# Center for Meat Processing Technology

## Mission

The mission of the Center for Meat Processing is to develop new added-value meat products that are lower in fat, pathogen free, convenient, and satisfy consumer demands.

## The Center

ULTRA-HIGH TEMPERATURE, LOW-FAT AND VALUE ADDED PROCESSING

The Center for Meat Processing is focusing its research in developing technology to pasteurize the surface of meat and produce low fat meat products.

Utah is one of the world's major producers of lamb. However, consumer acceptance of lamb is low, only 0.5 lbs per capita. This lack of acceptance is due to several reasons: 1) retail cuts are too fat –the average cut contains 22% fat, 2) retail cuts are not readily available in supermarkets, and 3) lamb meat has a distinct species flavor that is not always acceptable to the consumer. The Center's approach to increasing the acceptability and quality of lamb involves the separation of fat from lean meat. The lean meat is then fabricated into the desired product and water is added to replace the fat. Also, certain technologies have been identified by the Center that significantly improve lamb flavor.

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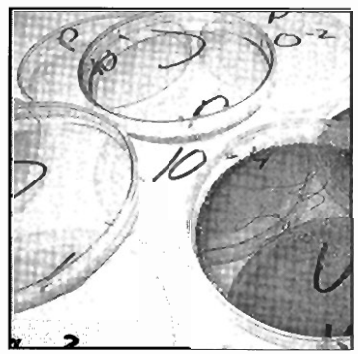
GENETIC IMPROVEMENT OF LIVESTOCK

Genetic Improvement of Livestock was added to the Meat Processing Center in 1991 with the focus of identifying the genetic markers in sheep. Genetic Marker research was designed to develop markers that would saturate the ovine genome and increase the chances of identifying a genetic marker associated with carcass composition in sheep. *Recently, the Center has identified two genetic markers that flank a gene causing heavy muscle in sheep.* In primary investigations, sheep carrying the gene have 8% more muscle, 8% less fat than flock-mates not carrying the gene. A flock of sheep that carry this gene has been developed at Utah State University. The manipulation of these genetic traits could significantly affect retail yield and the percentage of carcass weight found within the high-priced cuts of meat for all species of livestock.

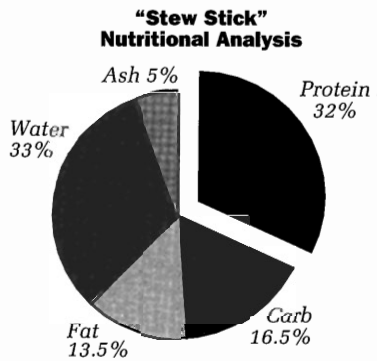


*Petri dishes of cells containing genetic markers associated with carcass composition in sheep.*

## New Product

"STEW STICK"A GREAT-TASTING SNACK THAT YOU CAN FEEL GOOD ABOUT!

Convenience food items generally share one thing in common; they are all bad for you. Now, a new meat and vegetable snack changes all that. The Center's "Stew Stick" combines meat (beef, pork, chicken, turkey, lamb, or fish) with vegetables (potatoes, onions, carrots, tomatoes, etc.) to make a juicy, tasty meat stick. This meat stick is softer and fresher tasting than jerky, and more nutritious. Stew Sticks are high in fiber, vitamin C, vitamin A, and carotene.This all-natural recipe, together with the Stew Stick's low fat content (less than 14%) should appeal to the world's increasingly health conscious market.




The Stew Stick is more than a snack and better for you.

For more information or for samples, please contact:

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