

KEEP IT REAL.
REAL INGREDIENTS. REAL RESULTS.

Proliant P5505
Dehydrated Pork Stock [Fine Ground]
SKU: 45045

Updated: LMK 03/17/2008 v.2
Replaces: LMK 01/28/2008 v.1

Proliant P5505 Dehydrated Pork Stock is a fine ground, injectable, highly functional, high protein ingredient derived from pork tissue. It can improve the quality of processed meats and can be used to partially replace lean meat to improve cost savings. P5505 is produced under USDA inspection and it is easy to use and store.

FEATURES / BENEFITS

- Excellent Emulsifying Capacity (1:20:20)
- Excellent Water-Binding Capacity (1:20) to Reduce Drip Loss, Cooking Loss and Storage Purge
- High Gelling Ability to Improve Texture and Sliceability of the Meat Product
- Unique Cold Gelling Capability to Improve the Quality of Fresh and Marinated Meat Products
- Can Be Used to Partially Replace Lean Meat and Reduce Formulation Costs

APPLICATIONS

- Fresh Meat Cuts
- Marinated Case-Ready or Ready-to-Cook Products
- Emulsified Products
- Whole or Restructured Hams
- Coarse Ground and Fermented Products
- Meat Patties
- Seafood, Surimi, Seafood Analogs
- Soups
- Sauces
- Functional Ingredient Mixes or Blends

PHYSICAL ATTRIBUTES

Color White
Flavor Mild Pork Note

INGREDIENT DECLARATION

Dehydrated Pork Stock, Natural Flavors

CHEMICAL ATTRIBUTES*

Protein >85%
Fat
Moisture

Total Plate Count
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 two years from the date of manufacture when stored in unopened packaging in an ambient and dry environment.

ORDERING INFORMATION

FOB Harlan, IA

SKU Packaging
45045 18.14 kg (40 lb.) Box

SPECIAL NOTES

Canadian Registration No. 01795-08

*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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