



What's New! from AFS

March 2008

Tired of the dramatic ascent of semolina prices?

Our customers can reduce cost with our new formula!

Along with the continuous increase of durum prices, the cost of semolina flour has quadrupled within the past year and is expected to continue rising.



The AFS R&D team has developed **Actobind® PCI**, a new product system that when added to your current formula, will improve the cooked yield of pasta up to 15%, while maintaining the cooked texture. This allows a reduction in the total amount of semolina needed and thus provides significant cost savings.

Also exciting is the fact that, after going through series of freeze-thaw cycles, the pasta made with **Actobind® PCI** retains better texture with less retrogradation when compared to pasta made from 100% semolina.

Actobind® PCI can be used in both fresh and frozen pasta.

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!*