Juicier Meat and Seafood with our Proven TenderBite™ Product Line!

TenderBite™ is a special binding matrix that entraps moisture and natural juice inside meat and seafood upon cooking. Meat and seafood pre-treated with **TenderBite™** maintain their *tenderness* after being frozen and reheated, especially in the microwave.



TenderBite™ gives the following benefits, depending on the application and need:

- More tender (less dry and rubbery) and juicier texture, even in acidic sauces under microwave cooking.
- Higher cooked yield.
- Needs no or less phosphates.
- Improve freeze-thaw stability with reduced or no syneresis.
- Neutral in flavor.
- Add directly with or without seasonings and spices into tumbler or mixer.

Applications:

TenderBite™ can be used in both *meat* and *seafood* products. The following are just some examples of this product line:

TenderBite™ 3523 and TenderBite™ 3523LS (low salt) provide excellent cooked yield and juicy texture in seafood.

TenderBite[™] 3525 and **TenderBite[™] 3525LS** (low salt) are *phosphate-free* versions of TenderBite[™] 3523 and TenderBite[™] 3523LS.

TenderBite™ ANS is an *all-natural* marinade system formulated for *shrimp* and *seafood*, providing excellent cooked-yield.

TenderBite™ FS-2 is a custom-designed marinade system that improves the texture and juiciness of precooked *fajita* and *lean* steaks upon reconstitution on a flat grill.

TenderBite™ OS is a custom-developed marinade system for *imported beef*. It cleans up *off-flavors* and provides juicy and tender texture. It is excellent for *skirt* and *flank* steaks.

Our **TenderBite™** systems can easily be dry-blended with spices and seasonings and do not increase the cold viscosity of marinades.

For additional information on our **TenderBite™** line or other products, 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!

