

Skidmore Flavor Stabilizers (SFS)™



Protect the Integrity of Your Product

What happens to your products after they leave your plant? Are the taste, texture, and overall product quality maintained until they arrive at your customers' kitchens?

Once they leave your control, will your meat and poultry products be subjected temperature challenges, including being frozen then heated, refrigerated, and then reheated? Each of these processes can cause "warmed-over" flavors to develop in products that don't contain an antioxidant.

Numerous flavor and color changes can occur during refrigerated and frozen storage. Most of these are a result of oxidation reactions and can easily be prevented through the use of natural or chemical antioxidants.

Going Natural

All antioxidants are not the same. Natural antioxidants outperform chemical antioxidants because they are heat stable, providing a consistent level of protection through multiple heating and reheating cycles. Additionally, natural antioxidants satisfy today's health-minded consumers who are increasingly seeking clean labels and natural products. Skidmore Flavor Stabilizers (SFS) only require "natural flavorings," or spice extractives on the label.

Chemical antioxidants are not heat stable. They evaporate. Their effectiveness can be markedly diminished once a product has been heated just one time, leaving your brand name unprotected.

Skidmore Flavor Stabilizers (SFS)™

SFS is a highly-functional product-line that replaces or augments synthetic antioxidants in meat and poultry products. SFS is a specially processed dry blend of natural spice extractives with synergistic ingredients (chelators and free radical scavengers). All ingredients are GRAS and SFS is USDA approved as natural flavoring.

SFS is available in both oil-soluble and water-soluble forms. We also offer a product specifically designed to be used with pre-rigor (hot-boned) materials as well as a very low-flavor product for use with mildly seasoned products like low-fat beef and/or injected beef steaks and roasts.

SFS has four different product lines for different meat and poultry applications.

- **SKI SFS-O** – Fat soluble; post-rigor fresh sausage & pre-blends; pizza toppings; allergen free
- **SKI SFS-ONP** – Fat soluble; pre-rigor fresh sausage & pre-blends; allergen free
- **SKI SFS-SW**– Water dispersible; beef, pre-cooked roast/patties; ground chicken & turkey; injected products; contains soy
- **SKI SFS-WC**– Water dispersible; Poultry/MDM chicken & turkey; ground chicken & turkey; pre-cooked breasts, rolls & nuggets; allergen free

Benefits:

- SFS can be labeled "natural flavoring," or spice extractives
- Fresh sausage may be labeled as "No preservatives added"
- Antioxidant effectiveness with synergetic chelators
- Delivery of the consistent flavor profile and shelf-life consumers demand
- SFS is not on a salt-carrier



SKIDMORE 
▶ SALES & DISTRIBUTING

Our Vision

Deliver innovative food ingredient solutions with responsive, dependable service.

MORE Solutions...

- Experienced food and meat technologists on staff
- Cost-saving and quality improvement ideas
- Formula optimization
- Collaboration with our suppliers' technical staff

MORE Selection...

- Over 5,000 ingredients from over 200 suppliers
- More than 50% of our inventory are non-GMO products
- Expert sourcing for those tough-to-find ingredients

MORE Service...

- Same-day service available
- Priority supply in tight markets
- Nationwide service

Our headquarters are conveniently located just north of Cincinnati, Ohio. Our nearly 300,000 square foot home office and main distribution center in West Chester, Ohio is just minutes from I-75.

More than 20 distribution centers and 30 sales professionals available nationwide to conveniently serve you.



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