

MS3+

**120 days
Grain Fed**



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Types of Breeding and Farming

Teys Certified Angus cattle are primarily raised on expansive natural pastures across Australia, allowing them to graze freely in a sustainable and ethical environment that promotes natural growth and well-being. This grass-fed foundation is followed by a grain-finishing phase, where the animals are fed a balanced diet of cereal grains for approximately 120 days in accredited feedlots. This hybrid approach combines the benefits of pasture raised breeding with controlled grain feeding to optimize

health, marbling, and overall quality. The program requires a minimum of 75% Black Angus genetics, ensuring breed purity and consistency, and is third-party audited for authenticity, traceability, and adherence to strict welfare standards. All cattle must comply with Meat Standards Australia (MSA) guidelines, which include approved handling and production practices to maintain premium integrity from farm to table.





Why Tey's Certified Angus Meat is Distinctive?

**Black Angus genetics,
ensuring unmatched consistency
in quality and flavor.**

Organoleptic Characteristics Due to Feeding and Breed

The exceptional organoleptic profile of Teys Certified Angus beef stems from the Black Angus breed's inherent genetics, which promote fine marbling and consistent texture, combined with a tailored feeding regimen. Raised initially on natural pastures for robust flavor development, the cattle are then grain-finished on cereal grains for 120+ days, enhancing intramuscular fat distribution for superior juiciness and melt-in-your-mouth tenderness.

This results in a rich, full-bodied taste with notes of buttery sweetness, balanced by the breed's natural umami depth. The even marbling (often graded MS3+ or higher) ensures moisture retention during cooking, delivering a succulent mouthfeel and aromatic profile that elevates any dish, while the MSA backing guarantees predictable sensory excellence in every bite.

M4



M5



M6



M7



M8



M9



M10



M11



M12



Striploin



Ribeye



Details on the Most Representative Cuts

These cuts exemplify the premium quality of Teys Certified Angus, with each one enhanced by the breed’s signature marbling for an elevated culinary experience.

Teyes Certified Angus offers a versatile range of primal, sub-primal, and portion cuts. Among the most representative are:

Ribeye (Scotch Fillet): known for its abundant marbling and bold flavor, offering exceptional tenderness and a juicy.

Striploin and Tenderloin: prized for its supreme tenderness and mild flavor, the striploin offers balanced marbling, while the tenderloin provides an ultra-soft, buttery experience.

Chuck: a versatile, well-marbled cut perfect for slow cooking, braising, or roasting; it transforms into fork-tender perfection with rich, beefy depth.

Rump: lean yet flavorful with a firm texture, this cut shines in quick-cooking methods delivering a satisfying chew and robust taste.

				
ENTRECOTE	STRIPLOIN	SHOULDER	SHOULDER BLADE	CHUCK TENDER
26543	26742	26909	26910	26911
				
HEART OF CHUCK	THINK FLANK	FLANK STEAK	KNUCKLE	RUMP HEART
26912	26913	26914	26916	26920
				
SILVERSIDE	EYE ROUND	CAP OF RUMP	TENDERLOIN	TRI-TIP
26921	26922	26923	26931 26932	26924



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