



FRESH MEATS TEAM

Small Cut, Big Flavor

Teres Major

The second-most tender cut of beef, Teres Major is an amazingly rich cut yet still relatively unknown among diners. Along with great flavor and wide-ranging application, this is a cut with an attractive consumer price point.



About Teres Major

Also called the boneless shoulder tender, Teres Major boasts a big, beefy flavor and the texture of a filet mignon. Great for grilling and roasting, its size and shape make it well suited for “a la minute” preparations as well as carving on buffets.

Attributes

- Lean with juicy, robust flavor
- Ultra-tender
- Lower-cost



Application

This cut pairs well with strong cream sauces and is an excellent addition to surf and turf dishes. Teres Major benefits from ample resting after cooking to maximize juiciness and tenderness. Cut into individual medallions or sear and roast whole for later slicing.

Star Ranch Angus® Beef

100% Angus beef, hand selected to ensure consistent quality that you're proud to serve patrons.

PRODUCT DESCRIPTION	CODE	PACK
Boneless Petite Tender CRT	D1058AH	6 bags/box

Open Prairie® Natural* Angus Beef

Natural Angus beef with no added hormones, growth promotants or antibiotics — ever.

PRODUCT DESCRIPTION	CODE	PACK
Natural Boneless T/M CRT	D1058AWN (Choice)	4 bags/box

ibp Trusted Excellence® Beef

Quality fresh beef backed by world-class service.

PRODUCT DESCRIPTION	CODE	PACK
Boneless Petite Tender CRT	D1057AH (Choice)	6 bags/box
Boneless Petite Tender CRT	D1054AH (Select)	6 bags/box



Discover More

For more information about Teres Major for foodservice operations, please contact your Tyson Fresh Meats sales expert.

Discover more at: [Foodservicefullservice.com](https://www.foodservicefullservice.com)

* Minimally processed. No artificial ingredients.
 ©/™/© 2023 Tyson Foods, Inc.

