



932221 - MCCORMICK CULINARY SEASONED MEAT TENDERIZER 32 OZ



McCormick Culinary® Seasoned Meat Tenderizer gently tenderizes meat to a succulent state: • McCormick Culinary Seasoned Meat Tenderizer is made with a premium blend of spices like paprika, onion and celery and enzymes. • Blended especially for chefs, McCormick Culinary Seasoned Meat Tenderizer is extremely versatile and ready to use for tenderizing meat to deliver exceptional quality, bolder flavor and consistency in every bite. • McCormick Culinary Seasoned Meat Tenderizer is kosher • Our global sourcing enables unparalleled control and understanding of our supply chain, ensuring every product delivers a pure and consistent flavor. • There are 6/32 oz. plastic bottles in a case. Our 32 oz. plastic bottle is the perfect, operator-friendly size to have on hand for back- of-house use. • Create flavorful, fall-off-the-bone appetizers and entrees by prepping meat first with McCormick Culinary Seasoned Meat Tenderizer.

Brand: McCormick®

Nutrition Facts

Serving Size 1g (1g)
Servings Per Container: 907

Amount Per Serving

Calories 0

% Daily Value*

| | |
|------------------------------|------------|
| Total Fat 0g | 0% |
| Saturated Fat 0g | 0% |
| Trans Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 300mg | 13% |
| Potassium 0mg | 0% |
| Total Carbohydrate 0g | 0% |
| Dietary Fiber 0g | 0% |
| Sugars 0g | |
| Protein 0g | |
| Vitamin A 0% • Vitamin C | |
| Calcium 0mg | • Iron 0mg |
| Vitamin D 0mcg | • |

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

| | Calories: | 2,000 | 2,500 |
|---------------|-----------|---------|---------|
| Total Fat | Less than | 65g | 80g |
| Sat Fat | Less than | 20g | 25g |
| Cholesterol | Less than | 300mg | 300mg |
| Sodium | Less than | 2,400mg | 2,400mg |
| Total Carbs. | | 300g | 375g |
| Dietary Fiber | | 25g | 30g |

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients

Ingredients: Salt, Onion, Dextrose, Paprika, Annatto (Color), Spice, Garlic, Yeast Extract, Corn Maltodextrin, Tomato Powder & Bromelain (Tenderizer).

Case Specifications

| | | | |
|-------------------|----------------|--------------------------|------------------------|
| GTIN | 10052100322213 | Case Gross Weight | 13.35 LB |
| Pack Size | 6 / 32OZ | Case Net Weight | 12 LB |
| | | Case L,W,H | 8.44 IN, 8 IN, 8.31 IN |
| Tie x High | 26 x 5 | Cube | 0.33 CF |

Preparation and Cooking

Bake: Meat Tenderizers contain bromelain, an enzyme that breaks down tissue. The enzyme action stops only when heated so tenderizers must always be used prior to cooking. If tenderizer is left on meat too long before cooking, meats will become mushy. Freezing will not completely stop the enzyme action.

Ready To Eat: No preparation necessary. McCormick Culinary® Seasoned Meat Tenderizer is ready to tenderize even the toughest cuts of meat. Dispense as little or as much as you desire with our convenient shaker or spoon dispensing options.

Serving Suggestions

McCormick Culinary® Seasoned Meat Tenderizer is ideal for use on: • Steak kabobs with peppers and onions • Steak and eggs with hash • Chicken fried steak over roasted red potatoes and steamed rice • Top sirloin steak sandwiches on Texas toast • Grilled soy-tamarind Denver steaks with rosemary garlic roast potatoes

Packaging and Storage

McCormick Culinary® Seasoned Meat Tenderizer has a shelf life of 720 days when stored tightly closed in a cool, dry place to protect against flavor loss and moisture. Avoid exposure to heat, humidity, direct sunlight and fluorescent light to maintain flavor and color. Always use dry measuring spoons and cups to ensure optimal product integrity.

Allergens

FREE FROM:

Crustaceans or Crustacean Derivatives, Eggs or Egg Derivatives, Fish or Fish Derivatives, Milk or Milk Derivatives, Peanuts or Peanut Derivatives, Sesame seeds or Sesame seed Derivatives, Soybeans or Soybean Derivatives, Treenuts or Treenut Derivatives, Wheat or Wheat Derivatives

Nutritional Claims: Kosher YES-K