

United States Patent [19]

Paardekooper et al.

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[54] **COMPOSITE MEAT PRODUCT AND METHOD FOR THE MANUFACTURE THEREOF**

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[75] Inventors: **Ernst J. C. Paardekooper**, Sint Michielsgestel; **Gerrit Wijngaards**, Driebergen-Rijsenburg, both of Netherlands

[73] Assignee: **Nederlandse Centrale Organisatie Voor Toegepast-Natuurwetenschappelijk Onderzoek**, The Hague, Netherlands

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[58] Field of Search **426/59, 56, 272, 641, 426/646, 574, 513**

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Primary Examiner—Kenneth M. Schor
Attorney, Agent, or Firm—Brumbaugh, Graves, Donohue & Raymond

[57] **ABSTRACT**

The invention relates to a composite meat product consisting of meat parts which are bonded to each other by means of a gel consisting essentially of fibrin.

The invention relates further to a method for the manufacture of composite meat products in which raw meat parts are mixed with a solution containing fibrinogen in a concentration of at least 10 mg/ml and a catalytic quantity of thrombin, the mixture is given a desired shape and is kept in said shape until the raw meat parts are bonded to each other.

13 Claims, No Drawings