

ABSTRACT

METHOD FOR PRESERVING RAW MEAT

5 Provided is a method for preserving raw meat, whereby the raw meat can be
preserved in a state where meat juice, savory taste, and moisture are retained in the meat
itself, while being moderately sterilized. By heating vacuum-packaged raw meat at a
temperature higher than 60 degrees Celsius and not higher than 65 degrees Celsius so as
to surely avoid reaching a coagulation temperature of protein; further heating the raw
meat for 1 hour to 1 hour and 15 minutes at a temperature condition of higher than 60
10 degrees Celsius and not higher than 65 degrees Celsius after the core temperature of the
meat has exceeded 60 degrees Celsius; and, after the further heating has been completed,
rapidly cooling the meat so that the meat does not freeze, and lowering the core
temperature of the meat to 4 degrees Celsius or less, the raw meat can be preserved in a
state in which meat juice, savory taste, and moisture are retained in the meat itself,
15 while being moderately sterilized, and the preserved meat can be used as an alternative
to raw meat.

[No suitable figure]