



**Advanced Food Systems® , Inc.**  
*Creating Custom Ingredient Systems*  
*Balancing Texture and Flavor*



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

**Manufacturer of Unique Ingredient Systems...**

**TEXTURE AND STABILIZER SYSTEMS:**

- Actobind®
- Actogel®
- Actoloid®
- Microseal®
- Sealtite®
- TexRite®

**SEASONING AND FLAVOR SYSTEMS:**

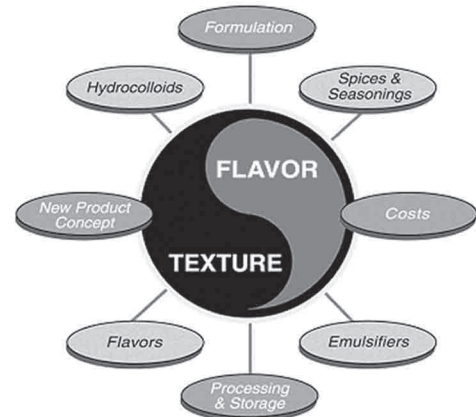
- Fresh 'O® Systems
- SaucyGlaze
- Seal 'N Crisp®
- Seal 'N Season
- SeasonRite® Glaze
- SeasonRite® Marinades

**NEW PRODUCT LINES:**

- Cheese Boosters®
- Chef-Ready®
- EasyBrown®
- FlavorTex®
- ReadiCream®

**Flavor and Texture Specialists...**

Achieving the right balance of flavor and texture is essential to developing successful products. Our expert culinary and food science team has been developing technologies to solve food sensory challenges for 30 years. Our customized ingredient systems provide effective functionality in the stabilization of texture, flavor and appearance during processing, shelf life and final preparation for a wide range of products.



**Your Technical Partner for Innovative Solutions...**

- Bake Out / Fry Out
- Binding
- Calorie & Fat Reduction
- Cost Reduction
- Emulsion Stability
- Flavor Release
- Freeze / Thaw Stability
- Higher Cooked Yield
- Enzymatic & Non-Enzymatic Browning
- Ice, Fat, & Sugar Crystal Control
- Microwaveability
- Moisture Migration
- Protein Stability Against Heat & Acid
- Sodium Reduction
- Smoothness / Creaminess
- Tenderness / Firmness

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