

**INNOVATIVE
INGREDIENT
SYSTEMS
FOR YOUR
PRODUCTS**



ADVANCED FOOD SYSTEMS, INC.

**POULTRY
CATALOG**



**ADVANCED FOOD
SYSTEMS, INC.**

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BATTER & BREADED

WHOLE BIRD / BONE-IN

WINGS

SAUSAGE

WHOLE MUSCLE

FORMED PRODUCTS

FORMED PRODUCTS

AFS offers several products that provide the following function and benefits for formed poultry products:

- *Increase yield*
- *Excellent binding and forming*
- *Improve texture, flavor and color*
- *Increase cooked yield*
- *Improve freeze-thaw stability*
- *Prevention of warmed over flavor and oxidation*
- *Add flavor – inside of meat, on the surface, or both*
- *Improve batter and breading adhesion*
- *Flavored glazes and sauces*
- *Functional dry rubs for adding flavor and visual appeal*

BATTER & BREADED

WHOLE BIRD / BONE-IN

WINGS

SAUSAGE

WHOLE MUSCLE

FORMED PRODUCTS



PRODUCT LINE	FEATURES AND BENEFITS
SeasonRite® Marinade (SRM)	<ul style="list-style-type: none">➤ Frozen or pre-cooked microwaveable meat➤ Increase yield➤ Incorporate flavor➤ Clean label options available
Actobind®	<ul style="list-style-type: none">➤ Binding and water control➤ Neutral flavored➤ Clean label options available➤ Phosphate free options available
Chef-Ready® & SeasonRite® Topical Seasonings	<ul style="list-style-type: none">➤ Specially designed topical seasonings to add flavor and enhance appearance
Fresh'O Chicken	<ul style="list-style-type: none">➤ Minimizes warmed-over and gamey flavors of cooked poultry products
SeasonRite® Liquid Glazes and Sauces	<ul style="list-style-type: none">➤ Ready-to-use liquid glazes that add, both flavor and color

BATTER & BREADED

WHOLE BIRD / BONE-IN

WINGS

SAUSAGE

WHOLE MUSCLE

WHOLE MUSCLE

AFS offers several products that provide the following function and benefits for whole muscle poultry products:

- *Increase cooked yield*
- *Add flavor – inside of meat, on the surface, or both*
- *Improve freeze-thaw stability*
- *Prevention of warmed-over flavor and oxidation*
- *Improve microwave-ability*
- *Improve batter and breading adhesion*
- *Flavored glazes and sauces*
- *Function dry rubs for cook-in-the-bag applications*



ADVANCED FOOD SYSTEMS, INC.



PRODUCT LINE	FEATURES AND BENEFITS
SeasonRite® Marinade (SRM)	<ul style="list-style-type: none"> ➤ Frozen or pre-cooked microwavable meat ➤ Increase yield ➤ Incorporate flavor ➤ Clean label options available
SeasonRite® Marinade, Injectable (SRMI)	<ul style="list-style-type: none"> ➤ Flavored marinade system specially designed for the injection process ➤ Better suspension of marinade ➤ No needle clogging
Actobind®	<ul style="list-style-type: none"> ➤ Binding and water control ➤ Neutral flavored ➤ Clean-label options available ➤ Phosphate free options available
Chef-Ready® & SeasonRite® Topical Seasonings	<ul style="list-style-type: none"> ➤ Specially designed topical seasonings to add flavor and enhance appearance.
Fresh 'O Chicken	<ul style="list-style-type: none"> ➤ Minimizes warmed-over and gamey flavors of cooked poultry products.
SeasonRite® Liquid Glazes and Sauces	<ul style="list-style-type: none"> ➤ Ready-to-use liquid glazes that add, both flavor and color

BATTER & BREADED

WHOLE BIRD / BONE-IN

WINGS

SAUSAGE

SAUSAGE PRODUCTS

AFS offers a wide variety of products that provide the following function and benefits for chicken sausage:

- *Increase cooked yield*
- *Improve texture and flavor*
- *Improve freeze-thaw stability*
- *Natural curing agents*
- *Prevention of warmed-over flavor and oxidation*
- *Seasonings to create both tradition and artisanal sausages*





PRODUCT LINE	FEATURES AND BENEFITS
SeasonRite® Marinade (SRM)	<ul style="list-style-type: none">➤ Frozen or pre-cooked microwavable meat➤ Increase yield➤ Incorporate flavor➤ Clean label options available
Actobind®	<ul style="list-style-type: none">➤ Binding and water control➤ Neutral flavored➤ Clean label options available➤ Phosphate free options available
Chef-Ready® & SeasonRite® Topical Seasonings	<ul style="list-style-type: none">➤ Specially designed topical seasonings to add flavor and enhance appearance.
Fresh 'O Chicken	<ul style="list-style-type: none">➤ Minimizes warmed-over and gamey flavors of cooked poultry products
AFS ColorKure	<ul style="list-style-type: none">➤ A clean label alternative to nitrite

CHICKEN WINGS

AFS offers a wide variety of products that provide the following function and benefits for chicken wings:

