



# What's New! from AFS

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

May 2009

## 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 pre-cooked *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](mailto:lab@afsnj.com).

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