

Proliant™ P5601 MyoGel® Plus (Pork Collagen)

Proliant P5601 MyoGel Plus is a specially dried meat protein ingredient in powder form, which physically and analytically replaces a portion of the lean meat in processed meat products. MyoGel Plus offers excellent functionality and cost savings in processed meat applications. Derived from fresh pork trimmings, it is produced under USDA inspection using stainless steel equipment throughout the process.

■ FEATURES / BENEFITS

- Replaces Lean Meat
- Firm, Heat-Induced Reversible Gelling Characteristics
- Excellent Water-Binding Capability
- Good Emulsification Ability
- Maintains Product Texture – Even in Highly Extended Products
- Improves Texture and Juiciness
- Decreases Formulation Costs
- High Heat / Pressure Stability
- Easy To Use / Shelf Stable

■ APPLICATIONS

- Hot Dogs
- Coarse Ground Sausages
- Fermented Sausages
- Chopped and Formed Ham
- Bologna
- Mortadella
- Meat Patties
- Vienna Sausages
- Other Processed Meat Products

■ PRODUCT ATTRIBUTES & TYPICAL COMPOSITION

Physical:	Color	Light Tan Powder
	Flavor	Mild Flavor
Chemical:	Protein	87.9 %
	Fat	12.9 %
	Moisture	1.4 %
Microbiological:	Total Plate Count	15,000 CFU / gram
	Salmonella	Negative / 25 grams

■ PACKAGING: Polyethylene / nylon bag filled by a modified atmosphere process. The 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 three 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
45070 45590 (Canada)	55.1 lb (25 kg) box	Pork Collagen, Tocopherol, Natural Flavor and Citric Acid added to help protect flavor	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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