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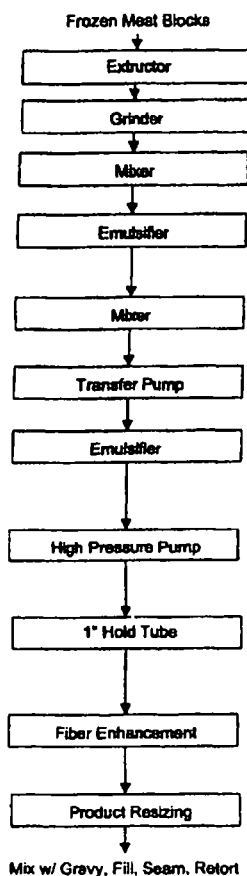
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ETE DES PRODUITS NESTLE S.A. [CH/CH]; P.O. Box  
353, CH-1800 Vevey (CH).

(72) Inventors; and

(75) Inventors/Applicants (for US only): DINGMAN, Steven,  
Eric [US/US]; 1302 N. 26th Street, St. Joseph, MO 64506  
(US). MAY, Stephen, Glenn [US/US]; 1111 N. 49th  
Terrace, St. Joseph, MO 64506 (US). SMITHEY, Sheri,  
Lynn [US/US]; 208 S. 31st Street, St. Joseph, MO 64501  
(US).(74) Common Representative: ASHBY, Kevin; Société des  
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(54) Title: MEAT EMULSION PRODUCT



(57) Abstract: Methods for producing meat emulsion products as well as products so produced are disclosed. Meat emulsion products are produced that have realistic fiber definition. The meat emulsion product comprises a body including protein and fat and having a plurality of generally linear strands of fiber-like material affording the meat emulsion product a realistic meat-like appearance. The meat emulsion product may be produced by a method comprising steps of comminuting and heating a meat emulsion formed from protein and fat to a temperature of at least 132 °C, introducing the emulsion into a processing tube and subjecting the meat emulsion to a pressure of at least 100 psi and discharging the meat emulsion.



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