

**KEEP IT REAL.**  
REAL INGREDIENTS. REAL RESULTS.

**Proliant™ T5505**  
**Dehydrated Turkey Flavour [Fine Grind]**

Updated: LMK 02/11/2009 v.3  
Replaces: LMK 11/12/2008 v.2

Special Note(s): CANADIAN REGISTRATION NO. 08464-08

Proliant T5505 Dehydrated Turkey Flavour is a fine ground powder intended for use in whole muscle poultry injection. This unique product delivers a mild turkey flavour while providing value-adding benefits that improve overall product performance. T5505 is produced using US patented technology / processes and is manufactured under strict USDA inspection.

**FEATURES / BENEFITS**

- Injectable
- Increases Brine Retention
- Reduces Storage Purge
- Increases Processing Yields
- Improves Slicing Yields
- Improves Product Texture

**APPLICATIONS**

- Injected Poultry - ideal for whole muscle applications
- Coarse Ground Sausages
- Turkey Nuggets
- Turkey Patties
- Fermented Sausages
- Battered / Breaded Poultry
- Poultry Marinades

**INGREDIENT DECLARATION**

Turkey Broth, Rosemary Extract

**PHYSICAL ATTRIBUTES**

Color Light Tan Powder  
Flavor Mild Turkey Flavour

**TYPICAL COMPOSITION**

Protein	>78.0%
Fat	<18.0%
Moisture	<8.0%
Total Plate Count	15,000 CFU / gram
Salmonella	Negative / 25 grams

**PACKAGING**

A polyethylene / nylon bag is vacuum packed and nitrogen flushed, resulting 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**

FOB Harlan, IA

SKU	Packaging
12327	18.14 kg (40 lb.) Box

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.*

Proliant Meat Ingredients | 2425 SE Oak Tree Court | Ankeny, Iowa 50021 | 515.289.5110 Fax | Products of the USA

