

# What's New! from AFS

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

Issue 1, 2017

## Keep the Fresh Dairy Taste in your Product with even Fresher Benefits!



With over thirty years' experience in developing and manufacturing custom food ingredients, AFS offers a **large catalog of products** for the food industry. By answering to customer challenges with products designed to meet cost guidelines, processing requirements and labeling restrictions, AFS continues to provide **effective solutions** for food processors.

The AFS Read Cream® line is just such an example of product development, product evolution and implementation to meet the ever-changing consumer requirements. Hydrated Read Cream® products are designed to function as 1:1 replacements of liquid heavy cream and half and half and can be used in sauces, soups, casseroles, beverages and bakery items. Read Cream® provides the same fresh dairy **flavor and creamy texture** as real dairy products but has increased functionality and stability. Read Cream® also gives the formulator greater control of nutrition and label requirements. Through **lower fat** content, **clean label** and **soy-free** options, Read Cream® broadens your product's appeal to health-conscious consumers.

As a powdered system, Read Cream® **reduces processing costs** through ambient storage requirements, reduced transportation fees and more consistent material costs. Additional advantages include accurate long-term cost projections through resistance to daily price fluctuations.

## SOLUTION CENTER

Our **Read Cream®** line are custom ingredient blends made to resolve your product challenges and give you more control of your end-product. See below for some of our **innovative solutions** that best fits your processing needs.

### Read Cream® 23

Read Cream® 23 is a cost-saving solution that improves emulsion stability, provides freeze/thaw stability, improves shelf life, provides cold viscosity.

### Read Cream® HC-22

Read Cream® HC-22 improves emulsion stability, provides freeze/thaw stability, improves shelf life, and provides cold viscosity when used to replace cream or half and half.

### Read Cream® HC-31

Read Cream® HC-31 is a clean-label solution that provides cost savings, improves emulsion stability, provides freeze/thaw stability, improves shelf life, and provides cold viscosity.

### Read Cream® HH-60

Read Cream® HH-60 used in place of cream or half and half reduces fat, improves emulsion stability, provides freeze/thaw stability, improves shelf life, and provides cold viscosity.

Also, ask about **MilkPlus®**. When hydrated in whole milk, it can be used as a 1:1 replacement for heavy cream in sauces, soups, and bakery products.

For additional information on our products, please contact Technical Service at **(800) 787-3067** or [lab@afsnj.com](mailto:lab@afsnj.com).

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## Custom Ingredient Systems

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