

Muscle Profiling

Consumers' main buying criteria is **muscles' tenderness.**

Identifying muscles' properties, in particular their tenderness, is the best solution to adapt your cutting process in order to valorize each carcass as much as possible.

Muscles are all different, and some of them are composed of heterogeneous parts. Knowing their characteristics will help you offer your clients top quality products.

Muscle profiling gives you the key for an **anatomical and optimal cutting of beef carcasses.**

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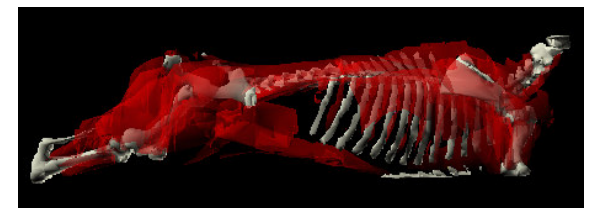
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Muscle Profiling

Anatomical cutting of beef carcasses based on muscles' tenderness knowledge.

The aim of this technique is to increase meat added-value.



This process has been demonstrated in the framework of the ProSafeBeef project (FOOD-CT-2006-36241, Integrated Project in FP6) on 24th May 2007 at Nofima, Norway.

The following information was provided by ADIV.

It consists in

- Identifying muscles characteristics in order to adapt your cutting methods
- Isolating muscles in order to valorize the carcass
- Identifying the different parts inside muscles to valorize them by separating the tender and hard parts
- Identifying the best trimming level for each muscle or muscle part
- Identifying new possibilities to cut and prepare beef meat

Benefits

- High value added to the carcasses
- Wider range of meat cuts to offer your clients
- Higher turnover
- Possibility to export more products by adapting your cutting methods to other markets
- The image of a high quality products producer



Limits

- Butchers have to be trained to learn these cutting methods
- It takes more time to cut the carcass
- Because of local consumer habits, some markets might not be interested by these new products, but it can be valorized through exportation

The demonstration

During a Muscle Profiling demonstration, a trainer debones, cuts and trims a forequarter and a hindquarter in front of you to show you the best techniques.

Example with the rump



Full rump

The rump is divided into:



Rump tail



Cap of rump

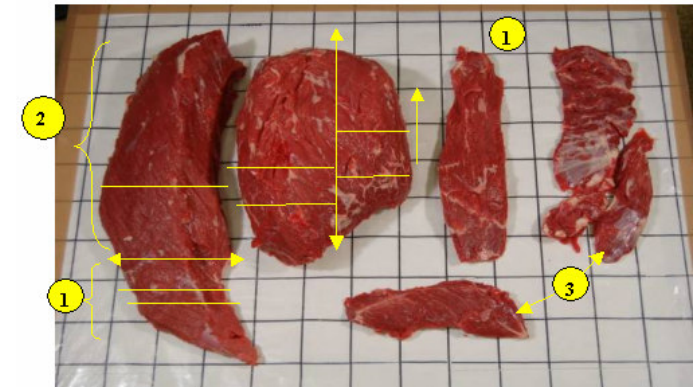


Rump heart

Rump optimal cutting and trimming



Rump heart optimal cutting



1 Top quality steaks (120g)

2 Thick steaks (180g)

3 Minced steaks

The trainer gives you all the details about muscles and helps you identify the heterogeneous parts composing them.

He also gives you personalized advice according to your production and market.

So to learn more about muscles, attend a **Muscle Profiling** demonstration!