

Title (en)

PROCESS FOR PREPARING A MEAT PRODUCT

Title (de)

VERFAHREN ZUM AUFARBEITEN EINES FLEISCHPRODUKTES

Title (fr)

PROCEDE DE PREPARATION D'UN PRODUIT A BASE DE VIANDE

Publication

EP 0840694 A1 19980513 (EN)

Application

EP 96927176 A 19960725

Priority

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Abstract (en)

[origin: WO9705020A1] A process for preparing a meat product comprises preparing a mouldable emulsion of uncooked comminuted meat, extruding the emulsion as a ribbon or sheet and cooking the extrudate. Before, during or after cooking, the extrudate is divided into slices, and a wrapping film is sealed about the slices to produce individually wrapped, hermetically sealed meat slices. The extrudate may be filled directly into an advancing tube of film, which is then flattened and nipped between transversely disposed jaws at appropriate intervals to separate the so-formed ribbon of extrudate into slices prior to cooking. A proportion of pre-cooked meat may be added to the mouldable emulsion to alter the organoleptic properties of the end product.

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IPC 8 full level

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