- *Increase Yield*
- *Improve texture, flavor and color*
- *Predust and coating systems*
- *Improve freeze-thaw stability*
- *Topical seasonings*
- *Flavored, functional glazes*



PRODUCT LINE	FEATURES AND BENEFITS
Seal'N Crisp®	<ul style="list-style-type: none"> ➤ Custom designed coating systems to improve breading adhesion, absorbs less oil, and extends crispiness
Sealtite®	<ul style="list-style-type: none"> ➤ Seals moisture in meat ➤ Increase yield ➤ Improve texture and flavor
SeasonRite® Marinade (SRM)	<ul style="list-style-type: none"> ➤ Frozen or pre-cooked microwaveable meat ➤ Increase yield ➤ Incorporate flavor ➤ Clean label options available
Actobind®	<ul style="list-style-type: none"> ➤ Binding and water control ➤ Neutral flavored ➤ Clean label options available ➤ Phosphate free options available
Chef-Ready® & SeasonRite® Topical Seasonings	<ul style="list-style-type: none"> ➤ Specially designed topical seasonings to add flavor and enhance appearance
SeasonRite® Rub	<ul style="list-style-type: none"> ➤ Flavored rub and coating systems that utilize flavor and water control
SeasonRite® Liquid Glazes and Sauces	<ul style="list-style-type: none"> ➤ Ready-to-use liquid glazes that add, both flavor and color
Chef-Ready® Sauce Bases	<ul style="list-style-type: none"> ➤ Easy-to-use bases to create sauces that are both flavorful and functional ➤ Cold make-up and cook-up options available ➤ Can be used in cook-in-bag applications or applied post cook ➤ Wide variety of flavors ➤ Improves cling to wings

WHOLE BIRD / BONE IN

AFS offers a wide variety of products that provide the following function and benefits for whole bird or bone-in chicken pieces:

- *Increase Yield*
- *Reduce purge*
- *Improve texture, flavor and color*
- *Topical seasonings and rubs*
- *Functional sprays to reduce freezer burn and enhance cooked appearance*



PRODUCT LINE	FEATURES AND BENEFITS
SeasonRite® Marinade (SRM)	<ul style="list-style-type: none"> ➤ Frozen or pre-cooked microwaveable meat ➤ Increase yield ➤ Incorporate flavor ➤ Clean label options available
SeasonRite® Marinade, Injectable (SRMI)	<ul style="list-style-type: none"> ➤ Flavored marinade system specially designed for the injection process ➤ Better suspension of marinade ➤ No needle clogging
Actobind®	<ul style="list-style-type: none"> ➤ Binding and water control ➤ Neutral flavored ➤ Clean label options available ➤ Phosphate free options available
Fresh'O Chicken	<ul style="list-style-type: none"> ➤ Minimizes warmed-over and gamey flavors of cooked poultry products
Chef-Ready® & SeasonRite® Topical Seasonings	<ul style="list-style-type: none"> ➤ Specially designed topical seasonings to add flavor and enhance appearance
SeasonRite® Rub	<ul style="list-style-type: none"> ➤ Flavored rub and coating systems that utilize flavor and water control
Seal'N Season Dry Glaze	<ul style="list-style-type: none"> ➤ Unique, flavored dry rub systems designed for cook-in-the-bag products. They utilize moisture from meat and convert to glaze during cooking
Gloss'N Sheen	<ul style="list-style-type: none"> ➤ A special glaze system that gives cooked chicken a glossy appearance and retards dehydration of chicken in reheating oven and frozen storage (freezer-burn)

BATTER & BREADED

AFS offers a wide variety of products that provide the following function and benefits for batter and breaded poultry:

- *Improve crispiness/crunchiness*
- *Color development*
- *Improve coating adhesion*
- *Prevent moisture migration into coating*
- *Specialty flavored precoats*



PRODUCT LINE	FEATURES AND BENEFITS
Seal'N Crisp®	<ul style="list-style-type: none"> ➤ Custom designed coating systems to improve breading adhesion, absorbs less oil, and extends crispiness
Seal'N Crunch	<ul style="list-style-type: none"> ➤ Predust systems designed to improve crunchiness by preventing moisture migration from substrate into meat
Sealtite®	<ul style="list-style-type: none"> ➤ Seals moisture in meat ➤ Increase yield ➤ Improve texture and flavor
SeasonRite® Marinade (SRM)	<ul style="list-style-type: none"> ➤ Frozen or pre-cooked microwaveable meat ➤ Increase yield ➤ Incorporate flavor ➤ Clean label options available
SeasonRite® Marinade, Injectable (SRMI)	<ul style="list-style-type: none"> ➤ Flavored marinade system specially designed for the injection process ➤ Better suspension of marinade ➤ No needle clogging
Actobind®	<ul style="list-style-type: none"> ➤ Binding and water control ➤ Neutral flavored ➤ Clean label options available ➤ Phosphate free options available
Seal'N Saucy	<ul style="list-style-type: none"> ➤ A dry flavor coating system that provides a sauce-like interface in between the substrate and the batter/breading, after reconstitution
Chef-Ready® & SeasonRite® Topical Seasonings	<ul style="list-style-type: none"> ➤ Specially designed topical seasonings to add flavor and enhance appearance