

Flavorful & Functional Blends for Your Protein Applications



Protein is one of the most costly components in the food market today. With that taken into consideration, food product developers must still deliver a positive end-product experience: protein that is **moist**, **tender**, and **balanced in flavor** while ensuring that processing and heating steps don't negatively impact yield or texture.

Let **Advanced Food Systems** help you meet these challenges in designing the best possible product with our **SeasonRite® Marinades**. These custom blends, many of which are designed to enhance the specific type and cut of protein, offer multiple solutions. Among them are: improved cook yield, enhanced texture, moisture retention, prevention/slowing of oxidation, as well as being tailored to vacuum tumble, injection or static soak.

These marinades will also score points with your purchasing, inventory control and production teams – using just one preblended ingredient with all of the flavor **PLUS** function needed makes it easy to order, track, batch and incorporate.

Flavor and Function Technologies

Our **SeasonRite® Marinades** are custom flavored marinades designed to increase cooked yield, improve texture and provide balanced flavor, as well as preventing/slowing of oxidation in both meat and poultry applications. Various versions are also available for **vacuum tumbling** and **injection**, or **overnight marination**.

SeasonRite® Marinades

A wide variety of flavor systems designed for maximum flavor impact and texture.

- ❖ **Beef Steak T#32**: Imparts savory beef flavor, increases cook yield, improves texture and enhances freeze-thaw stability of beef products, especially low grade; also keeps beef moist; aids in extending shelf life.
- ❖ **DMC-5**: Provides acid stability while improving texture, increasing cook yield, and promotes better moisture retention with enhanced freeze-thaw stability.
- ❖ **SH-7NP**: Improves texture, increases cooked yield and delivers freeze-thaw stability for outside skirt steaks with improved moisture retention; also stabilizes oxidative flavor.
- ❖ **Steak NWP-1**: Improves texture of meat and poultry while providing balanced flavor; increases moisture retention and improves cooked yield.
- ❖ **Chicken AN-3A**: Balances flavor for poultry products, while increasing cooked yield and improving texture; also clean label.
- ❖ **Spicy Korean BBQ**: Flavored marinade system for chicken thighs; increases cook yield and provides an authentic spicy Korean flavor.
- ❖ **PR-7**: Greatly increases yield and gives excellent texture and juiciness to smoked, pork loin ribs which are prepared using an extended cooking time.

SeasonRite® Marinades Injectables (SRMI)

Just the perfect system where/when injection is indicated.

- ❖ **BRS-9**: Custom developed marinade for leaner cuts of beef: improves sliceability of cooked meat as well as cooked yield, providing excellent natural flavor and texture.
- ❖ **Honey BBQ**: Honey barbecue flavored injection used to improve flavor and cooked yield of pork loin.
- ❖ **HC**: For half-chickens that are smoked then steamed in the bag resulting with a flavorful tender juicy texture with excellent cook yield and a reduced amount of purge.

For additional information on our products, please contact Technical Service 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!



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Custom Ingredient Systems

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- ❖ **Wine Herb:** A wine-herb flavored injection marinade used to improve flavor and cooked yield in pork loin.
- ❖ **BIC:** Natural marinade system that improves marinade retention in bone-in chicken (fresh, refrigerated) while providing a juicy texture and higher cook yield.