

What's New! from AFS

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

Manage Rising Dairy Costs and Create "Better For You" Foods!

Rising dairy costs bringing you down? AFS' **ReadiCream®**, **Milk Plus®** and **AFS Cheese Booster®** powder systems replace costly liquid dairy products without sacrificing flavor or texture. Our specially designed systems limit your exposure to price fluctuations, maximize process efficiencies and create healthier foods.

ReadiCream® is an innovative line of dairy replacers that, when hydrated in water, can be used as a 1:1 replacement for heavy cream or half & half. With a 13% - 17% usage rate in the prepared ingredients, costs and fat content are significantly reduced. Made with cream solids, **ReadiCream® HC** has 82% less fat than liquid Heavy Cream. **ReadiCream® HH** contains skim-milk powder and cream powder and has 56% less fat than liquid Half & Half. Additional benefits include good stabilization and emulsion properties, freeze/thaw and heat stable end products and minimal seasonal flavor fluctuations.

Milk Plus® is a dairy powder system that, when hydrated in whole milk, can be used as a 1:1 replacement for heavy cream in sauces, soups and bakery products. The finished product is similar in mouth-feel and color to heavy cream but has approximately 74% less fat.

AFS Cheese Boosters® are designed to reduce or replace a portion of high fat, costly cheese components without sacrificing flavor or texture. Composed of cheese and dairy powders, flavor enhancers and spices, their high flavor intensity allow formulators to reduce overall use in the end product. For example, adding 0.30% of an **AFS Cheese Booster®** to an Alfredo sauce can reduce

total cheese from 8.50% to 5.50%, a replacement of 1 part **AFS Cheese Booster®** to 10 parts cheese. Available flavor profiles include American, Cheddar, Parmesan and Romano, or one can be customized to mimic the characteristics of specific cheeses.

AFS ReadiCream®, Milk Plus® and **Cheese Booster®** ingredient systems are dry bases that are easy to use and store. They can be dry-blended with other ingredients and prepared as needed. They easily hydrate in hot, warm or cold water with minimal agitation and require no refrigeration. AFS replacers are an excellent choice to reduce costs and lower fat while balancing flavor and texture.

Make AFS your technical partner for inventive food ingredient solutions!



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

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



Advanced Food Systems, Inc.

Custom Ingredient Systems

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