

Proliant™ T1301 Spray-Dried Turkey Broth

Proliant T1301 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
- Entrée Dishes
- Side Dishes
- Poultry Deli Meats
- Formed Meat Products
- Base for Reaction Flavors

■ PRODUCT ATTRIBUTES & TYPICAL COMPOSITION

Physical:	Color Flavor	Light Beige Powder; Tan Solution Mildly Roasted, Brothy Turkey Flavor
Chemical:	Protein Fat Moisture	95.5 % 1.3 % 4.9 %
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
1230	50 lb (22.68 kg) bag	Turkey Broth	Lytton, IA

This information is presented for consideration in the belief that it is accurate and reliable, however, no warranty, either expressed or implied, is made and no freedom from liability from patents, trademarks, or other limitations should be inferred. Any data listed are averages only and are not to be considered as guarantees, expressed or implied, nor as a condition of sale.

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.

Proliant is a trademark of Proliant Inc.
LMK 02/21/05 v.5