

Title (en)  
METHOD AND APPARATUS FOR TREATMENT OF MEAT PRODUCTS.

Title (de)  
VERFAHREN UND APPARAT ZUM BEHANDELN VON FLEISCHPRODUKTEN.

Title (fr)  
PROCEDE ET APPAREIL DE TRAITEMENT DE PRODUITS DE VIANDE.

Publication  
**EP 0038855 A4 19820322 (EN)**

Application  
**EP 80902374 A 19810519**

Priority  
US 9050979 A 19791102

Abstract (en)  
[origin: WO8101249A1] Meat processing procedure and apparatus effective to tenderize the meat and to produce uniform absorbtion and distribution of curing agents for uniform meat color and flavor, and maximum processing yields in a time and labor effective manner and with a minimum of damage to the meat structure. The apparatus (10) includes a stationary cylindrical drum (11) disposed with its cylindrical axis (17) in a horizontal plane and at least one rotatable paddle wheel (14 or 15) mounted within the drum (11) and disposed to rotate about the cylindrical axis (17) of the drum (11). The mechanical treatment combines the kinetic energy of a conventional tumble with the frictional energy of a conventional massager to enable a long, slow mechanical process for all types of meat products without breakup or deformation of the meat.

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**B01F 7/04**

IPC 8 full level  
**A22C 9/00** (2006.01); **B01F 7/04** (2006.01)

CPC (source: EP)  
**A22C 9/005** (2013.01)

Citation (search report)

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- AT 324875 B 19750925 - KONKURSMASSE NACH LOUIS ADOLPH [AT]
- US 3251579 A 19660517 - WILLIAM LASAR
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DOCDB simple family (application)  
**US 8001329 W 19801003**; BE 202675 A 19801031; DK 291881 A 19810701; EP 80902374 A 19810519; JP 50014381 A 19801003