

## **Meat and Poultry Applications:**

### **Texture Systems and Applications:**

#### **Actobind® FM99:**

High cook-yield, freeze / thaw stability and firm texture of cooked meat products (formed and whole muscle).

#### **Actobind® FM499:**

High cook-yield with firm natural bite while improving freeze / thaw stability (formed and whole muscle).

#### **Actobind® CBS-1:**

High cook-yield with juiciness while providing a natural cooked texture of chicken breast meat.

#### **Actobind® CB-2:**

High cook-yield with firm, short texture and less sticking during cooking.

#### **Actobind® AMS:**

High cooked yield and texture, while reducing purge when using acidic marinades.

#### **Actobind® CTS:**

Provides firmer texture and lighter color, while stabilizing oxidative flavor in thigh and dark meat.

#### **Actobind® RS / RC:**

Improves the texture and yield of retorted poultry and red meat.

#### **TexRite® Marinades:**

Improves yield and finished texture with bone-in, skin-on meat pieces.

#### **TenderBite HF:**

Lightens the color of heavy fowl meat while improving cooked texture and cooked-yield.

#### **Seal 'N Crisp Coating:**

Coating systems for high moisture products such as chicken, shrimp, fish and vegetables. Reduces moisture migration and oil absorption in deep fat frying process. Adds extra crispiness and provides excellent batter adhesion.

#### **Seal 'N Glaze RC:**

Improves cook-yield of rotisserie chicken, eliminates freezer burn, and enhances appearance upon microwave or oven reconstitution

**Flavor and Texture Systems:**

**Sealtite Marinade RL Series:**

Maximizes yield and juicy texture in cooked chicken wings / drumsticks and marinade retention before and after cooking

**Sealtite Predust 908 Series:**

Excellent moisture barrier providing juicy meat and crispy external texture (use with Sealtite Marinade).

**SeasonRite Marinades:**

A wide variety of flavor systems designed for maximum flavor impact and texture. Various versions available for vacuum tumbling and injection or overnight marination.

**Gloss 'N Sheen:**

Provides glossy, moist look upon cooking. Improves cook-yield and reduces freezer burn / dehydration.

**SaucyGlaze / Actoglaze Bases:**

Water-soluble dry mixes providing sauce-like glaze. Improves cook-yield and provides extra sauce / flavor. Available in a variety of flavors.

**SeasonRite Rubs / Coatings:**

Unique rub / coating system that utilizes flavor and water control technology.