



932439 - MCCORMICK CULINARY UNSEASONED MEAT TENDERIZER 35 OZ

McCormick Culinary® Unseasoned Meat Tenderizer makes lesser cuts of meat succulent without adding additional flavor: • McCormick Culinary Unseasoned Meat Tenderizer is the perfect first step to juicy and impressive meat applications from kabobs to grilled steak. • Blended especially for chefs, McCormick Culinary Unseasoned Meat Tenderizer is the right choice for tenderizing when you want the true savory flavors of the meat to come through without the need for adding additional flavor or salt. • McCormick Culinary Unseasoned Meat Tenderizer is kosher with no MSG added. • Our global sourcing enables unparalleled control and understanding of our supply chain, ensuring every product delivers a pure and consistent flavor. • There are 6/35 oz. bottles in a case. Our 35 oz. is the perfect size to have on hand for back-of-house use or preparing recipes in bulk. • Create fall-off-the-bone recipes by prepping meat first with McCormick Culinary Unseasoned Meat Tenderizer.

Brand: McCormick®



Nutrition Facts

Serving Size 1.1g (1.1g)
Servings Per Container: 902

Amount Per Serving

Calories 0

% Daily Value*

Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 410mg	18%
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, Dextrose, Bromelain (Tenderizer) And Calcium Silicate (To Make Free Flowing).

Case Specifications

GTIN	00052100324395	Case Gross Weight	14.48 LB
Pack Size	6 / 35OZ	Case Net Weight	13.13 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® Unseasoned Meat Tenderizer is ready to tenderize even the toughest cuts of meat. Large top opening allows you to use measuring spoons to easily dispense as little or as much as you desire.

Serving Suggestions

McCormick Culinary® Unseasoned Meat Tenderizer is ideal for use on: • Succulent steak marinades • Slow-cooked pot roast with potatoes, carrots and celery • Spiced beef and apple stew • Tender Philly cheese steak sandwiches • Cowboy beef brisket

Packaging and Storage

McCormick Culinary® Unseasoned 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, Sesameseeds or Sesameseed Derivatives, Soybeans or Soybean Derivatives, Treenuts or Treenut Derivatives, Wheat or Wheat Derivatives

Nutritional Claims: Kosher YES-K, Halal