



(43) International Publication Date
16 May 2013 (16.05.2013)

(10) International Publication Number
WO 2013/068525 A1

(51) International Patent Classification:

A23K 1/16 (2006.01) A23L 1/318 (2006.01)
A23K 1/18 (2006.01)

(21) International Application Number:

PCT/EP2012/072241

(22) International Filing Date:

9 November 2012 (09.11.2012)

(25) Filing Language:

English

(26) Publication Language:

English

(30) Priority Data:

1151056-7 9 November 2011 (09.11.2011) SE

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(81) Designated States (unless otherwise indicated, for every kind of national protection available): AE, AG, AL, AM,

AO, AT, AU, AZ, BA, BB, BG, BH, BN, BR, BW, BY, BZ, CA, CH, CL, CN, CO, CR, CU, CZ, DE, DK, DM, DO, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, GT, HN, HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KN, KP, KR, KZ, LA, LC, LK, LR, LS, LT, LU, LY, MA, MD, ME, MG, MK, MN, MW, MX, MY, MZ, NA, NG, NI, NO, NZ, OM, PA, PE, PG, PH, PL, PT, QA, RO, RS, RU, RW, SC, SD, SE, SG, SK, SL, SM, ST, SV, SY, TH, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, ZA, ZM, ZW.

(84) Designated States (unless otherwise indicated, for every kind of regional protection available): ARIPO (BW, GH, GM, KE, LR, LS, MW, MZ, NA, RW, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, RU, TJ, TM), European (AL, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HR, HU, IE, IS, IT, LT, LU, LV, MC, MK, MT, NL, NO, PL, PT, RO, RS, SE, SI, SK, SM, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

Published:

— with international search report (Art. 21(3))

(54) Title: PRE-SLAUGHTER DIET INCLUDING METHIONINE

(57) Abstract: The present invention provides novel method for improving the tenderness of meat (e.g. pork, beef and poultry). The method comprises a pre-slaughter diet comprising methionine in an amount effective to improve the tenderness of the meat. The methionine may be fed alone or in combination with feedstuff rations to livestock animals. The present invention provides a novel use of methionine, i.e. for improving the tenderness of meat. The invention includes the use of methionine analogues such as 2-Hydroxy-4-Methyl Thio Butanoic acid (HMTBA) or all its salt forms or 2-Hydroxy-4-Methyl Thio Butanoic isopropyl ester or any of other esters.



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