

United States Patent [19]

Lanier et al.

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[54] **METHOD OF RETARDING
DENATURATION OF MEAT PRODUCTS**

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426/652

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[57] ABSTRACT

A method of retarding denaturation of muscle protein in meat products during extended storage without materially increasing the caloric content or substantially changing the flavor of the meat product. The method comprises comminuting a meat product containing muscle protein and admixing the comminuted meat product with polydextrose in an amount sufficient to retard denaturation of the muscle protein in the meat product without materially increasing the caloric content or substantially changing the flavor of the meat product.

15 Claims, No Drawings