Spray-Dried Natural* Chicken Stock

SKU 51228

SCIENTIFIC ANALYSIS

ATTRIBUTE	SPECIFICATION	METHOD
Crude Protein	>85.0%	A0AC 992.15
Moisture	<6.0%	A0AC 930.15
Total Plate Count	<5,000 cfu/g	A0AC 966.23
Yeast/Mold	<100 cfu/g	A0AC 997.02
Coliform	<100 MPN/g	BAM 8th Ed.
E. Coli	≤3 MPN/g	BAM 8th Ed.
Salmonella	Negative/375g	A0AC 2011.03
Listeria	Negative/125g	AOAC 2004.02

PRODUCT BENEFITS

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

APPLICATIONS

- Growth of various bacterium, including Escherichia coli
- Various Nutrient Broths

TYPICAL AMINO ACID PROFILE

Based on grams per 100g of product

	TYPICAL		TYPICAL
Alanine	7.2	Methionine**	1.2
Arginine	6.2	Phenylalanine**	2.4
Aspartic Acid	6.6	Proline	8.3
Cystine/Cysteine	0.1	Serine	2.8
Glutamic Acid	12.2	Threonine**	2.7
Glycine	13.8	Tryptophan**	0.4
Histidine**	1.5	Tyrosine	1.3
Isoleucine**	2.2	Valine**	2.8
Leucine**	4.6	Hydroxyproline	5.8
Lysine**	4.8	*Collagen (Hydroxyproline x 8.0)	46.4

Continued on the other side.

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



2425 SE Oak Tree Court • Ankeny, Iowa 50021 • USA phone 515.289.5170 phb1.com

DESCRIPTION

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

INGREDIENT DECLARATION

Chicken 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 2 years from date of manufacture when stored in a cool, dry environment.

ORDERING INFORMATION

FCA Lytton, IA

SKU 51228

TYPICAL NUTRITIONAL PROFILE

	PER 100G OF PRODUCT
Protein (as-is)	92.7g
Moisture	4.3g
Ash	5.6g
*Carbohydrates	<0.5g
Added Sugars/Total Sugars	0.0g
Fat	0.6g
Dietary Fiber	<1.0g
Cholesterol	4.0mg
*Total Calories	376 Kcal

MINERALS

	PER 100G OF PRODUCT
Calcium	15mg
Phosphorus	358mg
Sodium	1,173mg
Potassium	1,423mg
Magnesium	33mg
Chloride	733mg
Iron	0.2mg

VITAMINS

	PER 100G OF PRODUCT
Vitamin A	<9 µg
Vitamin C	<4.8mg
Vitamin B1	<0.01mg
Vitamin B2	<0.7mg
Vitamin D	<4.0 IU

TYPICAL FATTY ACID PROFILE

	PER 100G OF PRODUCT
Saturated Fatty Acid	0.2g
Monounsaturated Fatty Acid	0.2g
Polyunsaturated Fatty Acid	0.2g
Trans Fatty Acid	<0.02g

*Analysis is done by calculation

**Essential Amino Acids

DISCLAIMER: 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 identity. Please refer to the appropriate policies regarding usage and labeling.

