese/mozzarella sticks during frying or baking.

Call us today to find the best **Actobind®** product to meet your processing and product requirements.

For additional information on this or other products, please contact Technical Services at (800)787-3067 or lab@afsnj.com.

Advanced Food Systems: *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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