



RESTRUCTURED MEAT PRODUCT

Meat product elaborated from low commercial value meat cuts.



BACKGROUND

In the meat industry there are different types of meat products: raw meat, processed raw meat, cooked and raw sausages, dry meat products, etc. Approximately 4% of processed meat is reusable waste. Nowadays, the use of wastes from multiple industries is growing in order to decrease contamination and take more advantage of the resources.

TECHNOLOGY

A restructured meat product elaborated from meat cuts of low commercial value. Different products can be replicated like beef cuts, surimi, fish, chicken, etc. Also the water and fat content can be controlled to design the desired nutritional properties of the final product, and the muscular fibers of meat can be arranged in an adequate direction to simulate a high value meat cut.

KEY BENEFITS

- Utilizes low commercial value meat cuts.
- It can simulate fine meat cuts.
- Low cost product.
- It has good color and quality characteristics.
- Product with high fiber content and low fat content.
- Products can be easily replicated.

DEVELOPMENT STATUS

- Sensory tests have been done, but more tests are required to enhance the development of a final product attractive for consumer.

Technology Readiness Level: 4/9

INTELLECTUAL PROPERTY

Patent Number: MX331209

This technology is available for licensing. More opportunities on our website: <http://redottec.com>



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