

Title (en)

METHOD AND APPARATUS FOR TENDERIZING MEAT

Title (de)

VERFAHREN UND VORRICHTUNG ZUM MÜRBEMACHEN VON FLEISCH

Title (fr)

PROCEDE ET APPAREIL D'ATTENDRISSAGE DE VIANDES

Publication

EP 1274312 A4 20030709 (EN)

Application

EP 01905097 A 20010126

Priority

- US 0102599 W 20010126
- US 46535700 A 20000128

Abstract (en)

[origin: WO0154509A1] A method for tenderizing meat. The method includes separating one or more vertebrae of a carcass of a red meat slaughter animal prior to rigor mortis, wherein the act of separating enables stretching of muscle fibbers in the carcass, and wherein the act of separating is conducted at a commercial chain speed.

IPC 1-7

A22C 9/00

IPC 8 full level

A22B 5/00 (2006.01); **A22C 17/00** (2006.01)

CPC (source: EP)

A22B 5/0017 (2013.01); **A22C 17/004** (2013.01)

Citation (search report)

- [XY] US 3579716 A 19710525 - STOUFFER JAMES R, et al
- [Y] US 2544681 A 19510313 - ALBERT HARSHAM, et al
- [A] EP 0032110 A2 19810715 - SIMRISHAMNS GJUTERI AB [SE]
- See references of WO 0154509A1

Designated contracting state (EPC)

AT BE CH CY DE DK ES FI FR GB GR IE IT LI LU MC NL PT SE TR

DOCDB simple family (publication)

WO 0154509 A1 20010802; AU 3301401 A 20010807; AU 768370 B2 20031211; EP 1274312 A1 20030115; EP 1274312 A4 20030709; MX PA02007048 A 20040423; NZ 519545 A 20041029

DOCDB simple family (application)

US 0102599 W 20010126; AU 3301401 A 20010126; EP 01905097 A 20010126; MX PA02007048 A 20010126; NZ 51954501 A 20010126