

Chicago Meat Authority® Ungraded Tenderloin Filets

Our Ungraded Beef Filets are cut from the tenderloin and prized for their exceptional tenderness, fine texture, and premium presentation. These tenderloin filets offer a buttery-soft eating experience and a refined beef flavor that makes them a top choice for upscale dining, special occasions, and premium menu offerings. Perfect for grilling, pan-searing, or serving as classic filet mignon, our Mexican Beef Filets provide outstanding consistency and value for restaurants, retailers, and foodservice customers. When quality, tenderness, and presentation matter, these wholesale beef filets deliver an elevated steak experience in every serving.

FEATURES:

- Cost effective cut steaks at a significant discount from the domestic market
- Ungraded Steer/Imported/Mexican Beef
- Wet-Aged 28 Days
- Expertly cut in the United States
- Individually Vacuum Packaged

BENEFITS:

- Lower plate cost vs. domestic supply
- Consistent eating experience across all concepts
- Tender bite and texture
- CMA *WOW* - Same cut 52 weeks a year
- Flexibility for your inventory and daily prep



Weight	Pack Style	Case Size	CMA Code
6 oz.	28 pcs.	10 lb	74304
8 oz.	20 pcs.	10 lb	74302

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Your Authority on Quality Meat

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