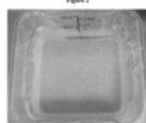


3 results for (comminuted and meat emulsion)/TI/AB/IW AND (A233-001/00)/IPC - Collection: FAMPAT

#	 Title	Publication number	1st app. date	Applicant/Assignee			
1.	Process for enhancing muscle portions and products	CA2970925	2015-12-15	CARGILL*	100 %		
Animal muscle portions are treated to form an enhanced muscle portion by providing a comminuted meat emulsion made from a first animal muscle tissue and having a pH of from about 6.5 to about 9.5, and adding the emulsion to an animal muscle portion in a manner that promotes uptake and/or distribution of the emulsion into the animal muscle portion to form an enhanced muscle portion. In an aspect, at least about 70% by weight of the protein of the tissue in the emulsion is solubilized, and the protein is not isolated from the tissue. In an aspect, no more than about 30% by weight of the protein of the tissue is precipitated. In an aspect, the tissue is not exposed to acid in a manner that would cause the pH of the tissue to be less than about 5.3. Products prepared by the processes are also described.							 
2.	Protein product and methods from alkali treated meat emulsion	WO2018236740	2018-06-18	CARGILL*	67 %		
Meat that has been treated by a combination of comminution, treatment with alkali and drying exhibit excellent properties for use as a new food ingredient. Dried Functionalized Protein Product is prepared by comminuting meat to form a comminuted meat having particle size of less than 5mm; mixing the comminuted meat with water, a food grade alkaline composition, and a food grade salt to form a Functionalized Protein Brine having a pH in the range of from about 6.5 to about 9.5. The mixing is carried out so that the meat is not exposed to acid in a manner that would cause the pH of the meat to be less than about 5.3. The resulting Functionalized Protein Brine is dried to form a Dried Functionalized Protein Product. Water can be added to the Dried Functionalized Protein Product to form a Reconstituted Functionalized Protein Formulation.							
3.	Protein product and methods from acid treated meat emulsion	WO2018236742	2018-06-18	CARGILL*	67 %		
Meat that has been treated by a combination of comminution, treatment with alkali and drying exhibits excellent properties for use as a new food ingredient. Dried Functionalized Protein Product is prepared by comminuting meat to a particle size of less than 5mm; mixing the comminuted meat with water, a food grade acid composition, a food grade alkaline composition, and a food grade salt to form a Functionalized Protein Brine having a pH in the range of from about 4.0 to about 9.5. The mixing is carried out so that the meat is exposed to the acid to cause the pH of the meat to be less than about 5.3 at some time during the process. The resulting Functionalized Protein Brine is dried to form a Dried Functionalized Protein Product. Water can be added to the Dried Functionalized Protein Product to form a Reconstituted Functionalized Protein Formulation.							