



Harris Ranch Fresh Seasoned Teriyaki Grilling Tenders

Harris Ranch Grilling Tenders are the affordable alternative to filet mignon, without sacrificing quality. Our seasoned beef shoulder filets are one of the most tender cuts of beef available. They cook quickly on the grill or in the oven. Pappy's teriyaki seasoning blend is a traditional Asian-inspired slightly sweet tropical favorite.

The shoulder petite tender, also known as Harris Ranch Grilling Tenders, comes from the chuck in the same general area as the popular Flat Iron steak known for tenderness and flavor.



Product Features

- Produced from the finest grain fed beef.
- We start with closely trimmed Harris Ranch chuck shoulder filet, a premium cut of tender, lean beef perfect for the health-conscious consumer.
- Great alternative to higher-priced cuts such as Filet Mignon, New York Strip and ribeye.
- Versatile: grill or broil and serve as medallions or cut into thin slices for stir fry.
- Very convenient; no mess and easy to prepare.
- Packed two tenders per package.

Nutrition Information

| Nutrition Facts | |
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| Serving Size 4 oz. (113g) Servings Per Container Varied | |
| Amount Per Serving | |
| Calories 160 | Cal. from Fat 30 |
| % Daily Value* | |
| Total Fat 3g | 5% |
| Saturated Fat 1g | 5% |
| Trans Fat 0g | |
| Cholesterol 35mg | 12% |
| Sodium 950mg | 40% |
| Total Carbohydrate 10g | 3% |
| Dietary Fiber 0g | 0% |
| Sugars 8g | |
| Protein 22g | |
| Vitamin A 0% | Vitamin C 0% |
| Calcium 2% | Iron 10% |

SAFE HANDLING INSTRUCTIONS
 THIS PRODUCT HAS REMOVED FEWER HAZARDOUS AND TOXIC SUBSTANCES THAN OTHER MEAT PRODUCTS. IT MAY CONTAIN BACTERIA THAT COULD CAUSE ALLERGY REACTIONS IN SOME INDIVIDUALS. PLEASE FOLLOW THE FOLLOWING INSTRUCTIONS TO PROTECT YOUR PROTECTION. FOLLOW THESE SAFE HANDLING INSTRUCTIONS.
 KEEP FRESH MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH MEAT, POULTRY, SEAFOOD, SHELLFISH, EGGS, AND HANDS AFTER TOUCHING THEM. WASH YOUR HANDS AFTER TOUCHING THEM.
 COOK THOROUGHLY.
 KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

COOKING INSTRUCTIONS:
Preferred Method-Grilling: Pre-heat grill to medium setting. Place the seasoned Grilling Tender on the cooking grate turning every 5 minutes. Cook for 20 minutes. Cut the meat to check for doneness. Extend the cooking time, turning every 5 minutes, until desired degree of doneness.
Oven Broiling: Pre-heat oven for broiling. Place beef on broiler pan and position pan in oven so that surface of beef is within 3-4" from heat source. Broil for approximately 7-8 minutes, remove and turn beef. Cook for an additional 7-8 minutes or until beef reaches the desired degree of doneness. Slice meat into medallions and serve immediately.

INGREDIENTS: BEEF WITH A SOLUTION* OF [WATER, SOY SAUCE [WATER, SOYBEANS, WHEAT, SALT, HYDROLYZED SOY PROTEIN, MOLASSES, CARAMEL COLOR, CORN SYRUP, POTASSIUM SORBATE], HONEY, SUGAR, BROWN SUGAR, BROWNING AND SEASONING SAUCE [WATER, VEGETABLE BROTH, CARROT, CELERY, ONION, PARSNIPS, TURNIPS], PINEAPPLE JUICE [PINEAPPLE JUICE, ASCORBIC ACID], GARLIC POWDER, GINGER POWDER, SESAME OIL] RUBBED WITH** (SUGAR, BROWN SUGAR, SOY SAUCE [WHEAT, SOYBEANS, SALT, MALTODEXTRIN], DRIED HONEY, GARLIC POWDER, ONION POWDER, HYDROLYZED VEGETABLE PROTEIN [HYDROLYZED SOY PROTEIN AND PARTIALLY HYDROGENATED SOYBEAN OIL], GINGER, XANTHAN GUM, PINEAPPLE JUICE POWDER [CORN SYRUP SOLIDS, PINEAPPLE JUICE SOLIDS], SALT, SODIUM ACETATE, SODIUM DIACETATE, WHEAT FLOUR, DEFFATED SOY FLOUR, NONFAT DRY MILK), CONTAINS: SOYBEANS, MILK, WHEAT.

Grilling Tenders Teriyaki
 Harris Ranch Beef Company, Selma, CA 93662

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Product Specifications

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|---------------|----------------------|
| Product Code: | 4231024 |
| Piece Weight: | Random |
| Case Count: | 8 |
| Case Weight: | 9.2 - 14.8 lb. |
| Case Size: | 13.75" X 13" X 5.25" |
| Cases/Pallet | 72 |
| Case Cube: | .55 |
| High: | 9 |
| Tie: | 8 |
| Package Tare: | .03 |

Shelf Life: Guaranteed 21 days