

## Proliant™ P1301 Spray-Dried Pork Stock

Canadian Registration No. 08186J

Proliant P1301 is a high-protein product that is produced under USDA inspection. The broth is concentrated and spray dried into powder form. No MSG, salt, carriers or other ingredients are added to this 100 percent natural product. In addition, Proliant stocks provide more than 90% protein and can be used at levels up to 1% to be listed as flavouring on the finished product label. Proliant meat stocks also count toward the minimum meat protein requirement, which improves cost savings.

### ■ FEATURES / BENEFITS

- Economical Protein Source
- Low in Fat
- Good Meat Notes
- Enhances Flavor
- Highly Soluble
- Reduces Water Activity / Extends Shelf Life
- Favorable Labeling
- Reduces Costs
- 100% Natural – No Added MSG
- Non Allergenic

### ■ APPLICATIONS

- Dry Blends
- Soups
- Sauces, Gravies, Marinades
- Hot Dogs
- Dry / Fermented Sausages
- Meat Sticks
- Entrée Dishes
- Side Dishes
- Base for Reaction Flavors

### ■ PRODUCT ATTRIBUTES & TYPICAL COMPOSITION

<b>Physical:</b>	Color Flavor	Light Beige Powder; Tan Solution Mildly Roasted, Brothy Pork Flavor
<b>Chemical:</b>	Protein Fat Moisture	97.0 % 0.7 % 5.8 %
<b>Microbiological:</b>	Total Plate Count Salmonella	10,000 CFU / gram Negative / 25 grams

■ **PACKAGING:** Heat-sealed, multi-wall Kraft bag with an inner polyethylene liner.

■ **STORAGE / SHELF LIFE:** Rotation of stock is recommended. Shelf life is two years from the date of manufacture when stored in a cool, dry environment.

■ **ORDERING INFORMATION:** Please refer to product SKU # when ordering.

SKU #	PACKAGING	INGREDIENTS	FOB
12560	22.68 kg (50 lb) bag	Pork Stock	Lytton, IA

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USDA regulations and policies limit the use of additives in many types of meat products, particularly those with standards of identities. Please refer to the appropriate policies regarding usage and labeling.

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