

ABSTRACT

A method for manufacturing meat products involving a marination phase wherein the penetration of the marinade into the meat particulate phase is restricted by use of at least two of the following conditions.

(i) provision of meat particles at a temperature such that at least a proportion of the water in the meat particles is present as ice;

(ii) addition of a carrier material;

(iii) mixing for a time sufficient only to disperse all the added ingredients.

The marinade additionally functions as an adhesive matrix.

This Sheet Has Been Replaced

