



What's New! from AFS

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

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Develop Clean-Label Products With AFS!

The clean-label initiative is here to stay! Driven by increased consumer preferences for “better for you” foods, clean-label products have easily recognizable ingredients and do not contain artificial colors, flavors, preservatives or additives. AFS offers an array of clean-label products to be used across a wide range of foods.

The **Actobind®** product line is a series of binding, texture and stabilizing systems for meat, poultry, fillings, stuffing and pasta. Made with native, unmodified starches, they are used to improve freeze/thaw stability, provide high cooked yield and maintain texture in the finished product.

- **Actobind® WA10N** helps whole muscle chicken maintain its juiciness for an extended time upon reconstitution.
- **Actobind® CB-3N** reduces or eliminates sticking on the grill or belt.
- **Actobind® 9021N** improves bake stability and creamy mouth feel of cheese fillings in frozen entrees such as lasagna, ravioli and stuffed shells.

Actoloid® systems provide formulators with several emulsifier options that improve freeze/thaw stability and post-thaw flavor.

- **Actoloid® 665N** provides smooth consistency and reduced boil-out in frozen soups, sauces, fillings and gravies.
- **Actoloid® 2124N** provides smooth texture and freeze/thaw stability in meat fillings with relatively high fat content, such as Alfredo Sauce, burrito filling, chili, and taco filling. It prevents fat separation upon microwave heating and other heating methods.

Chef-Ready® Topical Seasonings, Soup and Sauce Bases are product lines that blend elements of function and flavor to form one easy to use ingredient system. Formulated with clean ingredients, these systems can be used to enhance flavor delivery and improve texture of the finished product. Available flavor profiles include Broccoli Cheddar, Hickory BBQ, Hollandaise, Lemon Butter and Spicy Mexican, or one can be developed for you.

All products are dry bases that are easy to store and use. The systems provide customized solutions that enhance the quality of your products and provide cost savings. Make AFS your technical partner for innovative food ingredient solutions!



For additional information on **AFS Products**, please contact Technical Services at (800) 787-3067 or lab@afsnj.com.

Advanced Food Systems, Inc.: developers and manufacturers of custom ingredient systems for the perfect balance of flavor and texture!