

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

**Proliant T5502**  
**Dehydrated Turkey Flavour**  
SKU: 12309

Updated: LMK 01/14/2009 v.9  
Replaces: LMK 02/18/2008 v.8

Proliant T5502 Dehydrated Turkey Flavour is an easy-to-use ingredient designed for processed poultry applications. When added to a variety of applications, this unique product delivers a mild turkey flavour while providing value-adding benefits that improve overall product performance. T5502 is produced using US patented technology / processes and is manufactured under strict USDA inspection.

**FEATURES / BENEFITS**

- Available in Powder Form
- Injectable
- Increases Brine Retention
- Reduces Storage Purge
- Increases Processing Yields
- Improves Slicing Yields
- Improves Product Texture

**APPLICATIONS**

- Injected Turkey Breast
- Coarse Ground Sausages
- Turkey Nuggets
- Turkey Patties
- Fermented Sausages
- Battered / Breaded Poultry
- Poultry Marinades

**PHYSICAL ATTRIBUTES**

Color            Light Tan Powder  
Flavor            Mild Turkey Flavor

**INGREDIENT DECLARATION**

Dehydrated Turkey Flavour, Tocopherol, Natural Flavors, and Citric Acid

**CHEMICAL ATTRIBUTES\***

Protein            >78.0%  
Fat                 <18.0%  
Moisture          <8.0%

**MICROBIOLOGICAL ATTRIBUTES\***

Total Plate Count 15,000 CFU / gram  
Salmonella Negative / 25 grams

**PACKAGING**

A polyethylene / nylon bag is vacuum packed and nitrogen flushed, resulting 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 and a half years (912 days) from the date of manufacture when stored in a cool, dry environment.

**ORDERING INFORMATION**

<b>FOB</b>	Harlan, IA
<b>SKU</b>	<b>Packaging</b>
12309	18.14 kg (40 lb.) Box

**SPECIAL NOTES**

Canadian Registration No. 00371-06

\*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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