Center for Meat Processing Technology

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Established as a center in 1991. Development of new meat products and processing technology.

Overview

1994-95 State Contract	$203,220
Matching Funds	$103,000
Cumulative	$432,840
Center Related Jobs	12
Industry Jobs Created	25
Benefiting Utah Companies:	
1994 Spin-off companies	0
Cum. Spin-off companies	3
Patents Applied	1
Patents Issued	2
License Agreements	3

Technologies

- **Ultra-High Temperature** (UHT) pasteurization of meat surfaces.
- **Low fat lamb chops**, beef steaks, pork chops and bacon.
- **Processing technology** to reduce fat content of raw meat.
- **Processing technology** to bond meat to bone.
- **Combining UHT** with electron beam radiation technology to produce sterile meat products.
- **UHT pasteurization** combined with High-Temperature Aging to produce tender steaks and roasts from the cheaper less-tender primal cuts from beef carcasses.

Status

- **Two patents have been issued** to USU and the Meat Processing Center during the last 6 months.
- **Three licensing agreements** are pending.
- **Commercial production** of UHT beef for the Food Service Market continues in Springville, Utah by ConAgra.
- **Products were displayed** at the Paris, France Food Show.
- **Eight major processors** in the European Common Market have indicated an interest in purchasing a license.
- **Products were displayed** at the Ut Farm Bureau Convention in SLC in Nov. As a result, the National Farm Bureau invited the Center to display and serve samples of the low-fat products to 8,000 delegates at the National Convention in St. Louis, Missouri in January of 1995.

Economic Impact

- **ConAgra has established** a Federally inspected production facility in Springville, Utah. They currently have 7-10 employees and are producing about 8,000 lb. per day at capacity. The profit margin on the low-fat beef steak is about 20% compared to a 1% profit margin on boxed beef. ConAgra is continuing to market the low-fat beef products on a limited basis at the present time.