

Sauce, Gravy, Condiment, Dressing and Soup Applications:

Texture System and Application:

Actoloid® 665:

Stabilizer system for frozen sauce, fillings and gravy which provides a smooth consistency, glossy sheen, high viscosity and freeze / thaw stability. Controls water migration of pizza sauce to crust.

Actoloid® 2789 or 2124:

Stabilizer and emulsifier system for sauces, gravies, meat fillings and creamy soups which provides freeze / thaw stability and high temperature emulsion stability.

Actoloid® 977:

Stabilizer for frozen and refrigerated tomato sauces that maintains pulpy texture with a clean mouthfeel, good flavor release, and freeze / thaw stability.

Actoloid® 712:

Stabilizer and emulsifier system for high fat sauces (e.g. Alfredo, cream sauces) which provides a stable homemade consistency with freeze / thaw stability of frozen microwaveable sauces.

Actoloid® 2210:

Stabilizer and emulsifier system which provides high viscosity, and freeze / thaw stability in various sauces.

Actoloid® CSS-20:

Stabilizer and emulsifier system, which provides a smooth texture and freeze / thaw stability in high fat meat fillings. Controls fat separation upon microwave heating.

Actobind® 9021:

Cold water soluble stabilizer system that improves freeze / thaw stability, bake stability and creamy mouthfeel. For ricotta fillings in manicotti, lasagna, stuffed shells.

Actobind® 3900:

A special cold water soluble binding and stabilizing system which can be incorporated without lumping under minimal agitation. It provides quick cold viscosity, freeze / thaw stability, and bake stability.

Actobind® 3924:

Stabilizer and binding system designed to prevent cheese topping from greasing out, baking out or drying out upon baking or heating.

Actogel BSG-4:

Cold water soluble stabilizer for cold make-up glazes and sauces with high sugar. It prevents dripping during baking and it also prevents freezer burn.

Actoloid® 303:

A synergistic blend of food stabilizers. It produces very high viscosity in cold water with emulsion stability, and excellent solid suspension with a smoother flow characteristic than xanthan gum. Used for various sauces, dips, and dressings.

ActoGlaze Bases:

A neutral glaze base used with spices and seasonings to produce a sauce-like glaze on the surfaces of meat and seafood. Apply on cold or hot surface.

SaucyGlazes:

Complete dry glaze base with flavors and seasonings that creates a sauce-like glaze by mixing with cold water. Use to glaze meat, seafood, and vegetables.

ReadiGlazes:

Ready to use, flavored and seasoned liquid glazes used on meat and seafood. It provides a sauce-like glaze with freezer burn protection and high cook yield.

SeasonRite Soup & Sauce Bases:

Functional part (flavor and texture ingredient) of soups and sauces; Creamy Clam Chowder, Lobster Bisque, Bechamel, Tomato Basil, etc.

ReadiCream T# 23:

Dry mix system that replaces heavy cream and half & half in freeze / thaw stable sauces and fillings. Provides a more stable sauce which costs less.

Instant Sauce & Dressings:

Complete dry mix system that is easily hydrated in cold or hot water; Cocktail, Alfredo, Cheese, DemiGlaze, Barbecue, Ranch, Honey Mustard, Blue Cheese, Poppy Seed, etc.