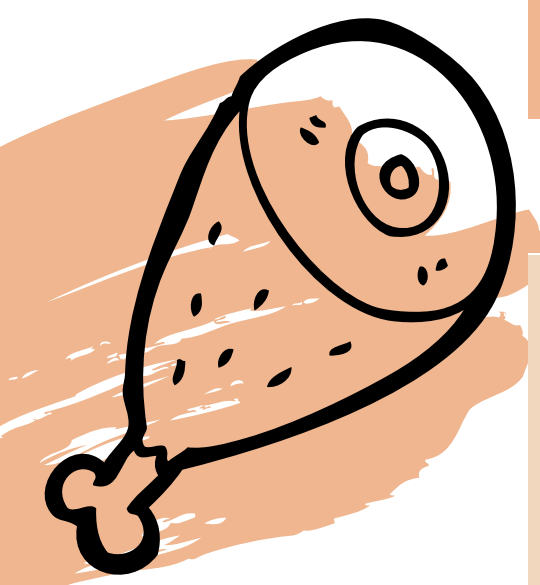


MECHANICALLY SEPARATED MEAT

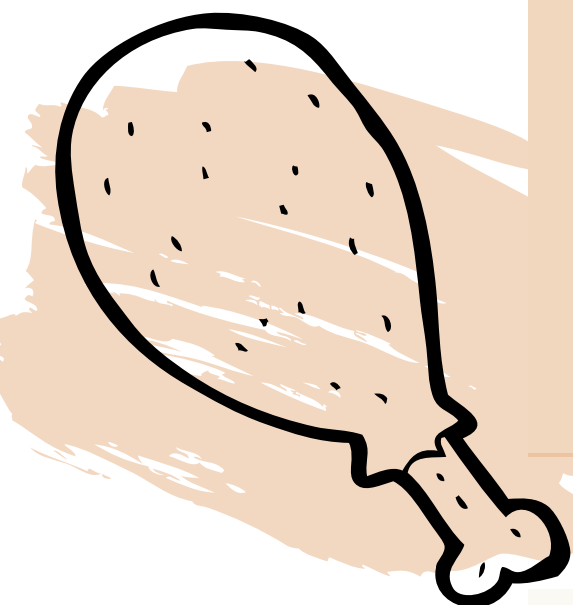
WHAT IS IT?

Essentially, mechanically separated meat is a paste-like and batter-like meat product.



IN INDUSTRY TERMS...

Mechanically separated meat is made by forcing bones with attached edible meat under high pressure through a sieve or similar device to separate the bone from the edible meat tissue.



[THIS JUST MEANS]

That no edible meat gets left on the bone and goes to waste. In industry, most of the time yield equates to profit. This process is not allowed for beef.

