SeasonRite Marinades – Tastefully Increase Cook Yield and Improve Appearance!

Advanced Food Systems is pleased to announce our new and improved SeasonRite Marinade (SRM) & SeasonRite Marinade Injection (SRMI) product line. These products are useful across a wide variety of substrates and can deliver a wide variety of traditional and contemporary flavors.



These functional marinades improve both visual and palatable appeal of the final product. Versions are available with natural binding

systems with reduced sodium and with or without phosphates.

Applications:

The SeasonRite Marinades can be applied to beef, chicken, fish, shellfish and pork. used fully-cooked and can be in products, frozen/refrigerated, microwavable refrigerated and ground products. Different versions of SRMs are available for tumbling, **SRMI** or static soaking.

Profiles:

Some of available flavor profiles include: Chili Lime Garlic, Caribbean, Buffalo, Hoisin, Kim Chi, Hickory Grill, Mesquite, Memphis BBQ, Whiskey Smoke, Mediterranean, Wine Herb, New Orleans, Santa Fe, Madras, Mojo and many others.

These flavored marinades are an excellent choice to enhance flavor, increase cook yield, improve appearance and value or add a new creative item to an existing product line. They are bold enough to be used alone or for complementing a sauce or glaze. All **SeasonRite Marinades** are dry bases and can be customized to meet your needs.

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

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

