**Sauce, Gravy, Condiment, Dressing and Soup Applications:**

**Texture System and Application:**

**Actoloid® 665:**
Stabilizer system for frozen sauce, fillings and gravy which provides a smooth consistency, glossy sheen, high viscosity and freeze / thaw stability. Controls water migration of pizza sauce to crust.

**Actoloid® 2789 or 2124:**
Stabilizer and emulsifier system for sauces, gravies, meat fillings and creamy soups which provides freeze / thaw stability and high temperature emulsion stability.

**Actoloid® 977:**
Stabilizer for frozen and refrigerated tomato sauces that maintains pulpy texture with a clean mouthfeel, good flavor release, and freeze / thaw stability.

**Actoloid® 712:**
Stabilizer and emulsifier system for high fat sauces (e.g. Alfredo, cream sauces) which provides a stable homemade consistency with freeze / thaw stability of frozen microwaveable sauces.

**Actoloid® 2210:**
Stabilizer and emulsifier system which provides high viscosity, and freeze / thaw stability in various sauces.

**Actoloid® CSS-20:**
Stabilizer and emulsifier system, which provides a smooth texture and freeze / thaw stability in high fat meat fillings. Controls fat separation upon microwave heating.

**Actobind® 9021:**
Cold water soluble stabilizer system that improves freeze / thaw stability, bake stability and creamy mouthfeel. For ricotta fillings in manicotti, lasagna, stuffed shells.

**Actobind® 3900:**
A special cold water soluble binding and stabilizing system which can be incorporated without lumping under minimal agitation. It provides quick cold viscosity, freeze / thaw stability, and bake stability.

**Actobind® 3924:**
Stabilizer and binding system designed to prevent cheese topping from greasing out, baking out or drying out upon baking or heating.

**Actogel BSG-4:**
Cold water soluble stabilizer for cold make-up glazes and sauces with high sugar. It prevents dripping during baking and it also prevents freezer burn.
Actoloid® 303:
A synergistic blend of food stabilizers. It produces very high viscosity in cold water with emulsion stability, and excellent solid suspension with a smoother flow characteristic than xanthan gum. Used for various sauces, dips, and dressings.

ActoGlaze Bases:
A neutral glaze base used with spices and seasonings to produce a sauce-like glaze on the surfaces of meat and seafood. Apply on cold or hot surface.

SaucyGlazes:
Complete dry glaze base with flavors and seasonings that creates a sauce-like glaze by mixing with cold water. Use to glaze meat, seafood, and vegetables.

ReadiGlazes:
Ready to use, flavored and seasoned liquid glazes used on meat and seafood. It provides a sauce-like glaze with freezer burn protection and high cook yield.

SeasonRite Soup & Sauce Bases:
Functional part (flavor and texture ingredient) of soups and sauces; Creamy Clam Chowder, Lobster Bisque, Bechamel, Tomato Basil, etc.

ReadiCream T# 23:
Dry mix system that replaces heavy cream and half & half in freeze / thaw stable sauces and fillings. Provides a more stable sauce which costs less.

Instant Sauce & Dressings:
Complete dry mix system that is easily hydrated in cold or hot water; Cocktail, Alfredo, Cheese, DemiGlaze, Barbecue, Ranch, Honey Mustard, Blue Cheese, Poppy Seed, etc.