

## Proliant™ B1301 Spray-Dried Beef Stock

Proliant B1301 is a high-protein, spray-dried product derived from the broth obtained by cooking the beef adhering to edible beef bones. No MSG, salt, carriers or other ingredients are added to this 100 percent natural meat product. Proliant B1301 is produced under USDA inspection and is spinal cord free.

### ■ FEATURES / BENEFITS

- High Protein Content
- Low in Fat
- Enhances Flavor
- Highly Soluble
- Reduces Water Activity/Extends Shelf Life
- Favorable Labeling
- Reduces Costs
- Maximizes Allowable Added Protein in Hot Dogs and Sausages
- 100% Natural – No Added MSG
- Non Allergenic

### ■ APPLICATIONS

- Dry Blends
- Soups, Sauces, Gravies, Marinades
- Entrée Dishes
- Side Dishes
- Hot Dogs
- Deli Meats
- Meat Sticks and Snacks
- Sausages
- Base for Reaction Flavors

### ■ PRODUCT ATTRIBUTES & TYPICAL COMPOSITION

<b>Physical:</b>	Color	Light Beige Powder; Tan Solution
	Flavor	Mildly Roasted, Brothy Beef Flavor
<b>Chemical:</b>	Protein	96.4 %
	Fat	0.6 %
	Moisture	5.5 %
<b>Microbiological:</b>	Total Plate Count	5,000 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
1201	50 lb (22.68 kg) bag	Beef Stock	Lytton, IA
1202	44.09 lb (20 kg) bag	Beef Stock	Lytton, IA
1227	55.1 lb (25 kg) bag	Beef 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 regulations and policies regarding usage and labeling.

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