



What's New! from AFS

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

April 2009

Our Actogel™ Product Lines are Much More than Ordinary Stabilizers!

Our **Actogel™** line of products are **custom-designed** cold water soluble stabilizer and texture systems for Sauce, Glaze, Vegetable, and Bakery Applications. They provide a broad range of texture, from high-viscosity to gel, across a wide range of processing conditions (frozen, cold, and heated).



In addition to providing texture improvement, the **Actogel™** products give additional significant benefits such as the following.

Sauces/Glazes:

When added to sauces or glazes **Actogel™** products make sauces more process-tolerant and stable. In addition, they provide bake and emulsion stability, help glaze adhere to raw or par-cooked items, and prevent glaze run-off during cooking. **Actogel™** prevents freezer

burn and prevents the glaze from sticking to packaging during storage and transport.

Bakery:

The **Actogel™** product line is an excellent choice for stabilizing and improving overall quality in bakery products. They prevent viscosity drop-off in bakery fillings as well as prevent syneresis in mousse-type products during storage and distribution. **Actogel™** also stops moisture migration from fruit fillings into pie crust, prevents boil-out of filling during baking, and provides excellent texture in low-fat and non-fat desserts. **Actogel™** is easily incorporated into high solid systems.

Vegetables:

Actogel™ RP is specially formulated to minimize purge from peppers during retort and storage. It also improves texture of retorted peppers.

AFS custom-develops these **Actogel™** products for specific customer needs. We also ensure that all of the critical and functional ingredients are included in one convenient dry-blend. Our **Actogel™** products can also meet specialized requirements such as all-natural, 'clean-label', and allergen-free.

*For additional information on our **Actogel™** 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!*



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