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PRODUCT

TENDER-ALL (Granular) #370

FOOD GRADE

This product shall be of food grade and in all respects, including labeling, in compliance with the Federal Food, Drug, and Cosmetic Act of 1939 as amended and all applicable regulations there under.

DESCRIPTION

Instant granular TENDER-ALL tenderizes and enhances the flavors of all meats. It cuts cooking time and shrinkage by up to 30%. The papaya enzyme makes tender, flavorful, and juicy steaks and roasts from economy cuts of meat. The powder shall appear granular, dry and free flowing. This product shall be free of rancid, bitter, musty, or other undesirable flavors or odors. The product shall be free of all types of foreign material as can be achieved through Good Manufacturing Practices.

CONTAINER

6/4 lb. Case

YIELD

Varies depending on the amount of meat to tenderize

PREPARATION

Thoroughly moisten meat surface. Sprinkle evenly on each side. Use a tenderizing device if desired to pierce meat to allow Tender-All to penetrate surface. Use about 2 tsp. of powder per pound of meat. Cook the meat as usual.

USES

Used to tenderize meat and cut cooking time and shrinkage by 30%.

STORAGE

Dry Storage. Keep away from direct sunlight. Use within 120 days for best results.

INGREDIENTS

Salt, Sugar, Dextrose, Papain (papaya enzyme), Sodium Aluminosilicate

NUTRITION
(Dry Powder)

Nutrition Facts	
Serving Size 1/4 tsp (2g)	
Amount Per Serving	
Calories 0	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 640mg	27%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 0g	
Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• Iron 0%
Folate 0%	
*Percent Daily Values are based on a 2,000 calorie diet	