



liquid meat tenderizer

The original 3V Liquid Meat Tenderizer is all natural and contains no Sodium, MSG, Sugar or any other additives. It is completely tasteless, odorless and is easy to use and unlike powders, leaves a clean surface and a good after taste.

The 3V Liquid Meat Tenderizer shortens cooking time without sacrificing safety, thereby reduces meat shrinkage up to 25%! - It gives good quality meat even more appetite appeal and enhances the enjoyment of the more common, low-priced cuts of meat.

That is why since 1941 we have never stopped providing the industry with the original 3V Liquid Meat Tenderizer. We manufacture our tenderizer using a special process that retains the benefits of the papain and its high potency.

100% Natural / No Salt / No MSG



100% Natural
Sodium Free
MSG Free



easy to use



Learn more...

Why is meat tough?

Muscles have to endure a lot of mechanical stress; they are made of strong fibers that make them hard to cut, and tough connective tissue holds them together.

Individual muscle cells contain microscopic fibrils that give them their structural integrity and allow them to contract. The fibrils have a complex internal structure bound together by long protein chains. The connective tissue that holds the muscle together is also mostly protein.

What is papain? papain is a protein-cleaving enzyme derived from papaya and certain other plants.

Enzymes are complex molecules produced in living organisms to catalyze (speed up) chemical reactions within the cell. papain cuts the protein chains in the fibrils and also in the connective tissue, disrupting the structural integrity of the muscle fiber, and tenderizing the meat. papain has also a mild, soothing effect on the stomach and aids in protein digestion.

Dealer Inquires Welcome

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