## Solving Sticky Situations with AFS MicroSeal Systems!

Oil is typically used to prevent products from sticking during processing, and upon microwaving or oven reconstitution. The oils, however, typically do not coat the products evenly. Our proven **MicroSeal** system is a unique product that, when hydrated in cold water and combined with a far less amount of oil, creates a special emulsion that can be used to coat frozen or refrigerated pre-cooked pasta, noodles, rice, or vegetables. This system keeps the individual pieces from sticking together.

This low-oil emulsion, which coats products much more evenly than plain oil, prevents dehydration, shrinkage, and sticking during microwaving or oven reconstitution. Emulsions made with **MicroSeal** also prevent freezer burn during extended periods of storage.

Since **MicroSeal** systems are dry powders, they give our customers the flexibility to create new products by incorporating a variety of oils, such as olive, sesame, peanut, or butter flavored, to meet individualized product requirements. **MicroSeal** systems can also be blended with seasonings to create specific flavor profiles and allow the components of these seasoning blends to adhere firmly to the product during cooking.

The **MicroSeal** systems contribute fewer calories and less fat to the final product's

nutritional label due to their low application rates.

MicroSeal systems come in different types. The 999-A system is plain with no added flavors. The 999-8 system provides a pleasant buttery taste and aroma. The 1000-N system is a natural version with no added flavor. Customized flavored variations can also be developed for other specialized applications and customers.

For additional information on our **MicroSeal** line or other products, please contact Technical Services at (800)787-3067 or lab@afsnj.com.

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

