



What's New! from AFS

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

November 2008

Reduce or Eliminate Phosphate Costs While Maintaining Yield and Quality with Actobind® Products!

For over 25 years, AFS has been the leader in specialty marinade systems to maximize yield and quality of meat and poultry products. While most processors use **Actobind®** systems in conjunction with phosphates, many of the **Actobind®** products can provide excellent yield and texture with low to no level of sodium phosphates.



In the current climate of ever increasing transportation and ingredient costs, sodium phosphate is no different: its cost has increased more than 95% in the last ten months. By eliminating or reducing Phosphate

in formulation, the **Actobind®** line of products provide significant cost savings by increasing cook yields while still maintaining the quality your customers have come to expect. Advantages also include cleaner labels, enhanced texture and flavor release.

Actobind® products are available for a wide variety of products, processing methods, and finished product types from raw marinated to fully cooked and retorted products. They can also meet specialized requirements such as all-natural and allergen-free.

Call us today to find the best **Actobind®** product to meet your processing and product requirements.

For additional information on this 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!*



Advanced Food
Systems, Inc.

Custom Ingredient Systems

21 Roosevelt Avenue
Somerset, NJ 08873
732-873-6776 Tel.
732-873-4177 Fax
www.afsnj.com