

Meat tenderizer

DESCRIPTION

The product appears as a white powder.

USAGE

Use meat tenderizer to make meat more tender.

PREPARATION

Dissolve 50 g of Meat Tenderizer in 500 ml of cold water than mix into 10 kg of meat. Refrigerate 1 to 3 hours before cooking.

INGREDIENTS

Salt, dextrose, corn syrup solids, monosodium glutamate, papain (maltodextrine), disodium inosinate, disodium guanylate, silicon dioxide.

PACKAGING

White plastic container made of (HDPE). Sealed for your protection.

CASE SIZE

12 Units x 1.1 kg
 Height: 12"
 Width: 9.5"
 Depth: 12.25"
 Volume: 0.80 p2

OTHER PACKAGING OPTIONS

Plastic Pail 5.5 Kg
 Plastic Pail 18 Kg

CODE	DESCRIPTION	WEIGHT	CASE WEIGHT
4400	Meat tenderizer	1.1 kg (2.4 lbs)	13.5 kg

STORAGE

Store under cool, dry and clean warehouse conditions, off the floor and away from outer walls. Under these conditions the shelf life of the product is estimated at one year or longer.



UPC: 060612440014

Nutrition Facts	
per 1/4 tsp (1 g)	
Amount	% Daily Value
Calories 0	
Fat 0 g	0 %
Saturated 0 g	0 %
+ Trans 0 g	
Cholesterol 0 mg	
Sodium 240 mg	10 %
Carbohydrate 0 g	0 %
Fibre 0 g	0 %
Sugar 0 g	
Protein 0 g	
Vitamin A	0 %
Vitamin C	0 %
Calcium	0 %
Iron	0 %