

Title (en)

METHOD FOR PRODUCING A RAW PIECE OF RECONSTITUTED MEAT AND A RAW PIECE OF RECONSTITUTED MEAT COMBINED ACCORDING TO THE METHOD

Title (de)

VERFAHREN ZUR HERSTELLUNG EINES FORMFLEISCH-ROHLINGS UND VERFAHRENSGEMÄSS KOMBINIERTER FORMFLEISCH-FLEISCH-ROHLING

Title (fr)

PROCÉDÉ DE FABRICATION D'UNE ÉBAUCHE EN VIANDE RECONSTITUÉE ET ÉBAUCHE EN VIANDE RECONSTITUÉE ET VIANDE COMBINÉE CONFORMÉMENT AU PROCÉDÉ

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Application

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Abstract (en)

[origin: CA2988636A1] The invention relates to a method for producing a raw piece of reconstituted meat and to a raw piece of reconstituted meat combined according to the method. Many known reconstituted meat products are rejected because they contain chemical additives such as aminases; they are expensive to produce, because the meat first is reconstituted and stabilized and is then preserved; and reconstituted meat combinations often have an inhomogeneous appearance and may tend to separate out their constituents. In order to overcome these disadvantages, a reconstituted meat composition contains only glycerol and salt as the binders, is stabilized and preserved by drying in a single step in a method for producing a raw piece of reconstituted meat and provides a combined raw piece of reconstituted meat the main constituents of which contain only meat ingredients from animal origin, it has the appearance of pure meat, and has a similar elasticity and a precise residual juice content. The raw piece of reconstituted meat can be utilized as food, particularly preferred as pet food, the latter is advantageous in that the reconstituted meat in this combination, despite having the appearance of pure fillet, can include all types of meat of a prey and therefore much better reflects the natural diet of a carnivorous pet.

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