

## Proliant™ T5502 Dehydrated Turkey Flavour

Canadian Registration No. 00371-06

Proliant T5502 Dehydrated Turkey Flavour is an easy-to-use ingredient designed for processed poultry applications. When added to a variety of applications, this unique product delivers a mild turkey flavour while providing value-adding benefits that improve overall product performance. Proliant T5502 Dehydrated Turkey Flavour is produced using US patented technology / processes and is manufactured under strict USDA inspection.

### ■ FEATURES / BENEFITS

- Available in Powder Form
- Injectable
- Increases Brine Retention
- Reduces Storage Purge
- Increases Processing Yields
- Improves Slicing Yields
- Improves Product Texture

### ■ APPLICATIONS

- Injected Turkey (breast, thigh, ham)
- Coarse Ground Sausages
- Turkey Nuggets
- Turkey Patties
- Fermented Sausages
- Battered / Breaded Poultry
- Poultry Marinades

### ■ PRODUCT ATTRIBUTES & TYPICAL COMPOSITION

<b>Physical:</b>	Color Flavor	Light Tan Powder Mild Turkey Flavour
<b>Chemical:</b>	Protein Fat Moisture	> 78.0 % < 16.0 % < 5.0 %
<b>Microbiological:</b>	Total Plate Count Salmonella	15,000 CFU / gram Negative / 25 grams

■ **PACKAGING:** A polyethylene / nylon bag is vacuum packed and then nitrogen flushed to result in an airtight yet malleable package. The bag is meticulously constructed to prevent moisture and oxygen penetration, and is further enclosed in a corrugated box.

■ **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 the product SKU number when placing an order. Contact your sales representative for additional product specifications / applications information.

SKU #	PACKAGING	INGREDIENTS	FOB
12309	40 lb (18.14 kg) box	Dehydrated Turkey Flavour	Harlan, 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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LMK 2/22/2006 v.5 CANADA