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Proliant C1301 Spray-Dried Chicken Broth SKU: 12285

Updated: ELR 08/17/2006 v.7
Replaces: LMK 02/21/2005 v.6

Proliant C1301 Spray-Dried Chicken Broth is a high-protein product derived from the broth obtained by cooking the meat adhering to edible chicken bones. 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. Proliant broths provide more than 90% protein and can be used at levels up to 1% to be listed as flavouring on the finished product label. Proliant meat broths also count toward the minimum meat protein requirement, which improves cost savings.

FEATURES / BENEFITS

- High Protein Content
- 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
- Entree Dishes
- Prepared Foods
- Poultry Deli Meats
- Emulsified Meats
- Low Fat Hot Dogs
- Salad Dressings
- Base for Reaction Flavors

PHYSICAL ATTRIBUTES

Color Light Beige Powder; Tan Solution
Flavor Mildly Roasted, Brothy Chicken Flavor

INGREDIENT DECLARATION

Chicken Broth

CHEMICAL ATTRIBUTES*

Protein	87.0%
Fat	1.5%
Moisture	5.6%
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

FOB	Lytton, IA
SKU	Packaging
12285	22.68 kg (50 lb.) Bag

SPECIAL NOTES

Canadian Registration No. 08756J

*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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