

Seasonings

The ultimate test of any food product is how good it tastes.

Newly Weds[®] Foods is the seasoning and ingredient system authority that can create formulations that perform great from process to plate. We understand that product success depends on evaluating each ingredient in an integrated food system. To make this process easier for your development team, we maintain one of the largest R&D departments in the industry. Beyond their knowledge of organoleptics and biochemistry, our formulation experts also understand the unique complexities of commercial processing.



Seasoning Systems

- **Marinades:** Newly Weds[®] Foods knows the mechanics of marinades and you can count on our expertise to create the right marinade to deliver a custom formulation that's compatible with your existing product line and equipment.
- **Glazes & Rubs:** Our glaze & rub systems are applied topically to intensify visual impact, as well as deliver and seal in targeted flavor. They also help retain moisture, stabilize color and prevent freezer burn.
- **Formulated Seasonings:** Available as dry blends or liquid sauces, signature seasonings are employed primarily to drive product concepts through flavor, across a variety of substrates and applications. They also offer many other benefits such as improving flavor release, culinary balance, flavor retention and stronger visual appeal.
- **Meat Systems:** These specialized seasonings and ingredients enhance appetite appeal while extending stability and yield. There are custom formulations for every type of meat—smoked or cooked, whole muscle or processed, fresh or cured.