



What's New! from AFS

Never encounter the mess of accidental spills from unwrapped dough skins anymore!



Try our **Sealtite® FB-17**, an edible **adhesive** specially designed to seal flat bread type dough skin and to eliminate unwrapping of skin during deep fat frying and baking!

Sealtite® FB-17 also works well to seal thinner products such as tortilla skins, wonton skins, and spring rolls at a lower usage level, compared to usage on the thicker skins. Hydrated **Sealtite® FB-17** in water can be easily applied onto various

skins using brush-on, extrusion, and/or spray (lower concentration) application.

Sealtite® FB-17 is one of the edible **adhesives** products carefully designed and manufactured by our R&D, Technical Service, and Production teams. In addition to the adhesives ones, we also produce various **Non-adhesives Sealtite®** systems designed for different applications, such as: **1. Sealtite® Sprayed on System** works for pizza crust, baked shells, and pastry products to prevent or reduce moisture migration from sauces, fillings, topping to crust, or baked items; **2. Predust System** provides excellent moisture barrier to produce juicy textures on the inside and very crispy texture on the outside; **3. Precoat System** provides excellent moisture barrier and less oil absorption of fried products; **4. Marinade System** retains marinade during processing as well as increase cook-yield and juiciness.

For additional information on this or other products, please contact Chris Kelly at (800)787-3067 or chris.kelly@afsnj.com.