

Proliant™ P1301 Spray-Dried Pork Stock

Proliant P1301 is a high-protein product that is produced under USDA inspection. The broth is concentrated and spray dried into powder form. 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
- Hot Dogs
- Dry / Fermented Sausages
- Meat Sticks
- Entrée Dishes
- Side Dishes
- Base for Reaction Flavors

■ PRODUCT ATTRIBUTES & TYPICAL COMPOSITION

Physical:	Color Flavor	Light Beige Powder; Tan Solution Mildly Roasted, Brothy Pork Flavor
Chemical:	Protein Fat Moisture	97.0 % 0.7 % 5.8 %
Microbiological:	Total Plate Count Salmonella	10,000 CFU / gram 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
1215	50 lb (22.68 kg) bag	Pork Stock	Lytton, IA
1250	55.1 lb (25 kg) bag	Pork 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 policies regarding usage and labeling.

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