

Spray-Dried Natural* Beef Stock

SKU 51201

SCIENTIFIC ANALYSIS

ATTRIBUTE	SPECIFICATION	METHOD
Crude Protein	>94.0%	AOAC 992.15
Moisture	<6.0%	AOAC 930.15
Total Plate Count	<5,000 cfu/g	AOAC 966.23
Yeast/Mold	<100 cfu/g	AOAC 997.02
Coliform	<100 MPN/g	BAM 8th Ed.
E. Coli	≤10 MPN/g	BAM 8th Ed.
Salmonella	Negative/375g	AOAC 2003.09

PRODUCT BENEFITS

- High Solubility
- Increased Yield
- Consistent Protein Concentration
- High Stability
- Bacterial & Viral Reduction
- Highly Cost Effective
- USDA Inspected
- Ease of Use
- Readily Available

APPLICATIONS

- Growth of various bacterium, including Salmonella spp. & Staphylococcus aureus
- Triple Sugar Iron (TSI) Agar
- Wilson Blair Agar Base
- Desoxycholate Citrate Lactose Sucrose (DCLA) Agar
- Cysteine Lactose Electrolyte Deficient (CLED) Agar
- Various Nutrient Broths

TYPICAL AMINO ACID PROFILE

Based on grams per 100g of product

	TYPICAL		TYPICAL
Alanine	9.2	Methionine**	0.9
Arginine	7.7	Phenylalanine**	2.5
Aspartic Acid	6.4	Proline	12.2
Cystine/Cysteine	0.1	Serine	3.3
Glutamic Acid	11.4	Threonine**	2.2
Glycine	21.1	Tryptophan**	0.2
Histidine**	1.1	Tyrosine	1.1
Isoleucine**	1.8	Valine**	3.0
Leucine**	4.1	Hydroxyproline	9.1
Lysine**	4.1	*Collagen (Hydroxyproline x 8.0)	72.8

Continued on the other side.

*Minimally Processed. No Artificial Ingredients. Special Note(s): USDA APPROVED 'NATURAL' PRODUCT

DESCRIPTION

Proliant Spray-Dried Natural* Beef Stock is dehydrated extract of bovine tissue that is prepared and standardized for use in microbiological research. It is highly soluble and provides nitrogen, amino acids, vitamins, and carbon, among other nutrients, for microbiological culture media.

INGREDIENT DECLARATION

Beef stock

PHYSICAL CHARACTERISTICS

Color: Light beige powder; tan solution

PACKAGING

Heat-sealed, multi-wall Kraft bag with an inner polyethylene liner.
50 lb (22.68 kg) bag. Smaller sample sizes for evaluation are available.

PALLET CONFIGURATION

3 bags / 12 high / 1,800 lbs.

STORAGE/SHELF LIFE

Shelf life is 3 years from date of manufacture when stored in a cool, dry environment.

ORDERING INFORMATION

FCA Lytton, IA

SKU 51201

*Analysis is done by calculation

**Essential Amino Acids

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TYPICAL NUTRITIONAL PROFILE

PER 100G OF PRODUCT

Protein (as-is)	98.5g
Moisture	4.3g
Ash	2.2g
*Carbohydrates	<0.1g
Added Sugars/Total Sugars	0.0g
Fat	0.3g
Dietary Fiber	<0.1g
Cholesterol	1.0mg
*Total Calories	411 Kcal

MINERALS

PER 100G OF PRODUCT

Calcium	20mg
Phosphorus	55mg
Sodium	853mg
Potassium	438mg
Magnesium	9mg
Chloride	648mg
Iron	0.3mg

VITAMINS

PER 100G OF PRODUCT

Vitamin A	<30 IU
Vitamin C	<11.0mg
Vitamin B1	<0.01mg
Vitamin B2	0.4mg
Vitamin B12	1.2mcg
Vitamin D	<0.1mg

TYPICAL FATTY ACID PROFILE

PER 100G OF PRODUCT

Saturated Fatty Acid	0.2g
Monounsaturated Fatty Acid	0.2g
Polyunsaturated Fatty Acid	<0.05g
Trans Fatty Acid	0.03g