

KEEP IT REAL.
REAL INGREDIENTS. REAL RESULTS.

Proliant™ P5605
ProtoGel™ Dehydrated Pork Flavour

Updated: LMK 05/03/2006 v.2
Replaces: LMK 07/28/2006 v.1

Special Note(s): CANADIAN REGISTRATION NO. 07009-06

Proliant P5605 ProtoGel™ Dehydrated Pork Flavour is a highly functional protein ingredient derived from pork tissue. Its excellent water and fat binding capacities ensure its unique performance in a variety of fresh and processed meat products - ultimately contributing to improved product quality and cost savings. Ground into a fine powder, ProtoGel™ is easy to use and store.

FEATURES / BENEFITS

- Excellent emulsifying and fat binding capability (1:20:20)
- Excellent water binding capacity (1:20) to reduce drip loss, cooking loss and storage purge
- Unique cold gelling capability to improve meat product texture and mouthfeel
- Can be easily incorporated into meat processing - such as injection, emulsifying, tumbling, etc.

APPLICATIONS

- Injected fresh meat cuts
- Marinated case-ready or ready-to-cook products
- Emulsified products: franks, luncheon meat
- Injected or restructured ham
- Coarse ground and / or fermented products: sausages, mortadella
- Meat patties
- Seafood, surimi and seafood analogs
- Soup
- Sauces
- Functional ingredient mixes or blends
- Processed cheese products

INGREDIENT DECLARATION

Dehydrated Pork Flavour

PHYSICAL ATTRIBUTES

Color White
Flavor Mild Neutral
Particle Min. 99% <106 µm

TYPICAL COMPOSITION

Protein >92%
Fat <11%
Moisture <8%

Total Plate Count 10,000 CFU / gram
Salmonella Negative / 25 grams

PACKAGING

Multi-layered laminated bag.

STORAGE / SHELF LIFE

Rotation of stock is recommended. Shelf life is two years from the date of manufacture when stored in unopened packaging in an ambient and dry environment.

ORDERING INFORMATION

FOB Lytton, IA

SKU	Packaging
95043	20 kg (44.09 lb.) Bag

Please refer to product SKU when ordering. Contact your sales account manager for additional information.

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USDA regulations and policies limit the use of additives in many types of meat products, particularly those with standards of identity. Please refer to the appropriate policies regarding usage and labeling. *Proliant is a trademark of Proliant, Inc.*

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