



US007666075B1

(12) **United States Patent**
Baker et al.

(10) **Patent No.:** **US 7,666,075 B1**
(45) **Date of Patent:** **Feb. 23, 2010**

(54) **RIB MEAT PRODUCT AND PROCESS FOR PREPARING SAME**

(76) **Inventors:**

(*) **Notice:** Subject to any disclaimer, the term of this patent is extended or adjusted under 35 U.S.C. 154(b) by 532 days.

(21) **Appl. No.:** **11/595,268**

(22) **Filed:** **Nov. 9, 2006**

(51) **Int. Cl.**
A22C 17/04 (2006.01)

(52) **U.S. Cl.** **452/135**

(58) **Field of Classification Search** 452/135-140,
452/174, 198

See application file for complete search history.

(56) **References Cited**

U.S. PATENT DOCUMENTS

4,137,605 A *	2/1979	van Rij et al.	452/138
4,186,216 A *	1/1980	Roth	452/140
4,217,679 A *	8/1980	Gordon	452/140
5,104,351 A	4/1992	van den Nieuwelaar et al.	
5,197,918 A	3/1993	Klaassen	
5,273,483 A *	12/1993	Gagliardi, Jr.	452/135
5,464,368 A	11/1995	White et al.	
5,525,103 A	6/1996	White et al.	

5,667,435 A	9/1997	Baughman et al.	
5,775,986 A	7/1998	Law et al.	
5,823,867 A *	10/1998	Roth et al.	452/138
5,868,613 A	2/1999	Heidke et al.	
5,976,004 A *	11/1999	Hazenbroek	452/136
6,527,636 B2 *	3/2003	Mickelsen	452/149
6,648,744 B2	11/2003	Bell et al.	
6,716,097 B2	4/2004	Freund et al.	
7,008,313 B2 *	3/2006	Gagliardi, Jr.	452/135
7,022,007 B2	4/2006	Naehring	
7,198,564 B2 *	4/2007	Hino et al.	452/135
2006/0035005 A1	2/2006	McMindes et al.	

FOREIGN PATENT DOCUMENTS

EP 1053684 11/2002

* cited by examiner

Primary Examiner—Thomas Price

(74) *Attorney, Agent, or Firm*—Curatolo Sidoti Co., LPA; Salvatore A. Sidoti; Joseph G. Curatolo

(57) **ABSTRACT**

A cooked and de-boned substantially intact slab of rib meat is provided. A process for preparing a de-boned rib meat product from a pork or beef rib cut is also provided. The process for preparing the rib meat product involves cooking a length of rib meat having rib bones embedded therein at a temperature and for a time sufficient to enable the removal of the rib bones from the length of rib meat, while maintaining a substantially intact length of rib meat.

10 Claims, 5 Drawing Sheets

