

What's New! from AFS

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

Frozen Soups never tasted better!

Processing and serving frozen soups can present many significant challenges because of the wide variety of ingredients which make up a soup. These include meat/protein, vegetables, pasta, and different types of broths (savory, tomato, creamy). Getting the entire system to the right degree of texture along with a pleasing flavor display can be daunting. Advanced Food Systems offers an array of products to ensure that each building block of the soup tastes as good as fresh-from-home.

Meat

- **Actobind® Systems** are multifunctional systems designed to improve freeze thaw stability, lighten cooked meat color and improve cooked yield. These features contribute to consistent flavor and texture. They also help to maintain proper moisture levels in the meat so that flavor profiles are retained even during heating.

Vegetables

- **EastBrown®** products provide caramelized flavor and color to IQF vegetables used as soup inclusions.

Broth

- **Actoloid® 665** provides a smooth consistency and high viscosity without masking flavors. **Actoloid® 2789** and **Actoloid® 2124** both improve high-temperature emulsion and steam table stability in cream-based and high-fat soups. All three products improve freeze/thaw performance and are easily dispersible.
- **Chef-Ready® Stock Bases** are powdered flavor systems that readily hydrate in water. They are flexible enough to use as either soup foundations or provide flavor enhancement. Their high flavor

intensity helps to improve flavor impact using fewer ingredients, thus allowing significant cost savings. They are also available in low sodium, reduced fat and vegetarian alternatives to meat based formulations.

Pasta

- **Actobind® PCI** is a custom designed system used to regulate the texture and hydration of pasta in dry, frozen and retorted packaging conditions.

Frozen soups offer consumers convenience and value, whether at home or in a restaurant. Advanced Food Systems' products provide customized solutions that significantly enhance the quality and nutritional contribution of each individual soup component.



For additional information on our products, please contact Technical Service 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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