

What's New! from AFS

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

Better BBQ with AFS!

BBQ, the art of cooking over an open fire, is one of the highlights of summer. AFS offers an array of functional and flavorful ingredient systems to give your product authentic BBQ flavor and appearance. Our products increase cooked yield, improve texture and appearance and are available in a multitude of BBQ flavor profiles.

Marinades

Actobind® functional ingredient systems increase cooked yield, improve freeze/thaw stability and help maintain a tender and juicy texture upon reheating. **SeasonRite® Marinades** are complete blends of functional and flavored ingredients that offer the yield and texture benefits of **Actobind®** with the addition of flavor. Available flavor profiles include Honey BBQ, Memphis BBQ, Whiskey Smoke, Korean BBQ, Mesquite and CharGrill. Additional flavor profiles can be customized to meet your needs.

Sauces / Glazes

AFS offers a wide variety of sauces, glazes and seasonings to give your product authentic, bold BBQ flavor while providing functional benefits. **SeasonRite®** and **Chef-Ready®** sauce and glaze bases improve cling during application, reduce drip loss during cooking and thawing and reduce dehydration during frozen storage. Low salt and clean label varieties are available as well. **SeasonRite®** and **Chef-Ready®** topical seasonings are functional dry seasoning blends that improve texture, increase flavor impact, have good adhesion and improve the appearance of the finished product.

Fresh 'O® Systems are flavor systems designed to minimize off flavors and bring out the natural

savory fresh flavor of meat. It reduces green/grassy notes, masks metallic notes and prevents warmed over flavor. **Fresh 'O® Systems** reduce freezer burn and protect the color of meat. They can also very easily be blended with **Actobind®** and **SeasonRite® Marinades**.

AFS ingredient systems are dry bases that are easy to use and store and are excellent choices to enhance the presentation and flavor of BBQ. 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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