



What's New! from AFS

MEAT/POULTRY | SEAFOOD | FROZEN ENTREES | SAUCES | SIDE DISHES | BAKERY PRODUCTS | SNACK FOODS | BEVERAGES

Issue 2, 2010

For the 7th consecutive year Advanced Food Systems, Inc. is exhibiting at the *RCA Annual Conference & Culinary Expo!*

Visit **Advanced Food Systems, Inc.**'s culinary and food science experts at the *RCA Annual Conference & Culinology Expo* in Phoenix, AZ on March 19, 2010. AFS team members can be found at **Booth #312** presenting some of our newest innovative products in our **Chef-Ready®** line of **Dressing** and **Sauce Bases**.



AFS is excited to present Plum Chili Garlic, Greek and Ranch flavored dressings made with our **Chef-Ready® Dressing Bases** and *tofu* puree. These *tofu* based dressings demonstrate how our ingredient systems can

be used to develop low fat, low sodium and clean label products without sacrificing flavor, texture or stability.

Blending **Chef-Ready® Dressing Bases** with **AFS Sea Salt Replacer** allows sodium reductions of up to 50% without sacrificing flavor impact. **AFS Sea Salt Replacer** is carefully formulated to provide a clean, salty flavor with minimal bitterness common to many salt replacers.

Chef-Ready® Dressing and Sauce Bases blend elements of function and flavor to form one ingredient system that can easily be used by chefs and R & D food scientists. These ingredient systems can be used to produce dressings that are:

- Healthy
- Innovative
- Versatile
- Cost Effective
- Clean-Label

Bring your *toughest challenges* to **Booth #312!**

For additional information on our **Chef-Ready®** systems, please contact Technical Services at (800) 787-3067 or lab@afsnj.com.

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



Advanced Food
Systems, Inc.

Custom Ingredient Systems

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