

Spray-Dried Natural* Pork Stock

SKU 52562

SCIENTIFIC ANALYSIS

ATTRIBUTE	SPECIFICATION	METHOD
Crude Protein	>92.0%	AOAC 992.15
Moisture	<6.0%	AOAC 930.15
Total Plate Count	<10,000 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 Enterobacteria & Staphylococci
- Immunohistochemistry
- Various Nutrient Broths

TYPICAL AMINO ACID PROFILE

Based on grams per 100g of product

	TYPICAL		TYPICAL
Alanine	8.2	Methionine**	0.9
Arginine	6.9	Phenylalanine**	2.3
Aspartic Acid	5.9	Proline	11.1
Cystine/Cysteine	0.1	Serine	3.2
Glutamic Acid	10.6	Threonine**	2.2
Glycine	19.4	Tryptophan**	0.2
Histidine**	1.1	Tyrosine	1.1
Isoleucine**	1.5	Valine**	2.8
Leucine**	3.6	Hydroxyproline	8.2
Lysine**	3.7	*Collagen (Hydroxyproline x 8.0)	65.60

Continued on the other side.

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



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DESCRIPTION

Proliant Spray-Dried Natural* Pork Stock is dehydrated extract or porcine 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

Pork 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 52562

*Analysis is done by calculation

**Essential Amino Acids

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TYPICAL NUTRITIONAL PROFILE

PER 100G OF PRODUCT

Protein (as-is)	99.6g
Moisture	3.9g
Ash	4.6g
*Carbohydrates	<0.1g
Added Sugars/Total Sugars	0.0g
Fat	0.7g
Dietary Fiber	<0.1g
Cholesterol	4.0mg
*Total Calories	405 Kcal

MINERALS

PER 100G OF PRODUCT

Calcium	23mg
Phosphorus	80mg
Sodium	1,040mg
Potassium	656mg
Magnesium	8.6mg
Chloride	570mg
Iron	0.3mg

VITAMINS

PER 100G OF PRODUCT

Vitamin A	115 IU
Vitamin C	<1.0mg
Vitamin B1	<0.01mg
Vitamin B12	2.52mg
Vitamin D	<0.5

TYPICAL FATTY ACID PROFILE

PER 100G OF PRODUCT

Saturated Fatty Acid	0.2g
Monounsaturated Fatty Acid	0.2g
Polyunsaturated Fatty Acid	0.08g
Trans Fatty Acid	<0.01g