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Remarks:

This application was filed on 02 - 11 - 2001 as a
divisional application to the application mentioned
under INID code 62.

(54) **Apparatus and method for producing a skinless meat product**

(57) An apparatus (2) and method of producing a meat product including a piece of meat which is heat treated to have no outer skin about its surface is disclosed. The meat is placed inside of an air-tight chamber (10) and steam generated from a source of water (12) is introduced into the cooking chamber (10). The steam and pressure within the chamber (10) are regulated so as to create an atmospheric humidity of 100% within the chamber, so any water present within the meat is prevented from evaporating into the atmosphere of the chamber (10). The pressure may be reduced so as to produce a low temperature steam from 65,6 °C (150 °F) to 82,2 °C (180 °F) to cook the meat product. Additionally, a flavored ingredient, such as liquid smoke, may be added to the water (12) to flavor the meat product and the pressure can be further reduced so that a thin skin layer can be formed on the meat product surface.

