

Seafood Applications:

Texture Systems and Applications:

TenderBite CLM-34:

Improves cook-yield and tenderness of clam in frozen or retorted clam chowder and other clam products.

TenderBite 3523LS:

Marinade to improve texture, yield and breading adhesion. Promotes desirable red color.

TenderBite 3525LS:

Same as TenderBite 3523LS, but without phosphate.

TenderBite SF-33:

Prevents shrinking and tough texture of shrimp and fish when heating in acidic sauces.

Actobind® 4200:

Provides freeze / thaw stable, thermally irreversible formed products with good moisture retention.

Actobind® FB40:

A custom designed hydrocolloid system that binds fish products (fillets, chunks, trims) and produces freeze / thaw stable, thermally irreversible formed fish steaks, reshaped fillets, patties, nuggets, etc. It provides excellent binding and moisture retention during freezing and cooking of raw fish.

Seal 'N Crisp Oriental Batter:

Crispy, crunchy tempura-like system. When fried, this batter will have a crisp, but tender texture.

Seasoning and Flavor Systems and Applications:

SaucyGlaze / ActoGlaze Bases:

Water-soluble dry mixes providing sauce-like glaze. Improves cook-yield and provides extra sauce / flavor. (Variety of flavors and low fat formulas).

SeasonRite Marinades:

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

Fresh 'O Fish System:

Extends shelf life, reduces freezer burn and fishy odor. Use as spray or dip for whole pieces and as a dry ingredient in formed products.

CrabPlus / ClamPlus / ShrimpPlus:

Improves texture and enhances flavor of crabmeat, clam, and shrimp products.

ReadiGlazes: Liquid fat base, water base, and emulsion type glaze. Apply warm

or cold. Various flavor profiles available.