

What's New! from AFS

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

STEAK MARINADE SYSTEMS TO ENHANCE QUALITY



Tender, flavorful and juicy are just a few terms associated with a good steak. Long considered a special occasion food, rising beef prices have forced processors to introduce different steaks or cuts sourced from lower grades of beef. Although less expensive than traditional or higher-grade cuts, these new steak options can be tough, dry or off-flavored.

AFS recently developed several new **TenderBite marinade systems** that deliver **flavor, juiciness** and pleasing **texture to steak** enthusiasts. **TenderBite** marinades are ideal for lean, poorly marbled or low-grade beef such as eye-round or swiss steaks. In addition to improving texture and flavor, these marinades **extend red color retention** in both raw marinated and frozen treated beef.

TenderBite systems perform extremely well in both vacuum tumble and static soak conditions. Specifically designed for rawfrozen, individually packaged steaks, **TenderBite** steaks may be cooked directly from the freezer at lower temperatures using both pan or grill methods. Whether cooked rare or well-done, **TenderBite** steaks

combine value, flavor and succulence with the convenience of shorter cooking times and cost savings through freezer-to-table portion control.

FOR MORE INFORMATION:
(800) 787-3067 | (732) 873-6776
EMAIL: LAB@AFSNJ.COM
VISIT ONLINE: WWW.AFSNJ.COM