

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

**Proliant B3301**  
**Spray-Dried Beef Flavor**  
SKU: 12835

Updated: LMK 01/10/2008 v.8  
Replaces: ELR 08/17/2006 v.7

Proliant B3301 Spray-Dried Beef Flavor is created from beef broth combined with carefully selected Maillard Browning reactants. B3301 is concentrated and spray dried into powder form. It can be used as a stand-alone flavor - or to fortify other meat ingredients - and is spinal cord free.

**FEATURES / BENEFITS**

- Developed from Quality Ingredients
- Good Savory Notes
- Enhances Flavor
- Highly Soluble
- Re-establishes Meat Flavors in Highly Extended Processed Meat Products
- Favorable Labeling

**APPLICATIONS**

- Dry Blends
- Soups
- Sauces, Gravies
- Marinades
- Entree Dishes
- Prepared Foods
- Snack Foods
- Meat Products

**PHYSICAL ATTRIBUTES**

Color Light Brown Powder; Light Brown Solution  
Flavor Rich, Savory Beef Flavor with Mild Roasted Notes

**INGREDIENT DECLARATION**

Beef Stock, Maltodextrin, Salt

**CHEMICAL ATTRIBUTES\***

Protein	58.6%
Fat	3.5%
Moisture	4.9%

**MICROBIOLOGICAL ATTRIBUTES\***

Total Plate Count	10,000 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**

<b>FOB</b>	Lytton, IA
<b>SKU</b>	<b>Packaging</b>
12835	25 kg (55.1 lb.) Bag

**SPECIAL NOTES**

Canadian Registration No. 03087-01

\*Chemical Attributes are an average, not a product specification.

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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 registered trademark of Proliant, Inc.

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