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## College inn broth collagen

I've been curious about this for a while. It is known that collagen in meat is what gives gelatin broth to its body and texture. Do you think the College Inn brand is coincidentally similar to collagen, or was it intentional? Are you saying I need something better to think about? Maybe, but I need to know;-) Happy Friday to all. Chris DizzyPigBBQ.comFacebook: Dizzy Pig SeasoningsInstagram: @DizzyPigBBQ0 Sharing on FacebookShare on Twitter There is a new ad for College Inn broth that I have seen several times in the last few days. However, if you don't explicitly pay 100% attention, you're likely to hear an ad for Bra Collagen. Whatever the use of a collagen-based bra may be, I'm sure that's not what they intend to sell. The mistake was easy for businesses to make. Because marketers were so familiar with the message of their advertisement, they missed the possibility that the message could be misinterpreted. Most people are not glued to commercial breaks. They're eaten. They fold the laundry. They're running to the bathroom. They quickly click forward. They don't look closely. Marketers need to take this into account. By simply ensuring that the two words were more clearly defined and separated, the marketers would have made the point clearer. How does this error affect College Inn's brand image? Simply put, this lack of attention to detail might make people believe College Inn may have missed some important details when making their broth. The real problem is once the focus shifts to whether or not the advertisement is for the broth, the message is lost. I've seen this ad three times now and I have no idea what the point was. It doesn't make me want to go and buy broth, but I'm not sold on collagen either. Where to buy beef bone broth, contains less than 2% of the following: natural flavors, salt, vegetable broth (onion concentrates, celery root and carrot), sugar, onion powder, garlic powder, yeast extract, sunflower oil, black pepper, celery seeds. Portion Size Amount per serving 1 cup240ml Calories 45 Calories Total Fat 0g0% Saturated Fat 0g0% Fat Trans 0g0% Cholesterol 0mg0% Sodium 570mg25% Potassium 53mg2% Total Carbohydrates 1g0% Dietary fiber 0g0% Sugars 1g2% Protein 10g Vitamin A Vitamin C Calcium 9mg0% Iron 0mg0% Where to buy chicken bone broth, contains less than 2% of the following: salt, natural flavours, vegetables (concentrated onion, celeriac and sugar, black pepper, turmeric, bay leaf. Portion Size 1 cup240ml Amount per serving Calories 45 Calories From Total Fat 0.5g1% Saturated Fat 0g0% Trans Fat 0g0% Cholesterol 0mg0% Sodium 560mg24% Potassium 7mg0% Total Carbohydrates 0g0% Dietary Fiber 0g0% Sugars 0g0% Protein 10g Vitamin A 0mg Vitamin C 0mg Calcium 12mg Iron 0.4mg2% This This Turkey sauce recipe can be prepared 2 days in advance, so it is ready to heat with turkey drops or extra broth only 10 minutes before dinner is served. Step up your dinner and #Thanksgiving game until ... Lis with the turkey sauce recipe to come! Learn how to make this special turkey broth sauce on collegeinn.com today! Introducing the College Inn's bone broth, now available at King Kullen. Bone broth contains 10x regular broth protein and offers a range of health benefits. Bone broth is low in calories and fat and contains vitamins, minerals and amino acids that your body needs to function. It is rich in calcium, iron, potassium, magnesium, phosphorus and more. It contains vitamins A, B, C and K. Drinking bone broth with boosting your immune system, helping with bone health, improving joint health, preventing inflammation, boosting detoxification, and more! College Inn is the first bone broth positioned for cooking, not just sipping and it is 100% natural, contains 10 grams of protein per serving and provides collagen. It is not GMO, does not contain MSG, artificial or preservative flavors and is gluten-free and 99% fat-free. Look for College Inn Bone Broth, available in chicken or beef, the next time you visit your local King Kullen. Categories: Blog, New Product Published August 21, 2018 at 9:00 a.m. Comments Off on NEW: College Inn Bone Broth 0 comments