

Proliant™ T1301

Spray-Dried Turkey Broth

Canadian Registration No. 08755J

Proliant T1301 is a high-protein product that is produced under USDA inspection. The broth is concentrated and spray dried into powder form. In addition, Proliant broths 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 broths also count toward the minimum meat protein requirement, which improves cost savings. No MSG, salt, carriers or other ingredients are added to this 100 percent natural product.

■ **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
- Entrée Dishes
- Side Dishes
- Poultry Deli Meats
- Formed Meat Products
- Base for Reaction Flavors

■ **PRODUCT ATTRIBUTES & TYPICAL COMPOSITION**

Physical:	Color	Light Beige Powder; Tan Solution
	Flavor	Mildly Roasted, Brothy Turkey Flavor
Chemical:	Protein	95.5 %
	Fat	1.3 %
	Moisture	4.9 %
Microbiological:	Total Plate Count	10,000 CFU / gram
	Salmonella	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
12305	22.68 kg (50 lb) bag	Turkey Broth	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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