

Title (en)

METHOD FOR TREATING MEAT AND APPARATUS FOR CARRYING OUT SAID METHOD

Title (de)

VERFAHREN ZUR BEHANDLUNG VON FLEISCH UND VORRICHTUNG ZUR DURCHFÜHRUNG DES VERFAHRENS

Title (fr)

PROCEDE POUR TRAITER DE LA VIANDE ET DISPOSITIF POUR EXECUTION D'UN TEL PROCEDE

Publication

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Application

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Abstract (en)

[origin: WO2004019690A2] The invention relates to a method for the maturing of meat. Said method comprises the following steps: deboning the body of the slaughtered animal in warm conditions, dividing the deboned body of slaughtered animal into portions, packaging and, optionally, gas-treating said portions, cooling the packed portions in defined conditions. According to the invention, the portions are hermetically sealed and tightly packed by means of a film or membrane, by using external pressure, especially liquid pressure. Cooling and/or optionally freezing is carried out by means of a cold liquid in the liquid and/or salt water bath.

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